

Brasserie BARBÈS

SPECIALITY OF THE HOUSE

To Share (for two people)

Large sliced beef sirloin, shallot bone marrow sauce, fries — 40 *(Faux-filet pour 2)*

ON THE GO

Truffled croque monsieur, Comté cheese & Paris ham, mixed salad — 15 *(Croque-Monsieur)*
Aubrac beef burger with Cantal cheese, homemade fries — 18 *(Burger d'Aubrac)*
Vegetarian burger with Cantal cheese, homemade fries — 18 *(Burger végétarien)*

STARTERS

Old-fashioned eggs mayonnaise — 4,50 *(Oeuf mayonnaise)*
J.C. David herring fillets, potatoes in oil — 8 *(Filets harengs)*
Dauphiné ravioli (“Label Rouge”) — 10 *(Ravioles)*
Scottish smoked salmon platter — 13 *(Saumon fumé)*
Crispy egg with Comté cream, spinach — 9 *(Oeuf croustillant)*
Green bean salad with raw Paris mushrooms — 7 *(Salade haricots)*
Grilled razor clams, parsley butter & almonds — 9 *(Couteaux gratinés)*
Pork terrine “Famille Seriyès” — 7 *(Terrine)*
6 Burgundy snails — 8 *(Escargots)*

SALADS, FISH & MEATS

Roasted goat’s cheese salad, pear & bacon crisps — 16 *(Salade chèvre)*
Scottish smoked salmon salad, red cabbage & rattes potatoes, caper dressing — 18 *(Salade saumon)*
Coquillettes pasta with Paris ham & summer truffle — 16 *(Coquillelts)*
Seared tuna, avocado & vinegared rice — 21 *(Thon mi-cuit)*
Beef tartare, homemade fries — 18 *(Tartare de boeuf)*
Cantal sausage with gravy, buttered mashed potatoes — 18 *(Saucisse du Cantal)*
Sliced sirloin steak, shallot & bone marrow sauce, homemade fries — 20 *(Faux-filet)*
Cider-braised chicken with oyster mushrooms, snow peas — 19 *(Volaille au cidre)*
Calf’s liver with Banyuls vinegar, buttered mashed potatoes — 19 *(Foie de veau)*

Sides

Piperade *(Piperade)*, homemade fries *(Frites)*, buttered mashed potatoes *(Purée)*, snow peas *(Pois)*,
sautéed spinach with Parmesan *(Épinards)*, mixed salad *(Salade)* — 6

CHILDREN’S MENU

Frankfurter sausage & homemade fries *(Saucisse)* *or* Seared tuna & vinegared rice *(Thon)*
or Burger & homemade fries *(Burger)* + Sirup with water
+ Mini chocolate mousse *or* mini ice cream — 14

CHEESE & DESSERTS

Selection of Cantal, Saint-Nectaire & goat’s cheese — 10 *(Fromages)*
“La Belle” profiterole with Valrhona chocolate — 9 *(Profiterole)*
Chocolate mousse with fleur de sel — 8 *(Mousse chocolat)*
Brasserie cake: cream, mascarpone, vanilla, almond & sponge — 8 *(Gâteau Brasserie)*
Lemon shortcrust tart, candied oranges & meringue — 8 *(Tarte citron)*
Coffee gourmand: pistachio financier, milk ice cream & chocolate mousse — 9

FRUITS, ICE CREAMS & SORBETS

Iced lemon — 9 *(Citron givré)*
Seasonal fruit salad with vanilla whipped cream — 8 *(Coupe de fruits)*
Milk ice cream — 6 *(Glace)*
Salted butter caramel ice cream with Breton shortbread crumble — 7 *(Glace caramel)*
Ice cream with hot chocolate sauce & caramelised peanuts — 7 *(Glace chocolat)*