

COCKTAILS - 10€

DAIQUIRI : Rum, lime juice, cane sugar | MARGHARITA : Tequila, lime juice, triple sec
TOM COLLINS : Gin, lemon juice, cane sugar, sparkling water | AMERICANO : Martini rosso, Campari, sparkling water
COSMOPOLITAN : Vodka, Triple sec, cranberry juice, lime 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 | SINGAPOUR SLING : Gin, Cherry, Triple Sec, lemon, pineapple

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

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 | Duvel 8.5% 33cl - 7
Cider Bolée d'Armorique brut 27,5cl - 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

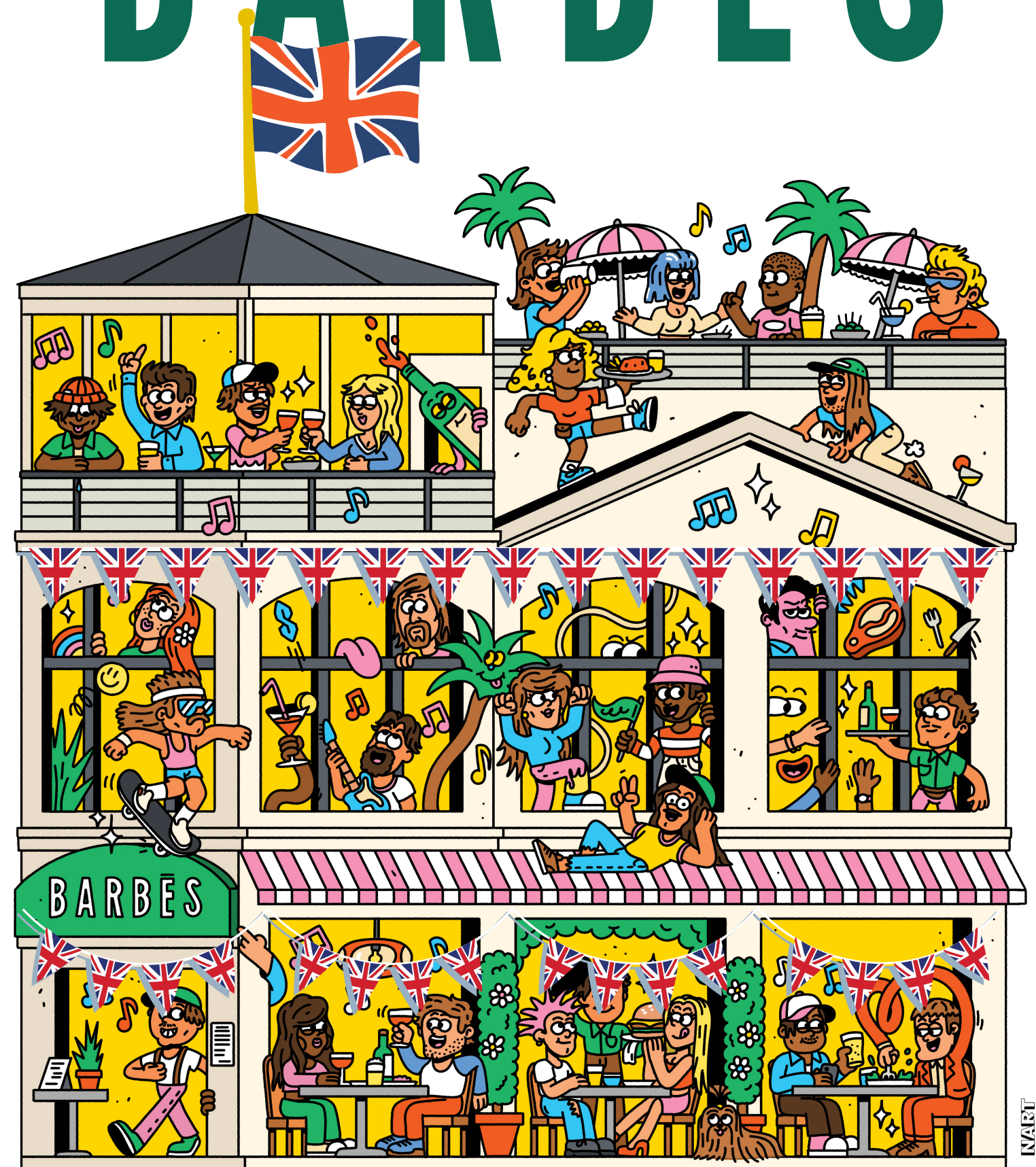
- ALL COCKTAILS AT 7€ -

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.

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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

SPECIALITY 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
Rigatoni with foie gras, fresh spinach and rosemary-infused cream -19
Smashed cheeseburger: classic cheddar -14 | spicyyy! -15 | Vegan version -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
Chocolate shortbread tart with beach snacks and whipped cream -7
Lemon shortbread tart, candied orange & meringue -7
Salted butter caramel ice cream & palet breton -7
Hot chocolate & caramelized peanut ice cream -7 Plain ice cream -6
Café gourmand, pistachio financier, lemon tart, chocolate mousse -9

KIDS MENU : Smashed cheeseburger or Pair of Frankfurter sausages,
homemade chips / Plain ice cream -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 châlonnaise 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 -5 | 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:

