

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.

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.

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.

STARTERS

Our little plates perfect for sharing. Or not.

GALICIAN MUSSELS - 7€
Salad of mussels, red pepper vinaigrette, fennel and spring onion.

LEEKS WITH VINAIGRETTE - 6€
Snacked leeks with homemade mustard vinaigrette. Croutons and mixed herbs.

WHELKS FROM BRITANNY - 8€
Served with homemade aioli and chili oil.

VIRGIN BLOODY MARY SALAD - 8€
Heirloom tomatoes, tomato granita, brunoise of celery and salicornia, virgin Kalamata olive.

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.

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.

SUNDAY BRUNCH

EGGS BENEDICT - 12€
Homemade muffins fresh from the oven, perfect eggs, Hollandaise sauce with farm butter.
Bacon version: double dose of crispy bacon
Veggie version: pan seared spinach
Fish version: smoked trout (+3€)

CHEF'S WELSH - 16€
Slice of toasted bread Thierry Breton, Auvergne farm ham, Meaux mustard, Mimolette Comté cheddar sauce, IPA beer, fried egg(+1€), french fries.

POULTRY TO SHARE
(16€ per personne - for 2 people)
Crispy snacked half poultry drizzled with butter, poultry juice and matchstick fries.

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.

ROYAL CHOCOLATE - 8€
Dark chocolate mousse, cookie and chocolate icing, crispy praline.

FUTURE DESERT - 7€
Ask your waiters for more informations.

HOMEMADE CANNELE - 2€ 
To accompany your coffee.

BELLANGER

FAUBOURG POISSONNIÈRE

PLAT

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

TARTARE - 14€
Raw beef from Salers, mixed with herbs and spices. Served with salad and french fries.

SAUSAGE WITH MASHED POTATOES - 13€
Real Aveyronnaise sausage with a knife, 8h simmered gravy and salted butter churn mash.

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.

SUMMER SALAD - 14€
Label Rouge smoked herring, potatoes in oil, hard egg, iceberg lettuce, pickled radish and carrot, cucumber, red onions, spring onion, canut brain sauce.

FISH OF THE DAY - 17€
Depending on availability, spicy shellfish bisque, snacked zucchini, roasted potatoes, peas à la française, Datterino tomatoes in olive oil.

TO DRINK CALMLY

BLOODY MARY - 10€ **ELDERFLOWER** - 11€
Vodka Awen Nature, spicy tomato juice and lemon juice. Liqueur of elderflower, Prosecco and sparkling water.

100% homemade
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**
 @NOUVELLEGARDEGROUPE