

100% maison handmade and homemade / Direct from producers

FELLOWS



Picci

STARTERS

- Butternut, fourme d'Ambert & pear pizzette · 8
- Sheep's cheese slices, harissa & almond · 9
- Mushroom skewer, sweet & sour · 7 ^{VF}
- Focaccia, perfumed butter & salt cured egg yolk · 7
- Spinach, sesame goma dare sauce, coriander · 7 ^{GF} ^{VF}



Tagliatelle

PASTAS

- Aglio e Olio** Tagliatelle, garlic cream, gremolata, breadcrumb, parsley · 10 ^{VF}
- Mafé** Pappardelle, tomato-peanut sauce, green chili pickles, coriander · 12 ^{VF}
- Carbonasse** Tagliatelle, carbonara espuma, mushroom lardons · 13
- Raviole** Leek ravioli, nantua sauce, whipped butter, spring onion · 14 ^A
- Beurre-fromage** Picci, smoked cheese foam, butter, pickles mustard · 12
- Brillat-truffe** Picci, Brillat-Savarin cream, truffle, mushroom powder, spring onion · 14
- Nduja** Pappardelle, mushroom nduja, harissa, spring onion · 13 ^{VF}



Pappardelle

DESSERTS

- Chocolate mousse, olive oil, salt flakes & pepper · 7 ^{GF}
- Basque cheesecake, sweet clover · 9 ^{GF}
- Mint & kiwi panna cotta · 8 ^{GF} ^{VF}
- French toast, buckwheat caramel toffee · 9
- Chocolate ganache, espresso · 5 ^{VF} ^{GF}



^{VF} Vegan ^{GF} Gluten free ^{VF} Veganify ^A Alcohol

The list of allergens is available here or from the team.

2 RUE felibien,
75006 Paris

DRINKS

instagram :
FELLOWS_restaurants

RED WINE

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

SPARKLING

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

BEER

DECK & DONOHUE
Artisanal organic brewed in Paris

	33 CL
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Pilsner	6
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SOFT

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Homemade lemonade 25cl	4
Homemade Iced tea 25cl	4
Bissap 25cl	4,5
Coca-cola / Coca-cola zero 33cl	4,5

COCKTAIL

Homemade shooter - 4,5

Bis Spritz	12
Bissap, suze, pet'nat	
Clear Mai Tai	12
Rum, orgeat syrup, lime, pastis	

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

COFFEE

signature blend

Coffee	3
Cappuccino	5
Tea / Infusion	4,5



The Fellows' team : Marie, Hasan, Laurine, Diallo, Rebecca, Carla, Sofiane, Elisa, Bilal, Jade, Curtis, Fatima, Louise, Tosca, Océane, Maxime, Marion, Théo, Zara, Abdullah, Gassama, Haiyi, Yamoussa, Mamadou, Amadou. Taxes and service charges are included in the price. Please note that we do not accept checks.