



BRASSERIE Dubillot

SMALL PLATES

Our little plates perfect for sharing.



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

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.

SAUCISSON TRUFFE - 10€

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

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.

COMTE AOP - 7€

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

Apero

Our home charcuterie that slaps.

VEAL FINGERS - 8€

Don't be deceived by the name. Our housemade veal nuggets, perfectly fried and served with a tartar sauce.

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.

COUNTRY TERRINE - 7€

Traditional pig terrine, cooked each morning in ceramic mold.

POULTRY RILLETES - 8€

Cooked on site and confit with duck fat.

PLATS.

Classics

Nothing new, but well done.

SAUSAGE PURÉE - 13€

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

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.

FLANK SALERS BEEF - 19€

Grilled over charcoal, homemade fries, choice of bearnaise sauce or sauce of shallots confit in butter and meat juice.

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.

Charcoal Barbeque Specialties

What the house does best, you'll love the BBQ

GRILLED SIRLOIN STEAK

(35 € per person - for 2 to 3 people)

Small wait time, take the opportunity to chat with your neighbor.

Matured for 3 weeks, served with gratin dauphinois and a small side salad, choice of bearnaise sauce or buttery shallots sauce.

LAMB SHOULDER

(30 € per person - for 2 people)

Lamb from Bourbonnais confit overnight then grilled on the barbecue, seasonal vegetables glazed with lamb jus.

BBQ PORK CHOP

(26 € per person - for 2 people)

Auvergne free-range pig cooked over embers and drizzled with lemon gravy, lettuce lettuce on the BBQ, caesar sauce with Cantal Entre-Deux.

ENTREES



SENTIER GRILLED CORN - 6€

Cooked directly in its leaves on the barbecue, homemade spicy oil, sour cream with herbs.

BLACK MULLET CARPACCIO - 10€

With red onions, radish, gooseberry, condiment with olive oil, fennel seeds and dill.

VICHYSOISE COLD SOUP - 6€

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

WHELKS OF BRITTANY - 8€

To be dipped in a homemade aioli.

EGGS MAYO - 2€

(For lovers: Baeri caviar from Aquitaine +10€)

Hard boiled eggs topped with homemade mayo.

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.

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.

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. 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

Brasserie founded by **NOUVELLE GARDE**   @NOUVELLEGARDEGROUPE