

WEEKEND MENU

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 - 11€

Fished from the summits of Argelès by François and Franck Pomaes 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 - 8€

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, 18 months of ripening.

COUNTRY TERRINE - 8€

Pig terrine, cooked each morning in ceramic mold.

PATE EN CROUTE - 14€

Well buttered pastry from the pastry chef, apple and Armagnac jelly, pork meat, homemade poultry liver mousse and pistachios.

REMOULADE - 7€

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

VINAIGRETTE LEEKS - 7€

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 homemade blinis and lemon.

PLATS

Classics

Nothing new, but well done.

SAUSAGE PURÉE - 13€

Nouvelle Garde pure juice sausage grilled on the barbecue with its sauce cooked for 8 hours and buttery mashed potatoes.

CATCH OF THE MOMENT - 18€

Fish according to availability, mashed potatoes with chervil served warm, toasted bread, wilted spinach, spinach and broccoli salad, red wine sabayon and virgin sauce.

VEGGIE OF THE MOMENT - 17€

Spelt, herbaceous butter, fried soft-boiled egg, glazed peas and broad beans, herb salad and verjuice vinaigrette..

STEAK TARTARE - 15€

Raw minced beef served with onions, capers, pepper, and other seasonings reworked the French way, served with homemade fries. Ask your server if you prefer it slightly cooked.

CAESAR SALAD - 16€

Breaded chicken breast, croutons, Datterino tomatoes, anchovies, parmesan shavings and homemade Caesar sauce.

RUMP STEAK - 16€

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.

OYSTER FROM JP GUERNIER - 6€

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

POACHED EGGS - 12€

Pastry chef's brioche perdue, poached eggs, hollandaise sauce, crispy bacon and green asparagus.

HALF CHICKEN WITH ALBUFERA SAUCE

(20 € per person - pour 2 mangeurs)
Roasted farm poultry, basil, garlic chili and parsley marinade, Albufera sauce. Served with home fries and spring salad.

DESSERTS

Peep the dessert section of our card.

To sip 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.

CHEESE PLATE - 8€

Brillat-Savarin from the Juchy cheese factory.

PARIS BREST - 8€

The house classic, mousseline cream and creamy praline sauce

PISTACHIO TART - 8€

Vienna biscuit, pistachio cream and homemade pistachio spread.

PECAN ENTREMET - 8€

Pecan crisp, soft almond biscuit, caramel and vanilla mousse.

PAVLOVA - 8€

French meringue, whipped cream, pomelo and fresh strawberries, strawberry coulis.

HOMEMADE FINANCIER - 2€

To accompany your coffee.

ALSATIAN COFFEE - 8€

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