

FOOD

Our finger food (to share or not...)

All our finger food are served with a sauce of your choice

Fried camembert cheese x3 <i>With most famous french cheese</i>	6,9€
Chicken tenders x3 <i>Breaded chicken tenders with a mexican rub and buttermilk marinade</i>	6,9€
Croquillettes x3 <i>Mac & cheese croquettes, smoked turkey, melted cheeses and truffle oil, a must-try!</i>	6,9€
Vegetables tempuras <i>Vegetables in tempura with sweet chili sauce</i>	5,9€
Breaded scarmoza balls x4 ♥ <i>Made with good smoked scarmoza, coated in panko breadcrumbs, served with chimipesto sauce.</i>	7,9€
Homemade french fries <i>Double fried for better taste +2€ with truffle-flavored Parmesan</i>	4,5€



MORTAL KOMBO !
Perfect for sharing

2x fried camemberts
2x chicken tenders
2x croquillettes
1 homemade sauce

11,9€

SET UP YOUR MEAL

1

THE BASIS



CLASSIC

one meat ≈ 120 gr

Homemade fries,
salad, one sauce

14,9€

GOURMET

two meats ≈ 240 gr

Homemade fries,
salad, one sauce

20,9€

GARGANTUA

three meats ≈ 360 gr

Homemade fries,
salad, two sauces

25,9€

2

OUR MEATS

Hanger steak Our best seller

Breaded chicken breast Homemade recipe 🇫🇷

Montbeliard sausage IGP 🇫🇷

Fried vegan cutlet by Happyvore 🌱 🇫🇷

Flank steak Irish Angus +2€

French Duck Breast (≈ 200g) +3€ 🇫🇷

Veal sirloin Super tender +5€ ♥



3

OUR SAUCES

Roquefort Honey
Caramelized shallots
Satay (Green curry / Peanut)

Béarnaise
Chimi-Pesto
Pepper
Extra sauce +1€



Extra parmesan on your fries +2€



Extra vegetable tempura +4.9€
In addition to your fries



STEAK TARTARE ≈ 180g

With homemade fries, sauce and salad



The classic version, generous and slightly spicy

We've reinvented steak tartare to our taste:

Minced French beef prepared with a homemade dressing, capers, gherkins, fried onions, chives and Tabasco.

15,9€

LA BRIGADE BOWL

La dolce vita!

Arugula, orzo, Parmesan shavings, grilled vegetables, capers, pine nuts and balsamic olive oil.

+3€ with 2 breaded scarmoza balls

+5€ with Hanger steak, Breaded chicken breast, Sausage or Fried vegan cutlet

12,9€



THE LITTLE BRIGADIER

UP TO 10 YEARS OLD

Dish + Homemade fries + Drink + Dessert

Montbeliard Sausage IGP or 2x tenders or 3x croquillettes

And a little surprise gift! 🎁



9,4€

TOTAL BARBAK!

Only on site

5 meats

(Hanger steak - Sausage - Chicken - Flank steak - Duck breast)

+ 1 XL French fries

+ 1 Mortal Kombo

+ 6 sauces

+ 2 salads



For 2 people ♥

59,9€

SWEET(S) (DREAMS ARE MADE OF THIS)

Chocolate cake with salted caramel sauce and whipped cream 6,9€

Classic Tiramisu homemade recipe 6,9€

Donna Bianca 2 scoops of vanilla ice cream, chocolate sauce, whipped cream, and toasted hazelnuts. 6,9€

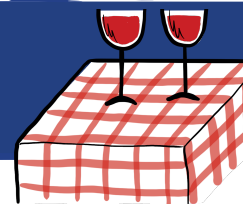
Cheesecake with berries or passion or caramel sauce 6,9€

Gourmet coffee Mini Tiramisu Mini Cheese Cake Mini Choco Cake 7,9€

Icecream 1 scoop / 2 scoops / 3 scoops 2,9€ / 4,9€ / 6,9€

(Passion fruit, Strawberry, Lemon, Vanilla, Chocolate, Salted caramel)
Extra whipped cream +1€

DRINKS



SOFT DRINKS

Coca-Cola, Coca-Cola Zéro 33 cl	3,4€
Oasis Tropical, Fuze tea Peach, Orangina 33 cl	3,4€
San Pellegrino limonata, Citrus Schweppes 33 cl	3,4€
Vittel, San Pellegrino 50 cl	3,2€
Vittel Fruity Strawberry & Raspberry 33 cl	3,2€
Fruits juice 25 cl	2,9€
Artisanal soda «Vitteaut» 25 cl	3,8€
Diabolo with artisanal soda 25 cl	3,8€
Syrup with water 25 cl	2,5€
Homemade Iced Tea Raspberry Watermelon ou Peach 40 cl ♥	4,9€
Homemade lemonade 40 cl	4,9€

BEER (DRAFT)

	25 cl	50 cl
La Brigadière (lager)	4,2€	6,9€
Affligem (lager)	5,0€	9,3€
Lagunitas IPA	6,0€	9,9€
Monaco	4,5€	7,5€

Craft beer bottle 33 cl

Gallia Weiss & Versa (white)	5,9€
Gallia Champs Libre (lager)	5,9€

COCKTAILS 30 cl 9,9€

Mojito

Havana Club rum, lime, mint, Perrier

Classic, berries puree or passion fruit puree

Caïpirinha

Cachaça Janeiro, lime, mint

Classic, berries puree or passion fruit puree

Gin Tonic

Gin Beefeater, tonic

Classic or hibiscus

Cherry Colada

Rhum Havana Club, coconut milk, pineapple juice, cherry coulis, lime

Moscow mule

Wyborowa vodka, ginger beer, lime

Classic, berries puree or passion fruit puree

Cosmo Violetta The refreshing cocktail ♥

Wyborowa vodka, Triple Sec, violet syrup, cranberry, lime

Spritz Brigade

Aperol, Prosecco, hibiscus syrup, tonic

MOCKTAILS 30 cl 6,9€

Rouge Passion ♥

Red Fruit Purée, mint, lime, cranberry juice

Virgin Mojito

Classic, berries puree or passion fruit puree

Virgin Cherry Colada

Coconut milk, pineapple juice, cherry puree

Virgin Cosmo Violetta

Violet syrup, cranberry, lime

SHARE YOUR MEAL ON INSTAGRAM & TIK TOK @LABRIGADEFT



HOT DRINKS

Coffee or decaffeinated 100% arabia Organic	2,4€
Americano	2,4€
Double espresso	3,9€
Macchiato (noisette)	2,7€
Flat white, Cappuccino, Hot chocolate	4,2€
Coffee / Chocolat viennois	4,5€
Frappé coffee caramel or chocolate ♥	5,9€
Baronny's tea Mint green, Earl grey, Jasmin	3,9€



HAPPY HOUR

EVERYDAY 16H - 20H

Mocktails

Pint of
Brigadière lager

5€90

ALL Cocktails

6€90

Fresh French fries at 2.50€!



WINES

12,5 cl 25 cl 50 cl 75 cl

RED WINES

Coteaux de Peyriac IGP Languedoc	4€	7,6€	12,5€	➔
Fruity and light, everybody will enjoy it!				

Consignature Côte du Rhone

PDO Organic

➔	➔	➔	20€
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WHITE WINES

Coteaux de Peyriac IGP Languedoc	4€	7,6€	12,5€	➔
Fine and floral				

Consignature Chardonnay Viognier

IGP Pays D'Oc Organic

➔	➔	➔	20€
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ROSÉ WINES

Coteaux de Peyriac IGP Languedoc	4€	7,6€	12,5€	➔
Fresh and fruity				

Consignature Rosé IGP

Méditerranée Organic

➔	➔	➔	20€
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PROSECCO

Prosecco	6€	➔	➔	24€
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DIGESTIVES

4cl

Ricard 2cl	4€
Get 27, Bailey's, EDV Poire Williams, Calvados	6€
Jameson	8€
Rum "La Hechicera" extra Añejo	10€
Armagnac	10€
Cognac Martell VSOP	12€
Aberlour 10 years	12€