

WEEKEND MENU

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.

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 moun-
tain, 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.

WHITE ASPARAGUS - 10€.

Anchovy mousseline sauce.

SUNDAY BRUNCH

EGGS BENEDICT - 12€

Homemade muffins fresh from the oven,
perfect eggs, Hollandaise sauce with farm butter.
Bacon version: double dose of crispy bacon
Veggie version : pan seared spinach

CHEF'S WELSH - 16€

Slice of toasted bread Thierry Breton, Auvergne
farm ham, Meaux mustard, Mimolette Comté
cheddar sauce, IPA beer, fried egg (+1€), french fries.

POULTRY TO SHARE

(16€ per personne - for 2 people)

Crispy farmhouse half-poultry basted with butter
and served completely boneless, poultry juice, Chips.

CHEESE PLATE - 10€

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

PROFITEROLES - 8€

Large pastry chef's chou topped with iced Madagascar
vanilla mousse, drizzled with dark chocolate
sauce and whipped cream.

FUTURE DESERT - 7€

Ask your waiters for more informations.

HOMEMADE FINANCIER - 2€

With milk chocolate chips.
To accompany your coffee.

ALSATIAN COFFEE - 8€

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

BELLANGER

FAUBOURG POISSONNIÈRE

PLAT

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

TARTARE - 15€

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

SAUSAGE AND MASH - 13€

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

SUMMER SALAD - 15€

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

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.

TO PEACEFULLY SIP

BLOODY MARY - 10€

Vodka Awen Nature, spicy
tomato juice and lemon juice.

ELDERFLOWER - 11€

Liqueur of elderflower,
Prosecco and sparkling water.

100% homemade

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

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.