



BRASSERIE  
**Dubillot**

**SMALL PLATES**

Our little plates perfect for sharing.

**Our Findings**

Our gems delivered each week by the best producers of the region.

**SMOKED TROUT PYRÉNÉES** - 10€

Fished from the summits of Argelès by Francois and Franck Pomares since 1953, lemon farmhouse cream with pink berries.

**JESUS** - 7€

Dried artisanal salami that we took the time to unearth, prepared by Pierre in the heart of the Aldudes. You won't find anything like it.

**SAUCISSON TRUFFE** - 10€

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

**COMTE AOP** - 7€

French cheese made from unpasteurized cow's milk, 24 months of ripening.

**PLATS**  
**Classics**

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

**SAUSAGE PURÉE** - 13€

Delicious Avertonnaise sausage grilled on the barbecue with its sauce cooked for 8 hours and buttery mashed potatoes.

**RUMP STEAK** - 15€

Charcoal-cooked beef, homemade fries, Béarnaise sauce or shallot sauce confit in butter and gravy.

**CATCH OF THE MOMENT** - 17€

Depending on availability, carpaccio of green and yellow zucchini, mashed zucchini with marjoram, candied tomatoes, virgin sauce with Taggiasche olives and pine nuts.

**STEAK TARTARE** - 14€

Raw minced beef served with onions, capers, pepper, and other seasonings reworked the French way, served with fries. Ask your server if you prefer it slightly cooked.

**VEGGIE OF THE MOMENT** - 17€

Tomato and basil soup, heirloom tomato tartare, cucumber and zucchini, grilled eggplant, served cold with polenta fries.

**NICOISE SALAD** - 13€

Mesclun, anchovies, boiled eggs, green beans, peas, capers, Datterino tomatoes, croutons and anchovy vinaigrette.

**CLUB SANDWICH** - 14€

Rare commodity, limited quantities

Do we really need to explain it? Grilled chicken, hard boiled eggs, bacon, the works ya know. Served with homemade fries.

**ENTREES**



**WHELKS OF BRITANNY** - 8€

To be dipped in a homemade aioli.

**VICHYSOISE COLD SOUP** - 6€

Cream of leeks, potatoes, chives, lemon Isigny cream, croutons. Served cold.

**COUNTRY TERRINE** - 7€

Traditional pig terrine, cooked each morning in ceramic mold.

**POULTRY RILLETTES** - 8€

Cooked on site and confit with duck fat.



100% *Homemade*  
Everything is created on site by Baptiste, Céleste and their team. French products, fresh and of season.

**EGGS MAYO** - 2€

(For lovers: Baeri caviar from Aquitaine +10€)  
Hard boiled eggs topped with homemade mayo.

**PATE EN CROUTE** - 14€

Similar to a pot pie, but the french way, so naturally it's going to be better. Served cold, with a hearty foie gras in the center.

**VINAIGRETTE LEEKS** - 6€

The classic bistro dish but cooked over a charcoal grill, topped with a homemade vinaigrette, croutons and roasted hazelnuts. So good, your kids will ask for more.

**REMOULADE** - 7€

A sexier version of a coleslaw, with celery, Morteau sausage, and grains of mustard.

**Today's special**

Cheerfully simmered according to the chef's inspiration, ask your server.

If it was great, we invite you to tell the whole world. And if we can do something to better ourselves, don't hesitate to let us know by contacting us: [ondiscute@nouvellegardegroup.com](mailto:ondiscute@nouvellegardegroup.com)

**DESSERTS**

You only live once.

**PARIS BREST** - 8€

The house classic, mousseline cream and creamy praline sauce

**HAZELNUT CHOCOLATE FINGER** - 8€

hazelnut dacquoise, cream and chocolate whipped cream.

**APRICOT TARTLET** - 8€

Apricot compote, jasmine cream and apricot glaze.

**FLOATING ISLAND** - 7€

Salted butter caramel, slivered almonds and custard.

**CHEESE PLATE** - 10€

Brillat-Savarin from the Juchy cheese factory in Ile-de-France, homemade marmalade.