

FELLOWS

2 rue Félibien
75006 Paris

SIDE + PASTA ou PASTA + DESSERT 21€

SIDE + PASTA + DESSERT 25€

PASTAS

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

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

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

Spicy tomato Cavatelli, sun-dried tomato nduja, harissa, breadcrumbs (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 strawberry & green shiso (GF) (V)

French toast, buckwheat caramel toffee

KIDS MENU
1 pasta TOMATE +
1 CHOCOLATE MOUSSE
14€

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

(V) Vegan

(GF) Gluten free

(V) Veganisable

(A) Alcool

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	37
Sérol - Loire (Côte Roannaise)		
Canopé	8	45
Vignoble David - Rhône		
Genesis	9	54
Bonnigal Bodet - Loire		
Epsilon	11	59
Les Vignes Saint-Vincent - 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		
Beaujolais	11	55
Domaine de Fa - Beaujolais		

ROSÉ & ORANGE

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

	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	4,5

COCKTAIL

Homemade shot · 4,5

Bis Spritz	12
Bissap, suze, pet'nat	

Le Raaaaah - alcohol free	8
Kiwi shrub, lemon, green tea kombucha	

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.**