

100% homemade / homemade pasta / Direct producer

Gnudi

Pappardelle

Maxi pappardelle

Pappardelle

Pici

Mafaldine

FELLOWS

STARTERS

- Smoked skyr & garlic oil · 7 ^{GF}
- Spicy carrot · 8 ^{GF} ^{VF}
- Sheep's cheese slices, harissa & almond · 9 ^{GF}
- Mushroom skewer, sweet & sour · 7 ^{VF}
- Focaccia, perfumed butter & salt cured egg yolk · 7



PASTAS

- Harissa** Mafaldine, tomato sauce, homemade harissa, ancho pepper · 9 ^{VF}
- Beurre-fromage** Pici, smoked cheese foam, butter, pickled mustard · 11
- Tomato gin** Pappardelle, creamy gin tomato sauce, smoked ricotta, cheese tuile, dill · 13
- Ragù** Pappardelle, mushroom bolognese slow simmered in red wine · 13 ^{VF}
- Cacio e Zaaar** Pici, sheep's tomme, zaatar, sesame, pepper · 10
- Truffle** Pappardelle, truffle mushroom cream, portobello · 13
- Gnudi Squash** Big butternut and ricotta gnocchi, miso butter, breadcrumbs · 14
- French Onion** Maxi pappardelle, slow simmered onion, sour cream, foccacia crusts, sheep's tomme cheese · 12

Ask us our 100%
vegan menu

DESSERTS

- Chocolate mousse, olive oil, salt flakes & pepper · 7 ^{GF}
- Orange, citrus cream, sponge cake · 8
- Frozen rocher, hazelnut pralin · 9
- Chestnut fondant, whipped cream · 9 ^{VF} ^{GF}
- Ice cream (lemon, kiwi, hazelnut) · 3,9 ^{GF}
- Affogato (choose your flavor) · 5 ^{GF}



^{VF} Vegan ^{GF} Gluten free ^{VF} Veganisable

The list of allergens is available here or from the team.

84 rue du F9 St Denis,
75010 Paris

DRINKS

instagram :
FELLOWS_restaurants

wi-fi :
welcome@fellows!

RED WINE

	12,5 CL	75 CL
Arcturus	6	29
Les Celestes - Rhône		
Pinot noir	7	36
La Croix Montjoie - Bourgogne		
Éclat de granite	7	37
Sérol - Loire (Côte Roannaise)		
Canopé	8	45
Vignoble David - Rhône		
Genesis	9	55
Bonnigal Bodet - Loire		

WHITE WINE

	12,5 CL	75 CL
Coup de soleil	6	29
Allois - Ventoux		
Sauvignon	7	36
Bonnigal Bodet - Loire		
Pinot Gris	7	40
Bollenberg-Baumgarten - Alsace		
Fleur de sel	8	42
Vignoble David - Rhône		
Chenin	9	45
Couly - Loire		

ROSÉ

	12,5 CL	75 CL
Belouvé	6	29
Bunan - Provence		

ORANGE

	12,5 CL	75 CL
Coucou Orange	9	55
Pépins - Alsace		

SPARKLING

	12,5 CL	75 CL
Turbulent rosé	8	35
Sérol - Loire		

BEER

DECK & DONOHUE
Artisanal organic brewed in Paris

	25 CL	50 CL
Pilsner	4,5	8,5
IPA	5,5	10

SOFT

Homemade lemonade 25cl	4
Homemade Iced tea 25cl	4
Arnold Palmer 25cl (lemonade+iced tea)	4,5
Coca-cola / Coca-cola zero 33cl	4,5

COCKTAIL

Homemade shooter · 4,5

Aie Aie Aie	12
Lillet rosé, bissap, suze	
Le Chouiiiiiii	12
Genmaïcha tea, lemon, honey syrup, rum	
Ohhhhh - a cool free	8
Fig shrub, verjus, sobacha	

COFFEE

Blend signature

Coffee	2,5
Cappuccino	4,5
Tea / Infusion	4,5



The Fellows' team : Mehdi, Hasan, Graham, Diallo, Abdrahmane, Demba, Cedric, Rebecca, Mickael, Jordy, Treicy, Riadh, Julie, Florent, Edith, Salomé, Arnaud, Imad, Riad, Bakary. Taxes and service charges are included in the price. Please note that we do not accept checks.