

COCKTAILS - 10€

- DAIQUIRI : Rum, lemon juice, cane sugar
MARGHARITA : Tequila, lemon juice, triple sec
TOM COLLINS : Gin, lemon juice, cane sugar, sparkling water
SINGAPOUR SLING : Gin, Cherry, Triple Sec, lemon, pineapple
COSMOPOLITAN : Vodka, Triple sec, cranberry juice, lemon juice
CUBA LIBRE : Cuban rum, lime, Coca Cola
BLACK RUSSIAN : Vodka, coffee liqueur
MOJITO : Cuban rum, lime, fresh mint, sparkling water
CAÏPIRINHA : Cachaça, lime, cane syrup
SPRITZ : Prosecco, Aperol, sparkling water
MOSCOW MULE : Vodka, ginger beer, lime
AMERICANO : Martini rosso, Campari, sparkling water

COCKTAIL
IN CARAFE
45€

COCKTAILS ALCOHOL-FREE - 7€

- VIRGIN MOJITO : Lime, fresh mint, sparkling water
VIRGIN COLADA : Pineapple, coconut milk
JUS DETOX : Celery, spinach, apple, lemon
JUS GINGER : Ginger, apple, carrot

COCKTAILS FROZEN - 6€ VERSION XXL - 14

ASK FOR THE RECIPE
OF THE MOMENT!

WATER & SODAS

- Vittel 25cl - 4 | Vittel 50cl - 6 | Vittel 1L - 7,50
Perrier 33cl - 5,50 | Perrier Fines Bulles 50cl - 6 | Perrier Fines Bulles 1L - 7,50
Coca Cola / Coca Zero / Orangina / Tonic - 5,50 | Squeezed juices (apple / orange / lemon) - 6
Lemonade - 5,50 | Homemade lemonade - 5

BEERS & CIDER

- Blonde Maitre Kanter : 25cl - 4,50 50cl - 9
1664 unpasteurised & micro-filtered : 25cl - 5,50 50cl - 11
Demory IPA : 25cl - 6 50cl - 12 | Superbock 25cl - 4,50 | Duvel 8.5% 33cl - 7
Cider SASSY raw craftsmanship 33cl - 6,50

CAFETERIA

- Espresso or long coffee - 2,40 | Coffee cream - 4,50 | Cappuccino - 5
Hot chocolate - 4,50 | Viennese chocolate or coffee - 6
Tea/coffee shakes - 5 | Matcha tea with almond milk - 5
Tea or infusion (Earl Grey, Fresh mint, Rooibos, Chamomile) - 5
Suppléments : Milk - 0,50 | Almond milk - 1

HAPPY HOUR DAILY FROM 18:00 TO 20:00

- ALL COCKTAILS AT 7€ -

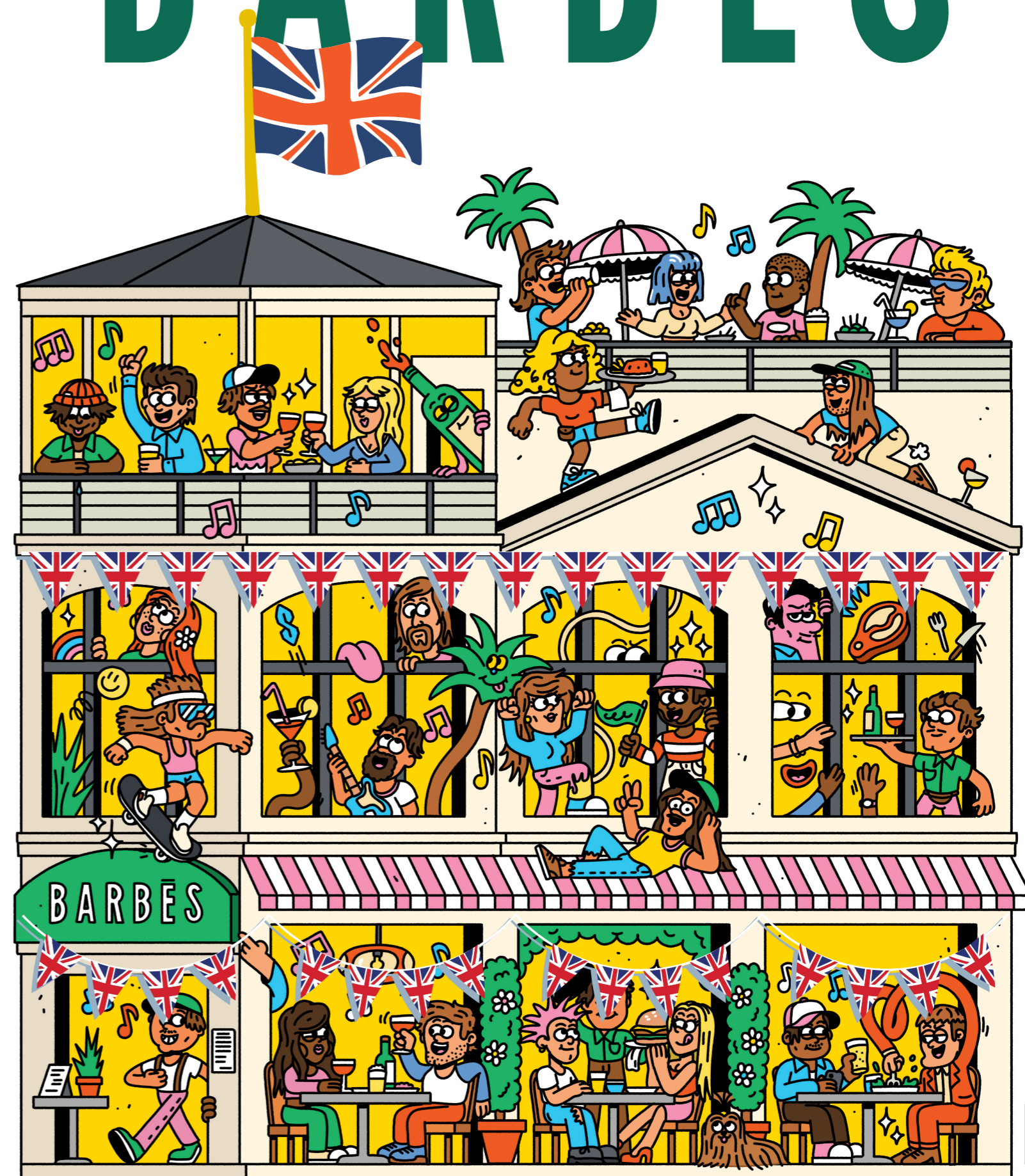
- Blonde Maitre Kanter : 50cl - 6 | Blonde 1664 : 50cl - 8 | IPA Demory : 50cl - 9

brasserie
BARBÈS

WE CAN PROVIDE YOU WITH A LIST OF ALLERGENIC INGREDIENTS AND MEAT TRACEABILITY.

PRICES IN EUROS INCLUDING SERVICE.

brasserie
BARBÈS



BRASSERIE BARBÈS - MONDAY TO SUNDAY - 9AM TO 2AM - 2 BOULEVARD BARBÈS 75018 PARIS - 01 42 64 52 23

JOIN US ON INSTAGRAM : @BRASSERIEBARBES

ENGLISH BREAKFAST

- Monday to Friday : 9am to 11am / Weekends : 9am to 4pm -

Fried egg + bacon + mushrooms + sausages
+ toast + baked beans + hot drink - 21

STARTERS & SEAFOOD

6 Burgundy snails - 7 Razor clams with almond parsley butter - 8,50
Fresh green beans with white truffle oil, seasonal mushrooms - 8
6 No. 3 "Fines de Claire" oysters - 12 Hard-boiled egg mayonnaise with truffle - 8
Crispy egg with Comté cream, fresh spinach - 9
Deep-fried chorizo croquettes 3 : 7 par 6 : 14 par 9 : 19
Cod Accra fritters 3 : 6 par 6 : 12 par 9 : 16

SPÉCIALITY OF BRASSERIE

Sliced sirloin steak shallot sauce, baked bone marrow & chips - 19

TO SHARE FOR 2 PERSONS - 39

FISH, MEAT & SALADS

Beef tartar & homemade chips - 18 Cantal sausage with homemade "Aligot" - 17
Poached haddock in lemon & parsley sauce with steamed potatoes - 19
Linguine with lemon, pine nuts, Parmesan cheese and oregano - 16
Sea bass fillet, noilly prat reduction, fennel fondue - 19
Lamb shoulder confit, fregolas au jus - 21 Veal liver with Banyuls vinegar, homemade mashed potatoes - 19
Poultry with cider, new potatoes, snow peas and seasonal mushrooms - 19
Garganelli with foie gras, fresh spinach and rosemary-infused cream - 19
Smashed cheeseburger: classic cheddar - 14 | spicyyyy! - 15 | version Vegan - 15
Tuna belly salad with lentils, pomegranates and celery - 16
Marinated chicken salad with guacamole, bulgur and crunchy vegetables - 16

SIDES : PIPERADE - 6 BUTTERED SPINACH - 6 STEAMED POTATOES - 5
CHIPS - 6 ALIGOT - 6 MASHED POTATO - 6 SALAD - 4,50

DESSERTS & ICE CREAM

Slice of cake, cream, mascarpone, vanilla, almond & sponge cake - 7
The Valrhona chocolate profiterole - 9
Tarte sablé chocolat, choucho des plages & chantilly - 7
Tart lemon shortbread, candied orange & meringue - 7
Salted butter caramel ice cream & palet breton - 7
Hot chocolate & caramelized peanut ice cream - 7 Plain ice cream - 6
Waffle "liegoise" with icing sugar - 5,50 | with hot chocolate sauce - 6,50
Café gourmand, pistachio financier, lemon tart, chocolate mousse - 9

KIDS MENU : Smashed cheeseburger or Pair of Frankfurter sausages,
homemade chips / Plain ice cream or Waffle "liegoise" with icing sugar - 12

RED WINES

	14cl	50cl	75cl
LANGUEDOC			
Minervois AOC domaine des Acanthes	5	19	28
Pic Saint Loup AOP terre haute altitude 192	7	27	40
VAL DE LOIRE			
Chinon AOP Gilles de Beauvau	5	19	28
Saumur-Champigny AOP bio Les Calcaires	5,50	20	31
VALLÉE DU RHÔNE			
Côtes du Rhône AOP Les 3 Garçons organic		5 19	28
Crozes Hermitage AOP La Ville Rouge organic		8 29	43
Saint-Joseph AOP Vins de Vienne			49
BOURGOGNE			
Gamay VDF Les Copains d'abord	5	19	28
Brouilly AOP reserve de Beauvoisie	6	22	33
Hautes Côtes de Nuits AOP Domaine Cornu	8	29	43
Nuits-Saint-Georges AOP Vieilles Vignes - F.Magnien			80
BORDEAUX			
Bordeaux supérieur AOP Chapelle de Barbe	5	19	28
Lussac Saint-Emilion AOP Château La Claymore	7	27	40
Margaux Cru Bourgeois - Château Paveil de Luze			70

WHITE WINES

SUD OUEST			
IGP Atlantique The Little Blanc	5	19	28
Monbazillac Vieilles vignes AOP Château Beautrand	5,50	20	31
BOURGOGNE			
Côte chalonaise AOP Chardonnay Millebuis	6	22	33
Chablis AOP domaine George			45
Pouilly Fuissé AOP Les Gavouilles			60
Chassagne-Montrachet AOP Vieilles Vignes			90
VAL DE LOIRE			
Chenin Anjou AOP Cheninposteur	5,50	20	31
Menetou salon AOP domaine Dionet	7	27	40
Sancerre AOP Pascal Jolivet			60

ROSES WINES

Vin de France 'La Petite Seine' organic		5 19	28
Aix en Provence AOP Saint Julien des Vignes organic		6 22	33
Côtes de Provence AOP Minuty Prestige			48

CHAMPAGNE

Lacroix Brut - Glass : 10 Bottle : 65
Ruinart Brut - Bottle : 120 | Ruinart Rosé - Bottle : 140

APPETIZER & ALCOOL 2CL/4CL/6CL

Kir - 4 | Ricard - 4 | Casanis - 4 | Martini (Bianco, Rosso) - 5 | Porto Cruz - 5
Campari - 6 | Beefeater - 9 | Hendricks - 10 | Botanist - 10 | Absolut - 9 | Grey Goose - 10
Jameson - 9 | Jack Daniel's - 9 | Laphroaig - 11
Havana club añejo 3 anos - 9 | Diplomatico - 11 | Rhum Santa Teresa 1796 - 11
Tequila Tiscaz - 9 | Tequila Olmeca Altos Blanco - 10 | Mezcal Beneva - 8

DIGESTIVE 4CL

Calvados Château de Breuil Fine - 9 | Cognac Camus VS - 8 | Cognac Hennessy VS - 9,90 | Get27 - 8
Armagnac Laubade 12 ans - 9,90 | Chartreuse verte - 9 | Poire Williams Bertrand - 8 | Vieille Prune - 9

DINNER FOR 40 FRIENDS? BIRTHDAY PARTY? DEPARTURE PARTY? PRIVATIZE OUR DIFFERENT SPACES !
A BIRTHDAY CAKE FOR 6? FOR 12? 20 OR 30 PEOPLE? CONTACT US AT RESA@BRASSERIEBARBES.COM
FLASH THE CODE TO FIND OUT MORE:

