



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

To share

Crudo de Saumon 16

Agrumes, curcuma & fleur de fenouil.

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

Portobello Mushroom ② 14

Cloudy ricotta, parsnip, butternut carpaccio & nut crumble.

Mega Tiger Shrimps (4 pieces) 21

Thai style, ginger & crispy wonton.

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

Aubergine Miso ② 13

Miso glazed organic eggplant garnished with spring onions & cashew.

Spare Ribs Iberico 16

Soy, honey and smoked barbecue sauce.



AU CENTRE DE LA TABLE

Burrata di Puglia (250gr) ② 19

Chargrilled marinated grapes, basil & fennel seeds.

Tarte Rustique d'Automne ② 17

Pâte au thym faite maison, butternut, panais, rutabaga & feta.

Chou Fleur Roti Entier ② 23

Rose harissa & green tahini sauce.
Recommended for 4 guests and more.

PLATS

One side of your choice is included

Argentinian Rib Eye (Prime) 33

300gr of the highest quality Argentinian beef with a chimichuri sauce (only cooked rare).

♥Pairing: Mc Manis 2019 (cf p.8)

Mediterranean Chicken 26

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

Boudin Blanc Surréaliste 22

Caramelized apple and a sauce made of the iconic Surréaliste Pale ale.

Lieu Jaune 28

Purée de carottes jaunes et pamplemousse.

♥Pairing: Gérard Thomas 2022 (cf p.7)

Tomahawk d'Agneau 33

Grilled eggplant & shallot sauce.

King Oyster Mushroom ② 21

Sweet potato mousseline & shiitake juice.



SIDES

Brussels Sprouts

Did you know our infamous vegetable became a star in New York? Grilled with pancetta.

Chicon braisé ②

Endives pour les français ;)

Brocolini ②

Almond dukkah.

Sweet Potato Hasselback ②

Cajun spices.

DESSERTS



- 14 € **Flamed Pineapple**
ft. Dada Chapel aged Brhum and Dandoy biscuits.
- 11 € **Cheese Cake**
Topped with mandarin marmelade.
- 12 € **Imperial Stout Fondant**
A chocolate fondant made with our H. of D. Imperial Stout & raspberries coulis.