

100 % homemade / handmade pasta / Direct producer



Mafaldine



Pici



Maxi pappardelle



Pappardelle

FELLOWS

STARTERS

- Aguachile zucchini, citrus & spicy sauce, coriander • 8 
 Sheep's cheese slices, harissa & almond • 9
 Mushroom skewer, sweet & sour • 7 
 Focaccia, perfumed butter & salt cured egg yolk • 7
 Brocolini, sesame goma dare sauce, coriander • 7  



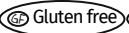
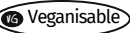
PASTAS

- Harissa** Mafaldine, tomato sauce, homemade harissa, ancho pepper • 9 
Beurre-fromage Pici, smoked cheese foam, butter, pickled mustard • 12
Tomate puttanesca Pici, tomato sauce, garlic, capers, olives, tomato sashimi • 12 
Ragû Pappardelle, mushroom bolognese slow simmered in red wine • 13 
Cacio e Zaatar Pici, sheep's tomme, zaatar, sesame, pepper • 11
Truffle Pappardelle, truffle mushroom cream, portobello • 13
French Onion Maxi pappardelle, slow simmered onion, sour cream, foccacia crusts, sheep's tomme cheese, white wine • 12

DESSERTS

- Chocolate mousse, olive oil, salt flakes & pepper • 7 
 Basque cheesecake, sweet clover • 9 
 Strawberry & green shiso panna cotta • 9  
 Frozen rocher, hazelnut pralin • 9 
 Ice cream (strawberry, hazelnut, peach vign) • 3,9 
 Affogato (choose your flavor) • 5



 Vegan  Gluten free  Veganisable

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

84 rue du Fg St Denis,
75010 Paris

DRINKS

instagram :
FELLOWS_restaurants

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 Chouiiiiing	12
Genmaïcha tea, lemon, honey syrup, rum	
Le Pschiiiiit - alcohol free	8
Peach shrub, sparkling pear, lemon juice, rosebud	

COFFEE

Blend signature

Coffee	3
Cappuccino	5
Tea / Infusion	4,5



The Fellows' team : Julie, Hasan, Bakary, Diallo, Hassan, Drame, Abdramane, Luiza, Aissatou, Demba, Yaya, Gaye, Rebecca, Mickael, Matthias, Maxime, Riadh, Arnaud, Eloen. Taxes and service charges are included in the price. Please note that we do not accept checks.