



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.

EGG WITH MAYO - 2€

Homemade mayonnaise and chives.

LEEKS 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.

RAZOR CLAM AND POTATO SALAD - 9€

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

SALAD WITH BACON - 8€

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

COUNTRY TERRINE - 8€

Pig terrine, cooked each morning in ceramic mold.

SKEWER OF POULTRY GIBLETS ON THE BBQ - 5€

Poultry heart and liver, meat juice, white sauce and chilli oil.

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.

BB SPECIALTIES

What the house does best
Rare commodity, limited quantities.

SIRLOIN STEAK WITH PEPPER SAUCE

(25€ per person - for 1 or 2 people)

Label Rouge beef, homemade french fries.

BUTTERMILK FRIED CHICKEN

(24€ per person - for 2 people)

Label Rouge half poultry breaded with corn flakes, brocolis with BBQ, cucumber pickles and beetroot ketchup.

Spicy option : chilli oil.

PLAT

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

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.

GRILLED FLANK STEAK FROM SALERS - 16€

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

VEGGIE ! - 17€

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

CATCH OF THE DAY - 18€

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

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.

ALSATIAN COFFEE - 8€

Coffee roasted by MOF Paul Arnephy, 6-year-old Armin Armagnac, rasperry 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