FELLOWS

84 rue du Fg St Denis, 75010 paris

SIDE + PASTA or PASTA + DESSERT 21€

SIDE + PASTA + DESSERT 25€

PASTAS | 14€

Pasta dishes and sides are served as they're ready, in no particular order.

Pici

Green pesto Pappardelle, zucchini pesto, almond, lemon, Tomme du Béarn, parsley

Ragû Pappardelle, mushroom bolognese slow simmered in red wine (VG) (A)

Artichaut Pappardelle, Kalamata olive cream, roasted artichoke, chives (VG)

Cacio e zaatar Pici, sheep's tomme, zaatar, sesame, pepper

Beurre-fromage Pici, smoked cheese foam, butter, pickled mustard

Brillat-Truffe Pici, Brillat-Savarin cream, truffle, mushroom powder, chives

Harissa Pappardelle, tomato sauce, homade harissa, guajillo pepper (VG)

Pappardelle

SIDES | 8€

Marinated Izakaya mushrooms, egg bottarga

Butternut aguachile, citrus & spicy sauce (GF) (VG)

Broccoli guacamole, garam masala chermoula & roasted corn (GF) (VG)

Focaccia, tomato tartare, Tomme du Béarn (VG)

KIDS MENU
1 pasta TOMATE +
1 MOUSSE ou 1 panna cotta
14€

DESSERTS | 8€

Chocolate mousse, olive oil, salt flakes & espelette pepper (GF)

Basque cheesecake, sweet clover (GF)

Coconut lovita plum panna cotta & Java pepper (GF) (VG)

Frozen rocher, almond praline (GF)

Ice cream - 2 scoops (almond) (GF)

Affogato (almond) (GF)

100 % homemade
Artisanal pasta, made by hand
Direct from our producers

(VG) Vegan (GF) Gluten free (VG) Veganisable (A) Alcool

DRINKS

instagram :
FELLOWS_restaurants

RED WINE

	12,5 CL	75 CL
Les Copains Débordent Mas du Chêne - Vin de France	6	29
Pineau d'Aunis Les Pierres d'Aurèle - Loire	7	36
Éclat de granite Sérol - Loire (Côte Roannaise)	7	39
Canopé Vignoble David - Rhône	8	45
Genesis Bonnigal Bodet - Loire	9	54

WHITE WINE

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

ROSÉ & ORANGE

	12,5 CL	75 CL
Belouvé Bunan - Provence	6	29
Orange Organique Pépin - Alsace	9	52

SPARKLING

	12,5 CL	75 CL
Turbullent rosé Sérol - Loire	8	35
Signature Huguenot Tassin - Champagne		71

BEER

DECK & DONOHUE
Organic craft beer brewed in Paris

	33 CL
Pilsner	6

SOFT

Homemade verjuice lemonade 25cl	4
Homemade Iced tea 25cl	4
Arnold Palmer 25cl (citronnade+thé glacé)	4,5
Bissap 25cl	4,5
Coca-cola / Coca-cola zero 33cl	5

COCKTAIL

Homemade shot · 4,5

Spritz	10
Le Sluuuuurp - alcohol free Rhubarb-lemon shrub, verjuice, rose buds, Timut pepper	8

COFFEE

Signature blend

Café	3
Cappuccino	5
Thé / Infusion	4,5
Matcha latte	6,5

T-SHIRT 35 €
BANDANA 25 €

The Fellows' team : Bakary, Paul, Stella, Augustin, Yaya, Abdrahmane, Ange Ibrahime, Demba, Gaye, Lucas, Leo, Garice, Willy, Samy, Rosario, Théo, Étienne, Antoine, Sacha, Candice, James, Jeanne, Clovis, Ibrim, Théo, Dhamyen, Karanjit. **Taxes and service charges are included in the price. Please note that we do not accept checks.**