



OUR MOST BEAUTIFUL FINDINGS

Little gems delivered each week by the best farmers in the region.



PYRENEAN SMOKED TROUT - 11€

Heavy whipped cream and peppercorn.

SLICED COMTÉ CHEESE - 7€

French Cow Cheese. Cured for 18 months.

SARDINES IN ORGANIC OLIVE OIL - 9€

Sardines from the Ferrigno family cannery prepared by hand in Port-Saint-Louis-du-Rhône, seaweed butter.

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.

STARTERS

Our little plates perfect for sharing. Or not.

CUCUMBER WITH CREAM - 4€

Cream and dill.

LEEK WITH VINAIGRETTE - 7€

Snacked leeks with homemade mustard vinaigrette. Croutons and mixed herbs.

HOMEMADE COD TARAMA - 9€

Served with homemade blinis and lemon.

AUVERGNE SNAILS - 12€

French snails raised by Michel Vial at the foot of the Bourbonnaise mountain, snail butter. Served by 6.

OLIVES TAPENADE WITH PESTO - 7€

Kalamata olives, homemade walnut and Ossau Iraty pesto, garlic and rosemary oil, Thierry Breton toast.

EGG WITH MAYO - 2€

Homemade mayonnaise and chives.

SALAD WITH BACON - 8€

Smoked pork belly, soft-boiled egg, butter croutons, cream and horseradish.

RAZOR CLAM AND POTATO SALAD - 9€

Fried potatoes, BBQ Padrón, Datterino tomatoes, green sauce, razor clams flamed with Pastis.

COUNTRY TERRINE - 8€

Pig terrine, cooked each morning in ceramic mold.

WHITE ASPARAGUS - 10€

Anchovy mousseline sauce.

Meat from France. Filtered water in carafe offered on demand.

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.

PLAT

Traditional Brasserie dishes. Nothing new, but well done.

CROQUE-MONSIEUR - 10€

Ham and comte cheese toast. Egg on top +1€ / Truffled ham +2€ Served with french fries and salad

CROQUE VEGGIE - 10€

Thierry Breton bread, AOP Comté cheese, cheddar, Morbier AOP cheese from La fruitière Lavigny, onions compote in white wine and red onions.

Egg on top +1€

SAUSAGE AND MASH - 13€

Nouvelle Garde's sausage prepared by our charcutier, 8h simmered gravy and churned butter mash.

TARTARE - 15€

Raw beef from Salers, mixed with herbs and spices. Served with salad and french fries.

SUMMER SALAD - 15€

Broccoli pancake, herb salad, BBQ broccoli and white asparagus, Isigny PDO cream, fried poached egg, hazelnuts and Ossau-Iraty PDO.

GRILLED FLANK STEAK FROM SALERS - 16€

Served with french fries. You can choose between garlic parsley butter or bearnaise sauce.

CATCH OF THE DAY - 18€

Fish according to availability, lemon sabayon, carrot purée, glazed turnips, pea and broccoli salad, pomme paille.

VEGGIE! - 17€

Potato rösti, frisée lettuce and beetroot salad with honey and lemon, goat cheese from Tarn, strawberries and walnuts.

TODAY'S SPECIAL

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

BELLANGER

FAUBOURG POISSONNIÈRE

DESSERTS

You only live once.

CHEESE PLATE - 10€

PDO Brie cheese from Meaux from the Dongé cheese factory, salad and nuts.

PARIS-BREST - 8€

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

CARAMEL CREAM - 6€

Egg custard and homemade caramel.

STRAWBERRY PAVLOVA - 8€

French meringue, strawberry brunoise with lime, Madagascar vanilla whipped cream.

CHOCOLATE AND COFFEE TART - 8€

Biscuit soaked in Lomi coffee, almond and coffee praline, 59% Valrhona dark chocolate cream, mascarpone mousse.

HOMEMADE FINANCIER - 2€

With milk chocolate chips. 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 Armin Armagnac, raspberry brandy, homemade whipped cream.



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