

BRASSERIE LES BEAUX-ARTS

FROM THE CAFÉ BELLEVUE... TO THE BEAUX-ARTS



Welcome to the Beaux-Arts Brasserie,

It has already been 30 years since the brasserie began twinkling in Toulouse... And what a radiance! To be sure, there are no longer any hansoms or horse-drawn coaches crossing the majestic Pont-Neuf across the Garonne, yet on the banks, the celebrated *Café Bellevue* has never truly disappeared. As far back as Victorian times, it was already a thriving place for discussions and encounters, where famous artists like Ingres and Matisse rubbed shoulders with passing strangers and Fine-Arts students.

In 1987, *Café Bellevue* became *Brasserie Flo des Beaux-Arts* and held on to its favourable strategic location. So patrons come for lunch or dinner to enjoy the best in French South-Western cuisine as well as the finest sea platters of oysters, shellfish and crustaceans. A blend of Art Deco and Victorian serves as a backdrop to the politicians, athletes, businessmen, regulars from the neighbourhood and tourists visiting the 'Pink City' who all come here to experience a shared moment of conviviality and to satisfy their demanding standards.

Today, the restaurant take is independence and become the «brasserie les Beaux-Arts», while keeping its Parisian charm and friendly welcome in pursuing the tradition. Discover its new menu where a substantial offer of great quality reflects the spirit of the Leading Brasseries

OUR CHIEF

Born in Gers country, Lionel Cocheteux cooks through his South-West roots.

Starting in Toulouse and abroad, he then went to Paris during 15 years.

Restaurants, catering and collaboration with Michelin-starred chiefs, he managed to grow up his know-how.

Since 2013, he manages the Beaux-Arts cook team, where he shares with you his culinary passion through regional recipes.

The Brasserie les Beaux Arts is pleased to offer you
its valet service from Tuesday to Saturday

Le goût de la tradition,
l'esprit brasserie d'aujourd'hui

OYSTERS

	for 3	for 6
Fines de Claire n°3	€ 9.30	€ 18.60
Special Gillardeau n°3	€ 12.90	€ 25.60
Fines de Claires N°4	€ 4.50	€ 9.00
Creuses ISIGNY n°2	€ 12.30	€ 23.00
Creuses de Normandie n°3	€ 8.50	€ 16.50
Special JOGUET n°3	€ 9.90	€ 19.80

SEAFOOD PLATTERS

The Royal Platter for 1 € 59.50 for 2 € 118.00

Crustaceans: 1/2 Crab, 1/2 Lobster,
2 Langoustines, 3 Prawns

Assortment of 9 Oysters: 2 Fines de Claire n°4,
2 Creuses ISIGNY n°2, 3 Creuses de Normandie n°3,
2 Fines de Claire n°3

Shellfish: Whelks, Dog Cockles, Grey Shrimps

“Beaux Arts” Platter for 1 € 45.50 for 2 € 90.00

Crustaceans: 1/2 Crab, 3 Prawns,
1 Langoustine

Assortment of 9 Oysters: 2 Fines de Claires n°4,
2 Creuses ISIGNY n°2, 3 Creuses de Normandie n°3,
2 Fines de Claire n°3

Shellfish: Whelks, Dog Cockles

The Fishmonger Platter € 49.50

Crustaceans: 1/2 Crab, 1/2 Lobster,
4 Prawns, 3 Langoustines

Shellfish: Whelks, Dog Cockles

The Shucker’s Plate € 24.50

Crustaceans: 3 Prawns

Assortment of 6 Oysters: 3 Fines de Claires n°4,
1 Creuse ISIGNY n°2, 2 Creuses de Normandie n°3,

Shellfish: Whelks, Dog Cockles

Selection of 9 Oysters € 27.50

3 Fines de Claires n°4, 3 Creuses ISIGNY n°2,
3 Fines de Claire n°3

SHELLFISH AND CRUSTACEANS

Whole Lobster	€ 44.00	Prawns (for 6)	€ 13.90
Half Lobster	€ 22.50	Grey Shrimps (approx. 150 g)	€ 10.90
Crab	€ 19.90	Langoustines (for 6)	€ 28.00
Half Crab	€ 10.00	Whelks (approx. 300 g)	€ 10.20
		Dog Cockles (for 6)	€ 6.50

AVANTAGES

TAKE AWAY

All year long, enjoy our Oysters
and Seafood at home

- 15 %
discount*

*Offer valid on Oysters and Seafood to take away in your “Beaux-Arts” Brasserie.
Offer valid all year long on menu prices in your “Beaux-Arts” Brasserie.


Net Prices.

ALCOHOL ABUSE IS DETRIMENTAL TO YOUR HEALTH. DRINK WITH MODERATION.

TO START

Potted white Tarama, toasted country bread	€ 12.50
“Caviar on the rocks” (10 g), Aquitaine Caviar Ebene n°3	€ 25.00



STARTERS

Lentil soup, whipped cream with foie gras and porto, golden croutons	€ 8.50
Poched egg, creamy chestnut, fricassee of mushrooms, smoked breast	€ 10.50
Dish with smoked salmon, blinis, aneth sour cream	€ 16.50
Large Burgundy snails marinated in Chablis	for 6 : € 9.50 for 12 : € 14.00
Duck foie gras with fruit chutney, toasted country bread	€ 18.50
Herb cake with herbs, creamy avocado, citrus and cocktail sauce	€ 14,50
Escalope of fried foie gras, poached apple with spices, cider vinegar réduction,	€ 22,00
 Crunchy goat cheese, lamb's lettuce and beetroot, candied figs	€ 9.50

FISHES

Flanked Half Lobster with Whiskey, old vegetables	€ 32.00
Salmon back, fregola with leek, cream of hull with marinière	€ 23.50
Cod cooked plancha, macaire potatoes, olives, cream of chorizo	€ 26.50
Prime sole meunière with fluffy mashed potatoes in olive oil, wilted spinach	€ 38.50
Plancha of fish, creamy risotto with chanterelles, red wine sauce	€ 28.00

VEGETARIAN PLATES

 Vegetarian Lasagna Fine Arts way (spinach, tomato cracker, organic soy protein, parmesa)	€ 19.00
 Plate with assorted vegetables (creamy butternut, macaire potatoes, roasted beets, green beans)	€ 15.00

ADDITIONAL GARNISHES

Creamy butternut, parsnip chips, candied beet	€ 3.00
Fluffy mashed potatoes in olive oil	€ 3.00
Mesclun salad of young shoots	€ 3.00
Green beans «fricassee»	€ 3.00
Wilted spinach with butter	€ 3.00
French fries	€ 3.00
Creamy risotto with chanterelles	€ 3.00
Creamy fregola with leeks	€ 3.00

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MEAT

Aubrac beef tartare, french fries, salad	€ 21.50
Fillet of cans, vegetables of yesteryear, porto mirror sauce	€ 26.50
Fillet of Aubrac rump steak with French fries, green pepper sauce	€ 25.50
The « Beaux-Arts » Burger	€ 24.50
Aubrac beef, pavé Toulousain cheese of Xavier's Cheese Shop, caramelized onions, bacon flakes, French fries	

SPECIALTIES

“BEAUX-ARTS” cassoulet hotpot with Red Label Tarbais beans	€ 26.50
Toulouse sausage, mashed potatoes	€ 17.50
Escalope of fried foie gras , poached apple with spices, cider vinegar reduction	€ 32.00

CHEESE

Xavier's cheese plate	€ 10.00
<i>François Bourgon Best Craftsman of France 2011</i>	

DESSERTS

Norwegian omelet flambéed in Grand-marnier	€ 11.00	
Crème brûlée with vanilla	€ 8.90	
Soft Valrhona chocolate cake, vanilla ice-cream	€ 9.00	
Baba with Royal amber rum, whipped cream	€ 10.50	
The «Beaux-Arts» profiteroles	€ 12.50	
Crêpes Suzette flambéed in Grand Marnier	€ 11.00	
Lemon verrine, meringue and breton sand	€ 9.50	
 Roasted pineapple with orange caramel diplomat cream with coconut and ice cream	€ 10.50	
 Pastis Gascon dessert with Armagnac, vanilla ice cream	€ 11.00	
Grand Valrhona Opera and coffee ice cream	€ 11.00	
“THE BEAUX-ARTS” Gourmet Coffee or Gourmet Tea	€ 11.50	
3 flavours of ice-cream	2 FLAVOURS : € 6.00 3 FLAVOURS : € 9.00	
Philippe Faur's Craftsman		
Ice-cream:		
vanilla bean,	sea salt caramel,	rum and raisin,
dark chocolate,	coffee,	coco
Sorbet:		
lime,	passion fruit,	
Matcha tea,	pear,	
green apple,	pink grapefruit	
wild strawberry,		

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BEAUX-ARTS MENU

Starter + Main Course + Dessert, drink not included € 40
Starter + Main Course + Dessert, drink included € 47

STARTER OF YOUR CHOICE

9 Fines de Claires n°4

- OR Cream of lentil soup, whipped cream with foie gras and porto, golden croutons
- OR Duck foie gras with fruit chutney, toasted country bread (supp +1.50€)
- OR Gratin of mussels per 6
- OR Poached egg, creamy chestnut, fricassee of mushrooms, smoked breast
- OR Crunchy goat cheese, lamb's lettuce and beetroot, candied figs

MAIN COURSE OF YOUR CHOICE

- Salmon back, fregola with leek, cream of hull with marinière
- OR Fillet of cans, vegetables of yesteryear, port mirror sauce
- OR Filet of Aubrac rump steak with French fries, green pepper sauce
- OR Plancha of fish, creamy risotto with chanterelles, red wine sauce jus (supp +1.50€)
- OR Aubrac beef tartare, french fries, salad
- OR Cod cooked plancha, macaire potatoes, olives, cream of chorizo

DESSERT OF YOUR CHOICE

- Xavier's Cheese plate
François Bourgon Best Craftsman of France 2011
- OR Baba with Royal amber rum
- OR The « Beaux-Arts » profiterole
- OR Pineapple Roasted with orange caramel, diplomat cream with coconut and ice cream
- OR Grand Valrhona Opera and coffee ice cream
- OR Pastis Gascon dessert with Armagnac, vanilla ice cream

+

DRINK OF YOUR CHOICE

White wine OR red OR rose (37,5 cl): Domaine de Saint Lannes - Vin de pays de Côtes de Gascogne
OR Mineral water (50 cl) OR Fruit juice (25 cl) OR Soda (20-25-33 cl)

EXPRESS MENU

Only for lunch, from Monday to Saturday
applicable between 12:00 at 14:30 or 19:00 at 20:00 according to the booking

Starter + Main Course OR Main Course + Dessert, drink not included € 19
Starter + Main Course + Dessert, drink not included € 25

STARTER OF YOUR CHOICE

- Terrine of Duck Fritons, toasted country bread
- OR Lentil soup, whipped cream with foie gras and porto, golden croutons
- OR Gratin of mussels per 6
- OR Express suggest (ask to your maître d'hôtel)

MAIN COURSE OF YOUR CHOICE

- Aubrac beef tartare, french fries, salad
- OR Pavé of Hake, fregola with leek, cream of shell with marinière
- OR Toulouse sausage, mashed potatoes
- OR Express suggest (ask to your maître d'hôtel)

DESSERT OF YOUR CHOICE

- Sweet chocolate Valrhona, vanilla ice cream
- OR Lemon verrine, meringue and breton sand
- OR Crème brûlée with vanilla
- OR Express suggest (ask to your maître d'hôtel)

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CHILDREN MENU

(Menu reserved from children under 12)

Main Course + Dessert, drink included € 11.90

MAIN COURSE OF YOUR CHOICE

Duck slivers breast *OR* Minced steak *OR* Griddled salmon
Garnish: French fries or green vegetables

DESSERT OF YOUR CHOICE

Crème brûlée *OR* Soft chocolate cake *OR* Cup of ice-cream 2 flavours

DRINK OF YOUR CHOICE

Vittel (33cl) with syrup *OR* Coca-Cola (33cl) *OR* Fruit juice (25 cl)



 *Vegetarian dishes*

Payment methods accepted:

Cash, Visa, Blue Visa, Mastercard, Maestro,
American Express, contactless payment, Moneo, Chèque Déjeuner,
Chèque restaurant, Chèque de Table, Ticket Restaurant.
Bank checks not accepted.

To organise your special events

Personal / Professional, contact our sales department
contact@brasserielesbeauxarts.fr

 Follow us [Facebook/brasserielesbeauxarts](https://www.facebook.com/brasserielesbeauxarts)

Your satisfaction is our first priority.

Please do not hesitate to share your questions and comments with us.

OR by mail: service client brasserie les Beaux Arts, 1 quai de la Daurade, 31000 Toulouse

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