



BRASSERIE DE L'UNIVERSITÉ

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DATE CACHET SIGNATURE

STARTERS

Shirred egg with parmesan seasonal mushrooms and parmesan	7	Grilled eggplant and bufala eggplant, garlic, bufala	8.9
Hot goat's cheese honey, rosemary, espelette pepper	7.5	Creamy pumpkin soup cream, pumpkin, nutmeg	8.5
lentils soup with turmeric curry, cumin, turmeric, red lentils	7.5	Charcuterie assortment salad	9
French onion soup croutons, white wine, emmental, clove	8.5	Tomato mozzarella tomato, mozzarella, pesto	8.9

SALADS & PASTA

Bo Bun salad with king prawns rice vermicelli, chicken fried roll, king prawns, peanuts, sesame	15.9	Noodle soup Vegan noodle, seasonal vegetables, poultry broth	14.5
Cæsar salad salad, tomato, croutons, breaded chicken, hard boiled egg, cæsar dressing	14.9	Tagliatelles carbonara fresh cream, bacon strips, raw yellow egg yolk	15.9
Méditerranéenne salad salad, tomato, cucumber, feta, capers, black olives, vine leaf	14.9	Bolognese linguinis tomato, beef ground meat, garlic, oregano	14.2
Parisienne salad ham, egg, mushrooms, emmental	14.9	Tagliatelles with salmon cream, salmon, dill	15.9
		Linguines with king shrimp cream, red pesto, king shrimp	15.9

TODAY'S SPECIALS ON BOARD

MAIN COURSES

Chitterlings sausage from Troyes pork meat, homemade fries, pepper sauce	15.5	Crispy chicken burger breaded chicken, bread, cheese sauce, tomato	15
Salers beef rib steak, your choice of sauce beef, homemade fries	24.5	Cheeseburger "l'Université" minced meat, onion confit, tomato, cheese sauce	18
Vegetables and chicken wok seasonal vegetables, chicken, noodles, sesame	16.5	Black pudding candied apple, homemade mash	16
Beef tartare seasoned or pan-seared beef, gherkins, capers, shallots, ketchup	16	King prawns risotto rice, zucchini, king prawns	15.5
Steak topped with a fried egg minced steak, egg, homemade fries	16	Thick salmon steak salmon, virgin sauce, basmati rice	17.5
Roasted farm chicken homemade fries	15		

DESSERTS

Homemade dessert of the day	7	"Université" gourmet coffee	8.5
Homemade Vanilla crème brûlée fresh vanilla pod	7	Cheese assortment	7
Homemade Cheesecake speculoos and fruits coulis	7.5	Choice of 3 scoops of hand-made ice cream vanilla, strawberry, chocolate, pistachio, lemon, mango, passion fruit	7.5
Homemade Tart Tatin apple, caramel	7		

Nets prices in euro, taxes and service included. CB from 10€.

BOARDS

Charcuterie board “Maison Mas”	20
Cheese board	16
Mixed board	20

APERITIFS

Ricard, Pastis 51 2cl	4.5
Martini 6cl	5.5
Suze, Salers 5cl	6.2
Porto 12cl	6
Campari 5cl	4.5
Américano 7cl	7.5
Kir Sauvignon 14cl	6.2
Kir Royal 12cl	12
Spritz 15cl	7.5



ALCOHOLS

Whisky J&B, Clan Campbell, Jameson 4cl	8.5
Whisky Chivas Regal, Jack Daniel's 4cl	10.5
Whisky Cardhu 12 years 4cl	11.5
Whisky Nikka 4cl	10.5
Tequila, Gin, Vodka 4cl	9.5
Rum Don Papa 4cl	7.5

BEERS, CIDER

DRAUGHT	25CL	50CL
Pelforth Blonde	4.5	7
1664, Hoegaarden blanche	4.8	7.4
Grimbergen	4.8	7.4
Picon bière	5.5	9
Chouffe, Brooklyn Lager	5.5	9

BOTTLE

Pelforth Brune 33cl	5.5
Heineken 25cl	5.5
Desperados, Corona 33cl	6.2
Super Bock 25cl	5.5
Cider Val de Rance 25cl	5

DIGESTIVES

Calvados 4cl	7.5
Cognac 4cl	8.5
Vieil Armagnac 4cl	9
Irish Coffee 4cl	9
Rum Bacardi white, brown 4cl	7.5
Vieille Prune, Vieux Calvados, Vieille Poire 4cl	9.5

MINERAL WATERS

Vittel, Badoit 50cl	5.5
Perrier Fines Bulles, San Pellegrino 50cl	5.5
Vittel, Badoit, San Pellegrino 100cl	6.9

WINES LIST

RED

	12CL	25CL	50CL	75CL
Côtes de Bourg aoc Château de Barbe	5.7	9.1	18.2	27.2
Côtes du Rhône aoc E. Guigal, “Réserve de Lutèce”	6.9	10.7	21	32
Bourgogne aoc Pinot Noir Champvallon	6.9	10.7	21	32
Brouilly aoc Château de Corcelles “Vieilles Vignes”	5.7	9.1	18.2	27.2
Menetou-Salon aoc Le Grand Cerf	6.5	11	21	31

WHITE

Bourgogne aoc Chardonnay, Champvallon	6.5	11	21	31
Petit Chablis aoc Laroche	8	13	26	39
Menetou-Salon aoc Le Grand Cerf	6.5	11	21	31
Anjou aoc Bio, Vegan Ch. de la Roulerie “Le P'tit Chenin”	5.5	9	18	27

ROSÉ

Corse Sartène aoc Domaine Mosconi	5.5	9	18	27
Côtes de Provence aoc “M” de Minuty	8	12	26	39
Côtes de Provence aoc Sounaïo	5.5	9	18	-

BUBBLES

	12CL	75CL
Champagne aoc Nicolas Feuillatte, Brut Réserve Exclusive	10	52
Prosecco doc Corner	6.5	26

SOFT DRINKS

Coca Cola / Cola Cola Zero 33cl	4.8
Perrier 33cl	4.9
Fanta, Sprite, Orangina 33cl	4.8
Schweppes Tonic, Schweppes Agrum' 25cl	4.8
1/4 Vittel 25cl	4.5
Lemonade, Lipton Ice Tea peach 25cl	4.8
Cacolac 20cl	4.8
Iced coffee	6.9
Fruits juice 25cl orange, grapefruit, apple, pineapple, apricot, pear, peach, banana, kiwi, raisin, strawberry	4.8
Squeezed orange or lemon juice	5.7

HOT DRINKS

Coffee	2.6
Decaffeinated	2.7
Macchiato / Americano	2.7
Double coffee, Latte, Hot chocolate	5
Cappuccino, Viennese chocolate	6.7
Tea Earl Grey, Red Fruits, Black, Green Sencha, Mint	4.5
Tea with milk	4.7
Herbal tea	4.5
Mulled wine	6
Grog	8.2

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