FELLOWS

2 rue Félibien
75006 Paris

SIDE + PASTA ou 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, coriander 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 panna cotta with Lovita plum and Java pepper VG GF

Financier chaï, molten peanut centre & fleur de sel

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

100 % homemade
Artisan 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	37
Canopé Vignoble David - Rhône	8	45
Genesis Bonnigal Bodet - Loire	9	54
Epsilon Les Vignes Saint-Vincent - Loire	11	59

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
Beaujolais Domaine de Fa - Beaujolais	11	55

ROSÉ & ORANGE

	12,5 CL	75 CL
Belouvé Bunan - Provence	6	29
Orange Organique Pépin - Alsace	9	54

SPARKLING

	12,5 CL	75 CL
Turbullent rosé Sérol - Loire	8	35
Signature Huguenot Tassin - Champagne	12	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
Bissap 25cl	4,5
Coca-cola / Coca-cola zero 33cl	5

COCKTAIL

Homemade shot · 4,5

Bis Spritz 12
Bissap, suze, pet'nat

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

COFFEE

Signature blend

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



The Fellows' team : Willy, Marie, Hasan, Diallo, Rebecca, Carla, Sofiane, Elisa, Fahd, Jade, Joël, Océane, Yamadou, Marion, Théo, Zara, Haiyi, Sarah, Kevin, Pape, Marcus, Rawane, Hammad, Mahmoud, Mody, Ronan, Souleymane, Modibo, Aliou, Abdul, Mathis, Rawane. **Taxes and service charges are included in the price. Please note that we do not accept checks.**