# 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.*

**French onion** Maxi pappardelle, slow simmered onion, sour cream, focaccia crusts, sheep's tomme cheese

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

**Citron** Pici, lemon almond cream, spinach, garlic breadcrumbs 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

## 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

## 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

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

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**<br>Mas du Chêne - Vin de France | 6 | 29 |
| **Pineau d'Aunis**<br>Les Pierres d'Aurèle - Loire | 7 | 36 |
| **Éclat de granite**<br>Sérol - Loire (Côte Roannaise) | 7 | 39 |
| **Canopé**<br>Vignoble David - Rhône | 8 | 45 |
| **Genesis**<br>Bonnigal Bodet - Loire | 9 | 54 |

## WHITE WINE

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

## ROSÉ & ORANGE

| | 12,5 CL | 75 CL |
|---|---|---|
| **Belouvé**<br>Bunan - Provence | 6 | 29 |
| **Orange Organique**<br>Pépin - Alsace | 9 | 52 |

## SPARKLING

| | 12,5 CL | 75 CL |
|---|---|---|
| **Turbullent rosé**<br>Sérol - Loire | 8 | 35 |
| **Signature**<br>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<br>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.**