

100 % homemade / handmade pasta / Direct producer



Mafaldine



Pici



Maxi Pappardelle



Pappardelle

FELLOWS

STARTERS

- Butternut, fourme d'Ambert & pear pizzette • 8
- Sheep's cheese slices, harissa & almond • 9
- Mushroom skewer, sweet & sour • 7 ^{GF}
- Focaccia, perfumed butter & salt cured egg yolk • 7
- Brocolini, sesame goma dare sauce, coriander • 7 ^{GF} ^{VF}



PASTAS

- Harissa** Mafaldine, tomato sauce, homemade harissa, ancho pepper • 9 ^{VF}
- Beurre-fromage** Pici, smoked cheese foam, butter, pickled mustard • 12
- Tomate puttanesca** Pici, tomato sauce, garlic, capers, olives, tomato sashimi • 12 ^{VF}
- Ragû** Pappardelle, mushroom bolognese slow simmered in red wine • 13 ^{VF}
- 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 ^{GF}
- Basque cheesecake, sweet clover • 9 ^{GF}
- Fig panna cotta • 9 ^{GF} ^{VF}
- Frozen rocher, hazelnut pralin • 9 ^{GF}
- Ice cream (strawberry, hazelnut, peach vign) • 3,9 ^{GF}
- Affogato (choose your flavor) • 5



^{CS} Vegan ^{GF} Gluten free ^{VF} 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		
Electron libre	9	45
Bonnigal Bodet - 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 Baaaaam - @lcool free	8
Plum & Blackcurrant Pepper Syrup,	
Lemon Juice, Tonic	

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.