



No project is possible without passion.
Brasserie Surréaliste is the unique fusion of two passionate brothers.
One dreams about beers, the other dreams about antiques.
Nothing seemed to link these two passions, and this is precisely what makes
Brasserie Surréaliste - surreal.
The unexpected juxtaposition of passions creating a dream-like momentum.



“For me, there’s no difference between
dream and reality.
I never know if what I’m doing
is done when I’m dreaming or when I’m awake. “

Man Ray

ENTRÉES

*A PARTAGER

Tuna Tataki 17

Radish, mint, sesame & ponzu sauce.

♥ *Pairing: H.o.D. Gose Sour Ale (cf. p.5)*

Poireaux Confits 15

Slow cooked leak. Surréaliste beer & Teriyaki sauce.

Mega Tiger Shrimps (4 pieces) 21

Thai style, ginger & crispy wonton.

♥ *Pairing: H. of D. Muscaris Grape Ale (cf p.5)*

Aubergine Miso 13

Miso glazed organic eggplant garnished with spring onions & cashew.

Bresaola & Truffe d'été 21

Three italian stars on one plate:
Bresaola, Summer Truffle & Olive Oil



AU CENTRE DE LA TABLE

Burrata di Puglia (250gr) 19

Ancient tomatoes, basil oil, grated frozen tomatoes.

Tarte Fine aux Courgettes 17

Courgettes jaunes d'été, ricotta d'herbes
♥ *Pairing: Tabula Rasa (cf p.5)*

Chou Fleur Roti Entier 23

Rose harissa, agave.
Recommended for 5 people and more.

PLATS

(one side of your choice is included)

Argentinian Rib Eye (Prime) 32

300gr of the highest quality Argentinian beef with a chimichuri sauce. *Only cooked rare ;)

♥ *Pairing: El Enemigo 2019 (cf p.8)*

Mediterranean Chicken 26

Smokey grilled chicken, dates, kalamata olive sauce, tarragon & oranges.

Iberico Pluma 35

The rarest cut of the prestigious Iberian pork, red pepper reduction.

♥ *Pairing: Marsannay 2021 (cf p.8)*

Tomahawk d'Agneau 34

Sur son lit d'aubergines confites.

Dorade de ligne 29

Mesclun d'herbes aromatiques & lait de coco épicé.

♥ *Pairing: Vigne des Champs (cf p.7)*

King Oyster Mushroom 21

Confit with carrot mousseline, sweet potato crisp & shiitake jus.



SIDES

Sweet Potato Hasselback 15

Seasoned with cajun spices.

Fennel 15

Grilled with almonds and orange dressing.

Mini Pak Choï 15

Braised with beer.

Brocolini 15

Spinach & almond dukkah.

DESSERTS

11 € Imperial Stout Fondant

Un fondant au chocolat élaboré avec notre H. of D. Imperial Stout, framboises fraîches.

11 € White Peach Carpaccio

Spiced Surréaliste beer syrup & peach sorbet.

♥ *Saké Yoigokochi Yuzu*

9 € Cheese Cake

Fig duo, fresh & in marmelade.

