

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

LE PORTRAIT DU CHEF

Né dans le Gers, Lionel Cocheteux a toujours cuisiné à travers ses racines du Sud-Ouest.

Issu d'une formation CAP cuisine et des débuts sur Toulouse et à l'étranger, il a ensuite rejoint la région parisienne pendant 15 ans.

Restaurants, traiteurs et collaborations avec des chefs étoilés, il a su faire grandir son savoir-faire.

Depuis 2013, il dirige la brigade des Beaux-Arts, où il vous fait partager sa passion culinaire dans des recettes régionales.

OYSTERS

	for 3	for 6
Fines de Claire n°3	€ 9.30	€ 18.60
Special Gillardeau n°3	€ 12.90	€ 25.60
Belondines n°4	€ 5.10	€ 10.30
Creuses de Bretagne n°3	€ 8.40	€ 16.80
Special Perles Noires n°2	€ 12.30	€ 24.60

Oysters from Maison Cadoret

SEAFOOD PLATTERS

The Royal Platter for 1 € 59.50 for 2 € 118.00

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

Assortment of 9 Oysters: 2 Special Perles Noires n°2,
3 Creuses de Bretagne n°3, 2 Belondines n°4,
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 Special Perles Noires n°2,
3 Creuses de Bretagne n°3, 2 Belondines n°4,
2 Fines de Claire n°3

Shellfish: Whelks, Dog Cockles

The Fishmonger Platter € 49.50

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

Shellfish: Whelks, Dog Cockles

The Shucker’s Plate € 24.50

Crustaceans: 3 Prawns

Assortment of 6 Oysters: 1 Special Perle Noire n°2,
3 Belondines n°4, 2 Creuses de Bretagne n°3

Shellfish: Whelks, Dog Cockles

Selection of 9 Oysters € 27.50

3 Special Selection Perles Noires n°2, 3 Belondines n°4,
3 Fines de Claire n°3

SHELLFISH AND CRUSTACEANS

Whole American Lobster	€ 44.00	Prawns (for 6)	€ 13.90
Half American 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 sturgeon and herbs	€ 12.60
Potted sturgeon and summer truffle	€ 16.50
“Caviar on the rocks” (10 g), <i>Neuvic Caviar</i>	€ 25.00

STARTERS

Butternut cream soup, nougatine chips and whipped cream	€ 8,50
Soft-boiled egg, creamy mashed Tarbais bean and bacon crispy	€ 10,50
Smoked salmon, blinis and dill cream	€ 16,50
Beetroots carpaccio, dried fruit vinaigret and goat «mousse»	€ 9,50
Large Burgundy snails marinated in Chablis	for 6 : € 9,50 for 12 : € 14,00
Duck foie gras with fruit chutney and toasted country bread	€ 18,50
Crab meat with herbs, cream of avocado and citrus in cocktail sauce	€ 14,50
Sautéed foie gras of duck escalope with pineapple roasted in sweet spices served with passion fruit vinaigrette	€ 22,00

FISHES

Filet of salmon, Riso pasta in risotto, vegetables and crustacean cream	€ 23,50
Cod, mushrooms and parsnips, poultry juice with tarragon	€ 26,50
Prime sole meunière with fluffy mashed potatoes in olive oil and wilted spinach	€ 38,50
Plate of griddled fishes, stewed vegetables from yesteryear and shell juice	€ 27,90

VEGETARIAN PLATE

Mille-feuille of sweet potatoes, vegetables from yesteryear, mushrooms and green salad	€ 17,00
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ADDITIONAL GARNISHES

Stewed vegetables from yesteryear	€ 3.00
Millefeuille of sweet potatoes	€ 3.00
Fine-spun mashed potatoes	€ 3.00
Mesclun salad of young shoots	€ 3.00
Riso pasta in risotto	€ 3.00
Green beans «fricassee»	€ 3.00
Wilted spinach with butter	€ 3.00
French fries	€ 3.00

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MEAT

Aubrac beef tartare, french fries and salad € 21,50


Lacquered duckling breast, sweet potato, roasted peanuts and oignons € 26,50

Filet of Aubrac rump steak with French fries and pepper sauce € 25,50

 The « Beaux-Arts » Burger € 24,50

Aubrac beef, pavé Toulousain cheese*, caramelized onions, bacon flakes, French fries
**by François Bourgon, Best Craftsman of France 2011 - Master Cheesemaker of Xavier's Cheese Shop*


SPECIALTIES

 “BEAUX-ARTS” cassoulet hotpot with Red Label Tarbais beans € 26,50

“Master Garcia” Toulouse sausage, mashed potatoes € 17,50

Sautéed foie gras of duck escalope, € 32,00
with pineapple roasted in sweet spices served with passion fruit vinaigrette

CHEESE


 François Bourgon's selected cheese of the month € 10,00
Best Craftsman of France 2011 - Master Cheesemaker of Xavier's Cheese Shop

DESSERTS

Crème brûlée with vanilla € 8,90

Soft Valrhona chocolate cake, vanilla ice-cream € 9,00

Baba with Royal amber rum € 10,50

 The «Beaux-Arts» profiteroles € 12,50

Crêpes Suzette flambéed in Grand Marnier € 11,00

Lemon meringue verrine with almond struzel € 9,50

Pineapple tartar flavoured with lime € 10,50 €
and ginger, Streuzel and coconut milk ice cream

Pastis Gascon dessert with Armagnac and vanilla 11,00 €

Valrhona chocolate entremet 11,00 €
(Opalys, Nyango, Jivara), passion fruit sorbet and almonds

3 flavours of ice-cream and a slice of pound cake € 8,70

Ice-cream: vanilla bean, coffee, Armagnac-prune, caramel and salt butter, chocolate, coco, almond milk

Sorbet: lime, mango, strawberry, Williams pear, raspberry, green apple, blackcurrent

“THE BEAUX-ARTS” Gourmet Coffee or Gourmet Tea € 11,50

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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

The 9 oysters Belondines n°4

OR Œuf mollet, crémeux de haricot Tarbais, émulsion poitrine séchée

OR Crab meat with herbs, avocado and citrus

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

OR Gratin of mussels per 6

OR BEAUX-ARTS suggest (ask to your maître d'hôtel)

MAIN COURSE OF YOUR CHOICE

Filet of salmon, Riso pasta in risotto, vegetables and crustacean cream

OR Filet of Aubrac rump steak with French fries and pepper sauce

OR Lacquered duckling breast, sweet potato, roasted peanuts and oignons

OR Aubrac beef tartare, french fries and salad

OR Plate of griddled fishes, stewed vegetables from yesteryear and shell juice

OR BEAUX-ARTS suggest (ask to your maître d'hôtel)

DESSERT OF YOUR CHOICE



François Bourgon's selected cheese of the month

Best Craftsman of France 2011 - Master Cheesemaker of Xavier's Cheese Shop



OR Baba with Royal amber rum

OR The « Beaux-Arts » profiterole

OR Pineapple tartar flavoured with lime and ginger, Streuzel and coconut milk ice cream

OR Valrhona chocolate entremet (Opalys, Nyango, Jivara), passion fruit sorbet and almonds

OR BEAUX-ARTS suggest (ask to your maître d'hôtel)

+

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

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

STARTER OF YOUR CHOICE

Butternut cream soup, nougatine chips and whipped cream

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 and salad

OR Filet of Pollock, Riso pasta in risotto, vegetables and crustacean cream



OR "Master Garcia" Toulouse sausage, mashed potatoes

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

DESSERT OF YOUR CHOICE

Lemon meringue verrine with almond struzel

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

Duckling 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)



Signature recipes

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.

Visit our website: www.brasserielesbeauxarts.com 'Contact us'

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

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DRINKS MENU



NOS COUPS DE COEUR

LES BIÈRES

Pression	25 cl	33 cl	50 cl
1664	4,20 €		7,50 €
Bouteille			
Grimbergen blonde	5,20 €		
Grimbergen blanche	5,20 €		

LES APÉRITIFS

Martini, Suze, Muscat, Lillet - 5 cl	6,00 €
Ricard, Pastis 51 - 4 cl	6,00 €
Campari - 5 cl	6,00 €
Americano maison - 8 cl	8,50 €
Kir au vin blanc d'Alsace - 12 cl	5,00 €
Porto rouge ou blanc - 6 cl	6,00 €
Jurançon AOC (doux) - 10 cl Domaine Lasserre	6,90 €
Alsace AOC Gewurztraminer - 10 cl "Vendanges Tardives" - Bestheim	8,90 €
Coupe de Champagne Vranken "Spécial Brut" - 13 cl	10,50 €
Coupe de Champagne Vranken Rosé - 13 cl	11,90 €
Kir Royal au Champagne - 13 cl	10,90 €

LES SODAS

Schweppes tonic - 25 cl	4,20 €
Limonade - 25 cl	4,20 €
Orangina - 25 cl	4,90 €
Coca-Cola - 33 cl	4,90 €
Coca-Cola Light - 33 cl	4,90 €
Nestea - 20 cl	4,20 €

LES WHISKIES - 4CL

Famous Grouse	9,50 €
J&B - Blended	9,50 €
Chivas (12 ans) - Blended	10,50 €
Bushmills - Irlandais	10,50 €
Aberlour (10 ans) - Malt	10,50 €
Jack Daniel's	10,50 €

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LES CHAMPAGNES

	13 cl	37,5 cl	75 cl
Vranken <i>Spécial Brut</i>	10,50 €		66,00 €
Pommery <i>Brut Royal</i>		37,00 €	70,00 €
Bollinger <i>Spécial Cuvée</i>			86,00 €
Dom Pérignon			180,00 €

LES VINS BLANCS

	37,5 cl	75 cl
VINS AOC DE LA VALLÉE DE LA LOIRE		
Muscadet de Sèvre et Maine sur Lie "Cardinal Richard" - Sauvion		29,50 €
Sancerre - Pascal Jolivet	26,00 €	45,00 €
Pouilly Fumé - Pascal Jolivet	24,50 €	48,00 €
VINS AOC DE BOURGOGNE		
Mâcon - Lugny "Les Charmes" - Albert Bichot		34,00 €
Chablis "La Pierrelée" - La Chablisienne		42,00 €
Pouilly Fuissé - Georges Burrier		46,00 €
Chablis 1 ^{er} Cru "Fourchaume" - J. Durup	27,50 €	49,00 €
Meursault - Louis Latour		69,00 €
VINS DE LA VALLÉE DU RHÔNE ET DU LANGUEDOC		
Pays d'Oc IGP - Domaine de Caux et Sauzens		28,00 €
Châteauneuf-du-Pape AOC - Château La Nerthe		69,00 €
Coteaux du Languedoc La Clape AOP - Château l'Hospitalet G. Bertrand		49,00 €
VINS DU SUD-OUEST		
Côtes de Gascogne IGP - Domaine de Saint-Lannes	15,50 €	25,00 €
Jurançon AOC (doux) - Domaine Lasserre		24,00 €
Côtes de Gascogne IGP - Côté Tariquet - Chardonnay Sauvignon		26,00 €
Petites Merveilles - IGP Côtes du Lot - Terroir de Rocamadour		32,00 €
Gaillac Premières Côtes AOC - Château des Salettes		33,00 €
VINS AOC D'ALSACE		
Pinot Blanc - Réserve Bestheim		29,00 €
Riesling Cuvée du Cent Cinquantenaire - G. Lorentz	18,50 €	30,00 €
Gewurztraminer "Vendanges Tardives" - Bestheim		51,00 €

LES VINS ROSÉS

	37,5 cl	75 cl
VINS DU SUD-OUEST		
Côtes de Gascogne IGP - Domaine de Saint-Lannes	16,00 €	25,00 €
VINS DE PROVENCE		
Côtes de Provence - Minuty - Prestige	28,00 €	40,00 €
VINS DU RHÔNE ET DU LANGUEDOC		
Pays d'Oc IGP - Domaine de Caux et Sauzens		28,00 €
Tavel AOC - Prieuré de Montézargues		34,00 €
Coteaux de Languedoc AOP - Château La Sauvageonne G. Bertrand		41,00 €

*Les millésimes ne sont pas indiqués pour tous nos vins.
Pour plus d'informations, demandez à votre Maître d'Hôtel.*

Net Prices.

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LES VINS ROUGES

37,5 cl 75 cl

VINS AOC DE LA VALLÉE DE LA LOIRE

Saint-Nicolas de Bourgueil <i>"Domaine des Vallettes"</i>		30,00 €
Saumur Champigny <i>"Domaine des Varinelles"</i> Daheuille et Fils		31,00 €
Chinon - Domaine René Couly	20,50 €	36,00 €
Sancerre <i>"Les Pierris"</i> - Roger Champault	23,50 €	42,00 €

VINS AOC DU BEAUJOLAIS ET DE BOURGOGNE

Moulin à Vent - Georges Dubœuf	20,50 €	34,00 €
Aloxe-Corton 1 ^{er} Cru - Domaine Latour		65,00 €
Nuits-Saint-Georges <i>"Les Lavières"</i> - Faiveley		70,00 €

VINS DU SUD-OUEST

Côtes de Gascogne IGP - Domaine de Saint-Lannes	16,50 €	28,00 €
Gaillac Premières Côtes AOC - Château des Salettes		33,00 €
Merveille de Rocamadour - Syrah - IGP Côtes du Lot		42,00 €
Madiran AOC - Château Montus		39,00 €
Cahors AOP - Terroir de Caillac-Malbec - Château Lagrézette		40,00 €

VINS DE LA VALLÉE DU RHÔNE ET DU LANGUEDOC

Pays d'Oc IGP - Domaine de Caux et Sauzens		28,00 €
Côtes du Rhône AOC - E. Guigal	17,50 €	30,00 €
Crozes Hermitage AOC <i>"Les Jalets"</i> - Domaine Jaboulet Aîné	21,50 €	36,00 €
Coteaux du Languedoc La Clape AOP - Château l'Hospitalet G. Bertrand		49,00 €
Châteauneuf-du-Pape AOC <i>"Clos de l'Oratoire des Papes"</i>		52,00 €
Côte-Rôtie AOC <i>"Brune et Blonde"</i> - E. Guigal		76,00 €

VINS AOC DE BORDEAUX

Médoc Cru Bourgeois - Château Tour Prignac		37,00 €
Haut Médoc Cru Bourgeois - Château Victoria		43,00 €
Saint-Émilion Grand Cru - Château Magnan La Gaffelière	25,50 €	46,00 €
Saint-Émilion - <i>Mis en bouteille à la propriété du Château Cheval Blanc</i>		50,00 €
Pessac-Léognan - Château La Garde		55,00 €
Pomerol - Château Nénin 2011		90,00 €
Grand Cru Classé St Julien - Château Talbot		110,00 €

Net Prices.

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LES VINS AU VERRE

15 cl

VINS BLANCS

Côtes de Gascogne IGP - Côté Tariquet - Chardonnay Sauvignon	6,20 €
Gaillac Premières Côtes AOC - Château des Salettes	6,60 €
Chablis "La Pierrelée" AOC - La Chablisienne	8,50 €
Sancerre AOC - Pascal Jolivet	8,90 €
Pays d'Oc IGP - Domaine de Caux et Sauzens	6,00 €

VINS AOC ROUGES

Gaillac Premières Côtes AOC - Château des Salettes	6,90 €
Sancerre "Les Pierris" - Roger Champault	8,90 €
Saint-Émilion Grand Cru AOC - Château Magnan La Gaffelière	9,50 €
Pays d'Oc IGP - Domaine de Caux et Sauzens	6,00 €

VINS ROSÉS

Côtes de Provence - Minuty - Prestige	8,50 €
Coteaux de Languedoc AOP - Château La Sauvageonne - G. Bertrand	8,60 €
Pays d'Oc IGP - Domaine de Caux et Sauzens	6,00 €

LES VINS EN CARAFE

31 cl

46 cl

VIN ROUGE

IGP Comté de Tolosan - Cave de Labastide	7,50 €	10,50 €
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VINS BLANCS

IGP Comté de Tolosan - Cave de Labastide	7,50 €	10,50 €
Alsace AOC Sylvaner - Gustave Lorentz	8,50 €	12,00 €

VIN ROSÉ

IGP Comté de Tolosan - Cave de Labastide	7,50 €	10,50 €
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LES JUS DE FRUITS

Jus de fruits - 25 cl	4,00 €
Ananas*, pomme*, orange*, abricot**, pamplemousse*, tomate***	
Jus d'orange frais - 25 cl	6,00 €
Cocktail de jus de fruits - 25 cl	6,00 €

LES EAUX

Vittel - 50 cl	4,20 €
Vittel - 100 cl	6,20 €
Perrier Fines Bulles - 50 cl	4,20 €
Perrier Fines Bulles - 100 cl	6,20 €
Perrier - 33 cl	4,20 €

LES DIGESTIFS - 4CL

Get 27, Get 31	8,50 €
Grand Marnier rouge	9,50 €
Calvados Pays d'Auge	9,50 €
Vieille Prune de Souillac	10,50 €
Mirabelle de Lorraine	10,50 €
Poire William	10,50 €
Armagnac 20 ans d'âge Marcel Trépout	10,50 €
Cognac Delamain XO	10,50 €
Cognac Hennessy	12,50 €

LA CAFÉTERIE

Café, Décaféiné	2,90 €
Café Noisette	2,90 €
Cappuccino	5,50 €
Thé	4,90 €
Infusion	4,90 €
Chocolat	5,50 €
Irish coffee	8,50 €

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