



BRUTUS

— AMOUR DE VIANDES —

House cocktails

Elixir n°1 - <i>land</i>	- 15 -
<i>Armagnac, matured meat fat, red wine, spices</i>	
Elixir n°2 - <i>sca</i>	- 15 -
<i>Vodka, caviar, olive</i>	
Elixir n°3 - <i>sweetness</i>	- 15 -
<i>Rum, pear, cocoa, Sauternes</i>	

Maison Mounicq gin tonic

Avem Hippolais gin & Hysope cucumber tonic water	- 13 -
Avem Corvus gin & Hysope cucumber tonic water	- 14 -
Avem Ajaja gin & Hysope classic tonic water	- 14 -
Avem Botaurus gin & Hysope classic tonic water	- 14 -

Aperitifs

Spritz Bordelais Folle Envie	- 10 -
Pastis Jacoulot	- 11 -

Beers (33cl)

Effet Papillon amber, white, blonde, IPA	- 7 -
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Softs (33cl)

Coca-Cola	- 5 -
Coca-Cola Zéro	- 5 -
FuzeTea Peach	- 5 -
Meneau juices (Apple, Orange, Tomato)	- 5 -
Hysope tonic water (Lemon, Cucumber, Ginger beer, Classic)	- 5 -
Syrups (Lemon, Grenadine, Mint, Peach)	- 4 -

Water (75cl)

Abatilles still water, Abatilles sparkling water	- 5 -
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Our selection of hams

22 months matured cow Cecina – Spain	- 15 -
20 months refined Serrano – Spain	- 14 -
Traditional Coppa matured for 2 months - Italy	- 14 -
Saltufo, truffle and parmesan saucisson - Italy	- 15 -
Fenalar, lamb ham – Norway	- 16 -
100% Iberico Bellota Ham, matured for 30 months - Spain	- 23 -
The big board	- 35 -

Starters

Carpaccio of matured beef, egg yolk confit, panko, basil condiment, parmesan cheese	- 17 -
Carpaccio of beetroot, pistachios, orange gel, feta, olive oil	- 15 -
Beef tartar on the bone	- 19 -
Aquitaine caviar from Sturia house, Oscietra (30g)	- 60 -

Our selection of meats

Our refined, matured & well-bred beef.
Find the story behind each of our exceptional breeds told by
our team and presented on the slate.

Normande

France

Noire de Baltique

Germany

Minhota

Portugal

Swami

Denmark

Wagyu

Japan

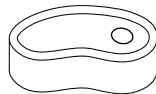
- from 10€ per 100g -

L-Bone



500 or 600g

Ribeye



800g and more

*All our meats are accompanied by homemade French fries
and a local green salad.*

Main courses

Large carpaccio of matured beef, egg yolk confit, basil
condiment, parmesan - 28 -

Vegetarian dish - 25 -

*All our main courses are accompanied by homemade French fries
and a green French salad.*

Extra sides

Homemade mash potato - 6 -

Extra truffle - 12 -

Pan-fried mushrooms with parsley, chives - 7 -

Roast marrow bone, parsley (half-pan) - 8 -

Guanciale, pork cheek bacon aged for 2 months, grilled
to perfection - 8 -

Kids menu

Piece of beef

French fries and green salad

Lemon ice cream

- 18 -

Desserts

Millefeuille, light vanilla cream, salted butter caramel	- 12 -
Norwegian vanilla omelette, pecan praline, flambéed with hazelnut liqueur	- 13 -
Milky chocolate entremets, creamy caramel, roasted peanuts	- 13 -
The big dessert (to share)	- 30 -
Signature cocktail - Elixir n°3	- 15 -

Hot drinks

Coffee	- 2,5 -
Decaffeinated coffee	- 2,5 -
Tea - Infusion	- 5 -

Armagnacs

4cl

Domaine Saint-Aubin

Blanche d'Armagnac	- 8 -
Vintage 2	- 6 -
Vintage 4	- 7 -
Vintage 10	- 9 -
Vintage 20	- 12 -
1995	- 13 -
1990	- 15 -
1979	- 22 -
1978	- 25 -

Château Laballe

Réserve Vintage 4	- 6 -
Exode XIV	- 7 -
Résistance	- 8 -
Gold Vintage 21	- 19 -
2002	- 21 -

Spirits

4cl

Maison Mounicq whiskies

Whisky Assemblage N°1.03	- 15 -
Whisky Assemblage N°2.01	- 13 -
Whisky Assemblage Hors-Série	- 8 -

Rums & arranged Rums

Rhum Plantation XO	- 12 -
El Pasador de Oro 52	- 12 -
Zacapa XO	- 28 -
Rhums arrangés selon arrivage	- 9 -

Vodkas

Vodka Nadé	- 12 -
Vodka Nadé - Vieillie en fût de Fronsac	- 15 -

Tequila

Clase Azul Plata	- 19 -
Clase Azul Reposado	- 29 -

Cognacs

Drouet VS	- 8 -
Drouet VSOP	- 10 -
Drouet Réserve de Jean	- 14 -
Drouet XO	- 21 -
Hors d'Age	- 28 -

Calvados

Drouin VSOP	- 11 -
Drouin XO	- 17 -

Brandy & liqueurs

Raspberry brandy - Jacoulot	- 9 -
Plum brandy - Jacoulot	- 9 -
Liqueur - Peppermint - Jacoulot	- 8 -
Liqueur - Lemon - Jacoulot	- 8 -
Liqueur - Verbena - Jacoulot	- 10 -
Liqueur - Pear - Jacoulot	- 8 -

Fines de Bordeaux

Fine Ô Chartrons (Maison Mounicq)	- 11 -
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