



## SMALL PLATES

Our little plates perfect for sharing.

### OUR FINDINGS

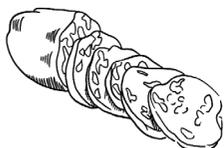
Our gems delivered each week by the best producers of the region.

#### SMOKED TROUT PYRÉNÉES - 10€

Fished from the summits of Argelès by François 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.

### ENTREES

to initiate hostilities

#### 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.

#### HOMEMADE COD TARAMA - 9€

Served with toast of Thierry Breton bread and lemon.

#### CELERY REMOULADE - 6€

Sexy version of celery remoulade: mimosa egg yolk, mustard seed pickles.

#### PARSLEY HAM - 8€

Burgundy specialty cooked on the spot, ham cooked in broth overnight then put in a terrine, marbling with parsley.

#### PATE EN CROÛTE - 14€

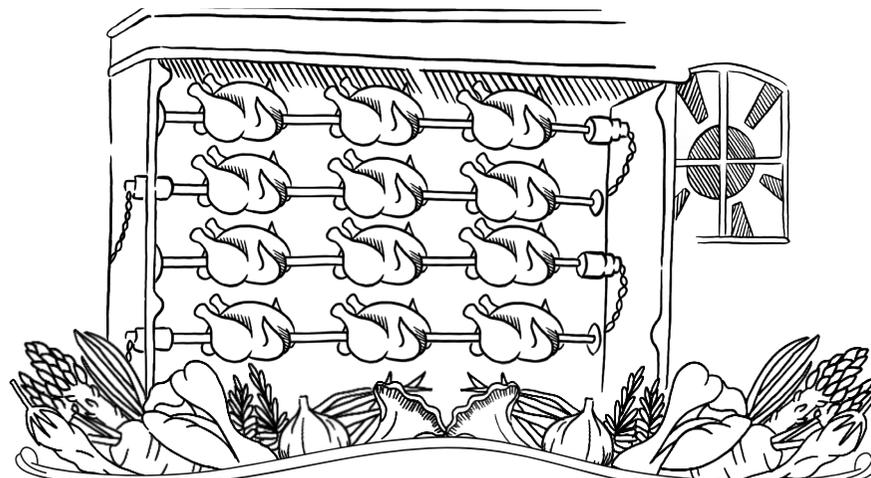
Well-buttered dough from the pastry chef, Porto jelly, apricots with cognac, a little bomb entirely prepared here by our butcher.

#### COUNTRY TERRINE - 7€

Old-fashioned pork terrine, marinated in cognac.

#### OYSTER FROM JP GUERNIER - 6€

N°4 oysters directly from the beaches of Utah Beach, shallots in vinegar and lemon. Served by 3 pieces.



## PLATS

Nothing new, but well done.

#### SAUCISSE PURÉE - 13€

Sausage made in Nouvelle Garde by our butcher, meat juice simmered for 8 hours and mashed potatoes with salted butter.

#### CATCH OF THE MOMENT - 17€

Half-cooked trout, Bouchot's mussels, mashed cauliflower, broccoli, roasted almonds, tarragon sauce.

#### VEGGIE OF THE MOMENT - 17€

Cream spinach, risotto with vegetable broth, mushroom duxelle, pan-fried wild mushrooms and strips of raw button mushrooms.

#### RUMP STEAK - 15€

French beef. Served with homemade fries and pepper sauce.

#### STEAK TARTARE - 14€

Salers beef seasoned French style, homemade fries.

## THE FRENCH BRUNCH

A real feast, won't leave you unsatisfied.

#### L'ŒUF PARFAIT - 11€

Served in our pastry chef's Parisian brioche, homemade hollandaise sauce, seasonal salad.

Bacon version: crispy bacon and meat juice.

Veggie version: spinach drop.

Fisherman's version: smoked trout from the Pyrenees +3€.

#### SPIT-ROASTED CHICKEN - 16€

Roasted free-range poultry served with cooking juices, homemade fries.

#### BOURBONNAIS BEEF RIBS

(22€ per person - for 2 people)

Spit-roasted, gratin dauphinois and reduced cooking juice.

#### BREADED PORK LOIN

(20€ per person - for 2 people)

Pork from Auvergne breaded with Panko, homemade fries, reduced pork juice, salsa verde, salad.



## DESSERTS

You only live once.

#### CHEESE PLATE - 10€

Saint-Nectaire from the Jaubert cheese factory, homemade jam.

#### PARIS-BREST - 8€

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

#### VANILLA MILLEFEUILLE - 8€

Diplomat vanilla cream, Puff pastry, salted butter caramel

#### FLOATING ISLAND - 7€

Salted butter caramel, slivered almonds and custard.

#### PISTACHIO ICE CREAM - 8€

Made with roasted pistachio paste, orange blossom yogurt emulsion and candied citrus fruits.

#### HOMEMADE CANNELÉ - 2€

To accompany your coffee.



### TODAY'S DESSERTS

According to the mood of the pastry chef, ask your server.

#### ALSATIAN COFFEE - 8€

Coffee roasted by MOF Paul Arnephy, 6-year-old Armagnac, raspberry brandy, homemade whipped cream.

## HOMEMADE ICE CREAM

#### LEMON SORBET - 4€

(Washed down with the Colonel's vodka +2€)

#### CHOCO ICE CREAM - 4€

With 70% dark chocolate.

#### PEAR SORBET - 4€

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, speak to Charles.

Brasserie founded by NOUVELLE GARDE



@NOUVELLEGARDEGROUPE