



## OUR MOST BEAUTIFUL FINDINGS



Little gems delivered each week by the best farmers in the region.

### PYRENEAN SMOKED TROUT - 10€

Heavy whipped cream and peppercorn.

### SLICED COMTÉ CHEESE - 7€

French Cow Cheese. Cured for 24 months.

### SARDINES IN ORGANIC OLIVE OIL - 9€

Sardines from the Ferrigno family cannery prepared by hand in Port-Saint-Louis-du-Rhône, Thierry Breton toast, seaweed butter, lemon and fleur de sel.

### TRUFFLED SAUSAGE - 10€

With summer truffles, dried in the open air on the Monts de Lacaune in the heights of the Tarn.

### TRUFFLED HAM - 8€

Free-range pork ham raised in the open air in the South-West and cooked in a cloth.

## STARTERS

Our little plates perfect for sharing. Or not.

### GALICIAN MUSSELS - 7€

Salad of mussels, red pepper vinaigrette, fennel and spring onion.

### BRAISED LAMB CROQUETTES - 9€

Served with BBQ padrones and white herb sauce.

### EGG WITH MAYO - 2€

Fresh egg with homemade mayonnaise, chives.

### COUNTRY TERRINE - 7€

Traditional pig terrine, cooked each morning in ceramic mold.

### SHREDDED POULTRY PATÉ - 8€

As French as it gets!

### VICHY COLD SOUP - 6€

Cream of leeks, potatoes and chives, Isigny cream, cherry pickles, leek oil, spring onions. Served ice cold.

### VIRGIN BLOODY MARY SALAD - 8€

Heirloom tomatoes, tomato granita, brunoise of celery and salicornia, virgin Kalamata olive.

### BBQ WHELKS SKEWER - 8€

Served with homemade aioli and chili oil.

Meat from France. Taxes and service included, net prices in VAT euros. Chèques are not accepted. Do not hesitate ask for the list of allergens. And if you have any confessions to make to us, ask Adri.

## BB SPECIALTIES

What the house does best

### LAMB SHOULDER CONFIT

(30€ per person - for 2 people)

Bourbonnais lamb, potato salad, red onions, iceberg, peas, herb salad and garlic cream.

### SKATE WING À LA GRENOBLOISE

(25€ per person - for 2 people)

Brown butter sauce with capers, lemon and parsley, steamed potatoes with parsley and butter croutons.

### PIECE OF BREADED PORK

(25€ per person - for 2 people)

Free-range pig from Aveyron, homemade ratatouille and potatoes with aioli sauce and spicy rhubarb chutney.

## PLAT

Traditional Brasserie dishes.

We aren't inventing anything new, but we do it well.

### SAUSAGE WITH MASHED POTATOES - 13€

Real Aveyronnaise sausage with a knife, 8h simmered gravy and salted butter churn mash.

### TARTARE - 14€

Raw beef from Salers, mixed with herbs and spices. Served with salad and french fries.

### GRILLED FLANK STEAK FROM SALERS - 15€

Served with french fries. You can choose between garlic parsley butter or bearnaise sauce.

### VEGGIE! - 17€

Tomato stuffed with summer vegetables and goat cheese, eggplant caviar, grilled peppers, fresh Cabrid'Oc goat cheese from the La Carlarlié farm in Albine, arugula and basil, roasted hazelnuts.

### FISH OF THE DAY - 17€

Depending on availability, spicy shellfish bisque, snacked zucchini, roasted potatoes, peas à la française, Datterino tomatoes in olive oil.

# BELLANGER

FAUBOURG POISSONNIÈRE

## DESSERTS

You only live once



### CHEESE PLATE - 12€

Ashed goat cheese, Fourme d'Ambert from Puy-de-Dôme and Cantal Entre-Deux from the Monts du Cantal cheese factory. Served with a homemade red onion chutney, dried grapes and Granny Smith apple.

### COLD MELON SOUP - 8€

Melon Charentais, mint syrup and fresh mint. Served with lemon granita and thin slices of melon.

### ICED NOUGAT - 7€

Iced nougat with caramelized dried fruits, red fruit coulis.

### PARIS-BREST - 8€

The great classic of the house, mousseline and praline flowing.

### TROPÉZIENNE PIE - 7€

Homemade brioche by the pastry chef, diplomate cream with Madagascar vanilla, salted butter caramel and orange blossom syrup.



Everything is prepared in house by Ralph and his team. Fresh and in season french produce, obtained directly from the farmer and as short-circuit as possible.

Brasserie founded by NOUVELLE GARDE

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