

FELLOWS

84 rue du F9 St Denis,
75010 Paris

SIDE + PASTA ou PASTA + DESSERT 21€

SIDE + PASTA + DESSERT 25€

PASTAS

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

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

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

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

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, homemade harissa, guajillo pepper (V)

SIDES

Marinated Izakaya mushrooms, egg bottarga

Zucchini aguachile, citrus & spicy sauce, coriander (V)

Broccoli guacamole, sauce vierge, green beans, zucchini (GF) (V)

Focaccia, tomato tartare, Tomme du Béarn (V)

DESSERTS

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

Basque cheesecake, sweet clover (GF)

Coconut panna cotta with greengage plum and meadowsweet (GF) (V)

Frozen rocher, almond praline (GF)

Ice cream - 2 scoops (almond) (GF)

Affogato (almond) (GF)

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



(V) Vegan

(GF) Gluten free

(V) Veganisable

(A) Alcool

Pici

Pappardelle

Pappardelle

Cavatelli

DRINKS

instagram :
FELLOWS_restaurants

RED WINE

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

ROSÉ & ORANGE

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

SPARKLING

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

BEER

DECK & DONOHUE
Organic craft beer brewed in Paris

	25 CL	50 CL
Blonde	4,5	8,5

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	4,5

COCKTAIL

Homemade shot · 4,5

Spritz	10
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 : 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, Dharmen, Karanjit. Taxes and service charges are included in the price. Please note that we do not accept checks.