



# BRUTUS

— AMOUR DE VIANDES —

## House Cocktails

|   |        |
|---|--------|
| Elixir n°1 - Land                             | - 15 - |
| Armagnac, matured meat fat, red wines, spices |        |
| Elixir n°2 - Sea                              | - 15 - |
| Vodka, caviar, olive                          |        |
| Elixir n°3 - Sweatness                        | - 15 - |
| Rum, pear, cocoa, Sauternes                   |        |

## Maison Mounicq Gin & Tonics

|  |        |
|--|--------|
| Avem Hippolais gin & Hysope cucumber tonic | - 13 - |
| Avem Corvus gin & Hysope cucumber tonic    | - 14 - |
| Avem Sylvia gin & Hysope classic tonic     | - 13 - |
| Avem Botaurus gin & Hysope classic tonic   | - 14 - |
| Sapio gin & Hysope classic tonic           | - 8 -  |

## Aperitifs

|                              |        |
|------------------------------|--------|
| Spritz Bordelais Folle Envie | - 10 - |
| Pastis Jacquolot             | - 6 -  |
| Pastis 51                    | - 4 -  |

## Beer (33cl)

|   |       |
|---|-------|
| Effet Papillon amber, white, blond, IPA | - 7 - |
|---|-------|

## Soft Drinks (33cl)

|  |       |
|--|-------|
| Abatilles still water, Abatilles sparkling water (75cl)    | - 5 - |
| Coke   | - 5 - |
| Diet Coke  | - 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 - |

## **Our selection of ham**

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|   |        |
|---|--------|
| 2 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 - |
| Fenalår, cured lamb ham - Norway                          | - 16 - |
| Jamón de Bellota 100% Ibérico - 30 months matured - Spain | - 23 - |
| The Grand Board   | - 35 - |

## **Starters**

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|   |        |
|---|--------|
| Beef carpaccio, aged olive oil                      | - 15 - |
| Head cheese pâté, herb vinaigrette                  | - 13 - |
| Bone marrow, parsley & garlic, toasted garlic bread | - 11 - |
| Artichoke "barigoule style"                         | - 12 - |
| Aquitaine caviar by Sturia, Oscietra (30g)          | - 60 - |

## Our selection of meats

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Our aged, carefully selected beef cuts, from well-raised herds. Discover the story behind each of our exceptional breeds, presented on the chalkboard and shared by our team.

### **Normande**

*France*

### **Baltic Black**

*Germany*

### **Minhota**

*Portugal*

### **Swami**

*Denmark*

### **Wagyu**

*Japan*

- From €10 per 100g -

Sirloin



~100g

L-Bone



~600g

Beef Rib



800g and over

*All our meats are served with homemade French fries and a green salad, both available for additional servings upon request.*

## Main courses

Large beef carpaccio, aged olive oil - 25 -

Grilled romaine lettuce, Caesar-style dressing, country bread  
croutons and Parmesan - 25 -

*All our dishes are served with homemade French fries and a green salad,  
both available for additional servings upon request.*

## Extra Sides

Homemade mashed potatoes - 6 -

Truffled homemade mashed potatoes - 12 -

Pan-fried mushrooms, garlic & parsley, chives - 7 -

Guanciale – Pork jowl cured for 2 months, quickly grilled - 8 -

## Kids Menu

Beef hanger steak

Homemade French fries and green salad

Ice cream scoop

- 18 -

## Desserts

|   |        |
|---|--------|
| Milk ice cream, seasonal fruits macerated in fruit brandy                         | - 11 - |
| Rum baba, served tableside, vanilla whipped cream                                 | - 11 - |
| Royal chocolate entremets   | - 12 - |
| Signature Cocktail - Elixir n°3 - Sweatness<br><i>Rum, pear, cocoa, Sauternes</i> | - 15 - |

## Hot Drinks

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

## Fruit Brandies & Liqueurs

4cl

|                                  |        |
|----------------------------------|--------|
| Jacoulot - Peppermint            | - 8 -  |
| Jacoulot - Green verbena         | - 8 -  |
| Jacoulot - Lemon                 | - 8 -  |
| Jacoulot - Williams pear brandy  | - 8 -  |
| Jacoulot - Plum brandy           | - 12 - |
| Jacoulot - Raspberry brandy      | - 12 - |
| Brunette - Coffee liqueur        | - 8 -  |
| Chartreuse Yellow                | - 10 - |
| Chartreuse Green                 | - 10 - |
| Chartreuse MOF                   | - 12 - |
| Chartreuse Liqueur d'Élixir 1605 | - 13 - |
| Chartreuse 9ème Centenaire       | - 17 - |

# Spirits

4cl

## Whisky

|  |        |
|--|--------|
| Whisky Assemblage N°1.03               | - 15 - |
| Assemblage Hors-Série (Maison Mounicq) | - 8 -  |
| Assemblage n°4 Tourbé (Maison Mounicq) | - 11 - |
| Arran 10 Ans                           | - 12 - |
| Nikka Days                             | - 8 -  |
| Sapio                                  | - 8 -  |

## Rums & Infused Rums

|                                  |        |
|----------------------------------|--------|
| Zacapa XO                        | - 21 - |
| Eminente - Reserva 7 Ans         | - 11 - |
| Plantation XO 20ème Anniversaire | - 12 - |
| Pasador de Oro - Gran Reserva    | - 12 - |
| Délice Créole - Infused Rum      | - 9 -  |
| Sapio                            | - 8 -  |

## Vodka

|   |        |
|---|--------|
| Vodka Nadé (Maison Mounicq)                         | - 12 - |
| Vodka Nadé - Aged in Fronsac casks (Maison Mounicq) | - 15 - |
| Sapio   | - 8 -  |

## Cognac

|                                   |        |
|-----------------------------------|--------|
| Camus VS                          | - 8 -  |
| Camus VSOP                        | - 12 - |
| Camus XO                          | - 18 - |
| Camus - Hors d'Âge                | - 24 - |
| <br>                              |        |
| Drouet VS                         | - 7 -  |
| Drouet VSOP                       | - 10 - |
| Drouet Réserve de Jean - Napoléon | - 12 - |
| Drouet XO Ulysse                  | - 18 - |
| Drouet - Hors d'Âge               | - 18 - |

# Spirits

4cl

## Tequila

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

## Calvados

|                          |        |
|--------------------------|--------|
| Christian Drouhin - VSOP | - 11 - |
| Christian Drouhin - XO   | - 17 - |

## Armagnac

|                                 |        |
|---------------------------------|--------|
| Château Laballe - Réserve 4 Ans | - 9 -  |
| Château Laballe - Exode XIV     | - 11 - |
| Château Laballe - Résistance    | - 14 - |
| Château Laballe - Gold 21 Ans   | - 16 - |
| Château Laballe - 2003          | - 20 - |
| Château Laballe - 1993          | - 25 - |
| Château Laballe - 1983          | - 30 - |
| Château Laballe - 1973          | - 37 - |
| Blanche d'Armagnac Vital        | - 8 -  |