



BRASSERIE
Dubillot

SMALL PLATES
Our little plates perfect for sharing.

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

ENTREES



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.

WHELKS OF BRITTANY - 8€

To be dipped in a homemade aioli.

VICHYSOISE COLD SOUP - 6€

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

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.

REMOULADE - 7€

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

COUNTRY TERRINE - 7€

Traditional pig terrine, cooked each morning in ceramic mold.

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.

POULTRY RILLETTES - 8€

Cooked on site and confit with duck fat.

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.

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.

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.

VEGGIE OF THE MOMENT - 17€

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

RUMP STEAK - 15€

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

Le brunch à la française

A real feast, won't leave you unsatisfied.

EGG MUFFIN - 11€

Pastry muffin, fried egg, smoked bacon, Hollandaise sauce, mimolette, poultry juice. Veggie version: spinach.

HALF POULTRY

(16 € per person - pour 2 mangeurs)

Crispy Farm poultry covered in our sauce and grilled on charcoal, house fries and salade.

DESSERTS

Peep the dessert section of our card.

To drink calmly

BLOODY MARY - 10€

Vodka Awen Nature, spicy tomato juice and lemon juice.

ELDERFLOWER - 11€

Liqueur of elderflower, Prosecco and sparkling water.

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.