

# 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

## 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) € 34.50

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

 Peas gazpacho with mint, cheese Féta, golden croutons	€ 8.50
Poched egg, creamy chickpea with spices, whipped cream with grilled sesame	€ 10.50
Dish with smoked salmon, hot 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
Potted tuna with herbs, vegetables tartar, roasted almond	€ 14,00
Sautéed foie gras of duck escalope with brewed apricot with rosemary, balsamic reduction	€ 22,00
 Tomatoes Carpaccio, mozzarella foam with basilic pistou	€ 9.50

## FISHES

Filet of salmon with mille feuille of Provençal vegetables, Antiboise sauce	€ 23.50
Cod, artichokes Poivrade, vegetables of Tagliatelle, tomato Virgin with lemon thyme	€ 26.50
Prime sole meunière with fluffy mashed potatoes in olive oil, wilted spinach	€ 38.50
Plate of griddled fishes, Gnocchi, cream with Gremolatta sauce, roasted tomatoes	€ 27.90

## VEGETARIAN PLATES

 Stuffed tomatoes of Beaux Arts	€ 19.00
 Plate with assorted vegetables	€ 15.00

## ADDITIONAL GARNISHES

Millefeuille of Provençal vegetables	€ 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
Gnocchi, cream with Gremolatta sauce, roasted tomatoes	€ 3.00
Artichokes Poivrade, vegetables of Tagliatelle	€ 3.00

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## MEAT

<b>Aubrac beef tartare</b> , french fries, salad	€ 21.50
<b>Duck slivers breast</b> , raspberry sauce, crisp polenta with spring onions	€ 26.50
<b>Filet of Aubrac rump steak</b> with French fries, bearnaise sauce	€ 25.50
<b>The « Beaux-Arts » Burger</b> Aubrac beef, pavé Toulousain cheese of Xavier's Cheese Shop, caramelized onions, bacon flakes, French fries	€ 24.50

## SPECIALTIES

<b>“BEAUX-ARTS” cassoulet hotpot</b> with Red Label Tarbais beans	€ 26.50
<b>“Master Garcia” Toulouse sausage</b> , mashed potatoes	€ 17.50
<b>Sautéed foie gras of duck escalope</b> , with brewed apricot with rosemary, balsamic reduction	€ 32.00

## CHEESE

<b>Xavier's Selected cheese of the month</b> <i>François Bourgon Best Craftsman of France 2011</i>	€ 10.00
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## DESSERTS

<b>Crème brûlée with vanilla</b>	€ 8.90
<b>Soft Valrhona chocolate cake</b> , vanilla ice-cream	€ 9.00
<b>Baba with Royal amber rum</b> , whipped cream	€ 10.50
<b>The «Beaux-Arts» profiteroles</b>	€ 12.50
<b>Crêpes Suzette flambéed in Grand Marnier</b>	€ 11.00
<b>White chocolate mousse</b> served in a glass, lychee, raspberry sauce, sable Breton	€ 9.50
 <b>Seasonal fruits</b> , syrup of Matcha tea, crunchy almond	€ 10.50
 <b>Pastis Gascon dessert</b> with Armagnac, vanilla ice cream	€ 11.00
<b>Valrhona chocolate entremet</b> (Opalys, Nyango, Jivara), pistachio biscuit jelly peaches	€ 11.00
<b>“THE BEAUX-ARTS” Gourmet Coffee or Gourmet Tea</b>	€ 11.50
<b>3 flavours of ice-cream</b> <b>Philippe Faur's Craftsman</b>	<b>2 FLAVOURS : € 6.00</b> <b>3 FLAVOURS : € 9.00</b>
<b>Ice-cream:</b> vanilla bean,                      sea salt caramel,                      rum and raisin, dark chocolate,                      coffee,                      coco	
<b>Sorbet:</b> lime,                      Matcha tea,                      passion fruit, raspberry,                      green apple,                      pear, peach,                      wild strawberry,                      pink grapefruit	

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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 Poached egg, creamy chickpea with spices,  
whipped cream with grilled sesame

OR Potted tuna with herbs, vegetables tartar, roasted almond

OR Duck foie gras with fruit chutney (supp +1.50€)

OR Gratin of mussels per 6

OR Tomatoes Carpaccio, mozzarella foam with basilic pistou

### MAIN COURSE OF YOUR CHOICE

Salmon filet, mille feuille of Provençal vegetables, Antiboise sauce

OR Duck slivers breast, raspberry sauce, crisp polenta with spring onions

OR Filet of Aubrac rump steak with French fries, bearnaise sauce

OR Plate of griddled fishes,

Gnocchi, cream with Gremolatta sauce, roasted tomatoes (supp +1.50€)

OR Aubrac beef tartare, french fries, salad

OR Cod, artichokes Poivrade, vegetables of Tagliatelle, tomato Virgin with lemon thyme

### DESSERT OF YOUR CHOICE

Xavier's selected cheese of the month

François Bourgon Best Craftsman of France 2011

OR Baba with Royal amber rum

OR The « Beaux-Arts » profiterole

OR Seasonal fruits, syrup of Matcha tea, crunchy almond

OR Valrhona chocolate entremet (Opalys, Nyango, Jivara), pistachio biscuit jelly peaches

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

OR Peas gazpacho with mint, cheese Féta, 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 Filet of Pollock, mille feuille of Provençal vegetables, Antiboise sauce

OR "Master Garcia" Toulouse sausage, mashed potatoes

OR Express suggest (ask to your maître d'hôtel)

### DESSERT OF YOUR CHOICE

White chocolate mousse served in a glass, lychee, raspberry sauce, sable Breton

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



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**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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