

WAGRAM

THE PLACE TO...

FRENCH RESTO PUB

HAPPY HOUR

6,5 €**BEER**
Saint-Omer 50 cl,
Panaché 50cl, Monaco 50cl

7 €**MOCKTAILS**
Passion life, Lady Fizz, Virgin

9 €**COCKTAILS**
Mojito, Sex on the beach, Piña Colada,
Caipirinha, Tequila Sunrise

5 PM

8 PM

BEER

OUR CRAFT BEER

Createdby The Place to
and brewed in Île-de-France

PALE ALE

IPA

25 cl

5,5 €

50 cl

9,5 €

DRAFT BEER

SAINT-OMER

WHITE GOUDALE

25 cl

5,5 €

50 cl

9,5 €

BEER BOTTLE

PALE ALE 33 cl / 6,9 €

IPA 33 cl / 6,9 €

TRIPLE KARMELIET 33 cl / 7,9 €

DELIRIUM TREMENS 33 cl / 9,4 €

CARLSBERG 33 cl / 7,9 €

LA BÊTE 33 cl / 8,5 €

MORT SUBITE – KRIEK LAM 33 cl / 7,9 €

DESPERADOS 33 cl / 7,9 €

LBF AMBER 33 cl / 7,9 €

APPLE CIDER «LE SAUVAGE» 33 cl / 7,9 €

HEINEKEN 0% 33 cl / 6,9 €

PLANCHES & TAPAS (FROM 5 PM)

MIAM

PLATTERS

CHARCUTERIE BOARD

CHEESE

18 €

SMALL PLATES & TAPAS

CHEDDAR NACHOS WITH GUACAMOLE

GRILLED HALLOUMI, HONEY AND CUMIN

CRISPY CHICKEN, BBQ SAUCE

8 €

BURGUNDY SNAILS (X6) / +2 €

CROQ' HAM AND CANTAL CHEESE

SPREADABLE FETA, OLIVES AND HERBS

BURGERS

The basis of our burgers: Cheddar, Red onions and letuce salad. All our buns are made by an artisan baker and delivered every day early in the morning!

1

CHOOSE YOUR RECEIPE:

CLASSIC Pure beef Aubrac meat

CHICKEN Crispy chicken

VEGGIE Crispy vegetable patty

2

YOUR SIZE:

SIMPLE 19,5 €

DOUBLE 24,5 €

3

WITH OR WITHOUT BACON

4

YOUR SAUCE:

• Classic

• Cheesy

• Smoky

• Homemade ketchup

PULLED BEEF BURGER / 22,5 €

Mayo teriyaki / Crispy onions / Red onions / Pickles / salad

CLASSICS

BEEF TARTARE

Simple / 19,5 €

Double / 24,5 €

Aubrac beef / Onions / Sauce Worcestershire / Tabasco / Parsley / Pickles

PULLED BEEF TERIYAKI / 23 €

Shredded beef / Pack choy cabbage / Seasonal vegetables

COCONUT SATAY CHICKEN / 19,5 €

Basmati rice / Satay sauce / Crispy onions

FISH & CHIPS / 20 €

Crispy fish / Tartar sauce

GRILL OF THE DAY / 24 €

Following our butcher's advice / Mashed potatoes / Sauce of the day

FISH OF THE DAY / 22 €

Seared fish / Rice / Seasonal vegetables / Chef's sauce

CHEESES

CHEESE PLATE SELECTED

Depending on arrival and season

11,5 €

GLUTEN FREE

VEGETARIAN

Our prices are expressed in euros including taxes and service. Cheques are not accepted.

CHILDREN'S MENU

under 12 years old

16 €

1 Diabolo, water syrup or orange juice of your choice (by the glass)

2 Homemade fried chicken tenders or Fish and chips

3 Ice cream cups – 2 scoops

BRUNCH SUNDAY ALL YOU CAN EAT 11:30 AM/ 4 PM

ALL-YOU-CAN-EAT BUFFET

HOT AND COLD DRINKS

OUR COMMITMENTS

Nomad Working

High-speed WiFi

8 - 12 AM / 2:30 - 6 PM

Group and privatization

www.theplaceto.paris/privatiser

Live Sport

Big matches on the big screen

100% Homemade Cuisine

Made from fresh products processed on site.

GREEN OR VEGGIE

VERDE RISOTTO / 18 €

Basil pesto / Snow peas / Peas / Parmesan tuiles

SUN-FRIED VEGETABLE FOCACCIA / 19 €

Eggplant / Zucchini / Peppers / Tomatoes / Kalamata Olives / Tomato Feta Cream / Salad

CAESAR SALAD / 20 €

Romaine salad / Crispy chicken / Grana Padano shavings / Croutons / Caesar sauce

SALADE VEGGIE / 19 €

Grilled vegetables / Halloumi / Cucumber / Kalamata olives / Pickled onions / Tomatoes

SHRIMP AND AVOCADO SALAD / 19 €

Red onions / Tomatoes / Lemon / Parsley / Tangy vinaigrette

DESSERTS

VANILLA MILLEFEUILLE, SALTED BUTTER CARAMEL / 9,5 €

CHOCOLATE FONDANT / 9,5 €

(Preparation time 8 to 10 min)

PISTACHIO CAKE, MASCARPONE CREAM, RED BERRIES / 9 €

FRENCH TOAST / 11 €

Vanilla ice cream / Salted Butter Caramel

VANILLA CRÈME BRÛLÉE / 8 €

OUR SWEET TREATS

GOURMET COFFEE / 11 €

TEA, HERBAL TEA, CHOCOLATE OR CAPPUCCINO GOURMAND / 12 €

ICE CREAM & SORBETS

Handcrafted / produced in Brittany

11 €

LIÉGEOIS COFFEE 2 coffee scoops / 1 vanilla scoop / 1 hot coffee / Whipped cream

LIÉGEOIS CHOCOLATE 2 chocolate scoops / 1 vanilla scoop / Chocolate sauce / Whipped cream

SUNDAY 3 vanilla scoops / Caramel salted sauce / Caramelized hazelnuts

DAME BLANCHE 3 scoops of vanilla ice cream / Chocolate sauce / Chocolate shavings / Whipped creamtilly

CRÈMES GLACÉES : Dark chocolate, Salted Butter Caramel, Coffee, Vanilla

SORBET : Lemon, Strawberry, Raspberry

1 SCOOP / 3,5 €

2 SCOOPS / 6,5 €

3 SCOOPS / 9 €

COCKTAILS ± 15 cl

MOJITO

Rum / Half lime / Mint leaves / Brown sugar / Sparkling water

FRUIT MOJITOS

Mojito / Fruit puree of your choice: peach, passion fruit, raspberry, strawberry

SEX ON THE BEACH

Vodka / Peach cream / Cranberry juice / Pineapple juice / Orange juice

PINA COLADA

Amber rum / Coconut cream / Pineapple juice

CAÍPIRIHNA

Cachaça / Citron vert / Cassonade

COSMOPOLITAN

Vodka / Triple Sec / Cranberry juice / Lime juice

TEQUILA SUNRISE

Tequila / Jus d'orange / Grenadine Syrup

OUR SELECTION

13 €

PARIS BY NIGHT

Vodka / Triple sec / Chambord / Lemon / Strawberry

OLD FASHIONED Whisky / Angustura / A splash of sparkling water / Sugar

MANGO COLADA Rum / mango / Mango juice / Coconut cream

NEGRONI Gin / Red Martini / Campari

LONG ISLAND

Rhum / Vodka / Gin / Tequila / Triple sec / Coca / Limon

MANHATTAN Whisky / Martini rouge / Angostura

LONDON MULE Gin / Ginger beer / Lime

MOSCOW MULE Vodka / Ginger beer / Lime

JAMAICAN MULE Rum / Ginger beer / Lime

MOCKTAILS

9 €

PASSION LIFE Lime juice / Passion fruit puree / Orgeat syrup / Sparkling water

LADY FIZZ Raspberry puree / Rose syrup / Sparkling water

BIRDY Watermelon / Cucumber / Lemon / Sparkling water / Mint

VIRGINS Mojitos / Sex on the beach / Piña Colada / Basil Crush

FRESH DRINKS

FRUIT JUICES AND NECTARS 25 cl / 6,2 €

Pure juice from Maison Meneau /
eco-responsible: orange, pineapple, apricot, apple or tomato

LA FRENCH TONIC

25 cl / 5,8 €
50 cl / 8,5 €

COCA-COLA (NORMAL / ZERO)

33 cl / 5,8 €
50 cl / 8,5 €

ORANGINA

25 cl / 5,8 €

PERRIER

33 cl / 5,8 €

SAN PELLEGRINO

50 cl / 5,5 €
1L / 8,5 €

PERRIER FINE BUBBLES

50 cl 5,5 €
1L 8,5 €

VITTEL

25 cl / 5 €
50 cl / 5,8 €
1L / 8,5 €

SYRUP SUPPLEMENT

+0,3 €



PREPARATIONS 100% HOMEMADE

In all our homemade preparation, it's promise of fresh and natural vegetables and fruits, pressed daily, without additives

FRESH SQUEEZED FRUITS

HOMEMADE LEMONADE 25 cl / 5,5 € - 50 cl / 8,5 €

GINGER LEMONADE 25 cl / 5,8 € - 50 cl / 8,9 €

ORANGE, LEMON / 25 cl 6,5 €



ORGANIC AND NATURAL PLANT-BASED SODAS

30 cl / 5,8 € - 50 cl / 8,9 €

GINGER Ginger / Madagascar Pepper / Bird's Eye Chili

LIMONADE Lemon Peel Lemonade / Lemon Verbena / Ginger Tip

ENERGIK Guarana / Maca / Coffee / Hibiscus / Sage / Ginger

GRAPEFRUIT SODA Corsican Grapefruit / Corsican Clementine / Elderflower

NEW

SMOOTHIES (FRESH JUICES) 30 cl 7,9 €

COCO DISCO Coconut / Peach / Banana

GREEN MELON Mango / Melon / Pineapple / Green Kiwi

FUNKY LIME Strawberry / Pineapple / Pomegranate / Lime

ICED TEAS

LEMON, PEACH, MINT OR PASSION FRUIT

/ 25 cl 5,8 € 50 cl 8,5 €

SCANDINAVIAN DETOX INFUSION

/ 25 cl 5,8 € - 50 cl 8,5 € 

HOT DRINKS

TEAS & INFUSIONS Very high quality and optimally fresh teas.

THÉ DES LORDS EARL GREY

Scented with bergamot

DARJEELING MARGARET'S HOPE

Black tea from India

CHINA LONG JING Green tea from China

GREEN TEA WITH MINT

CHINE GRAND JASMIN CHUN FENG

Jasmine Green Tea

RUSSIAN TASTE

7 CITRUS FRUITS

Citrus black tea

HAMMAM TEA

Green tea with red fruits, roses and dates

ROOIBOS from Vahinés (without theine)

INFUSION Verbena,

chamomile or mint

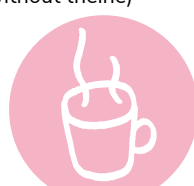
MIRACLE CURES

HOT MILK

WITH HONEY / 5,5 €

GROG / 7,5 €

Hot lemon squash, rum and honey



All our coffees are organic from South America.

Round and distinctive coffee, nice length in the mouth.



MILK SOYBEAN +1 €



Coffee



Chocolate



Hot water



Milk



Cream of milk



Whipped cream



Orgeat syrup



Spices



Syrups of your choice: Vanilla, Caramel, Hazelnut, Chocolate, Cinnamon

COFFEES



EXPRESSO

2,9 €



RISTRETTO

2,9 €



DOUBLE ESPRESSO

5,8 €



AMERICANO

3,5 €



MACHIATO

3,2 €



CAPPUCCINO

5,8 €



VIENNA COFFEE

6 €



ICED COFFEE

5,8 €



ICED VIENNA COFFEE

6,2 €

LATTE



SCENTED MILK

4,5 €



LATTE

5,8 €



SCENTED LATTE

6,1 €



VIENNA LATT

6,5 €



CHAI LATTE

6 €

CHOCOLATES



MILK CHOCOLATE

5,8 €



VIENNA CHOCOLATE

6,8 €



SCENTED CHOCOLATE

6,5 €



MOCHA

6 €



VIENNA MOCHA

7 €

APERITIFS

APEROL SPRITZ / 11 €

Aperol / Prosecco / Sparkling water

FRENCH SPRITZ / 11 €

Elderflower liqueur / Prosecco / Sparkling water

ROYAL MARTINI / 11 €

Martinis / Prosecco

PROSECCO BLANC DE

BLANCS / (by the glass) 8,5 €

PROSECCO (VSQA)

/ (BTL 75 cl) 28 €

Delicate, fresh and fruity

HOMEMADE AMERICANO / 8,5€

Red Martini / Campari/ Perrier

HOMEMADE KIR / 5,5 €

Blackcurrant, blackberry or peach

KIR ROYAL / 11 €

Blackcurrant, blackberry or peach

SANGRIA / 6,5 €

with the Chef's secret spices

RICARD, PASTIS 51

2 cl / 5,5 €

CAMPARI, PORTO

6 cl / 6,2 €

MARTINI WHITE

OU RED 6 cl / 6,2 €

RED WINES

FRESH AND FRUITY

BROUILLY AOP.

Soft and fresh, with notes of red berries

PINOT NOIR IGP Loire valley.

La Bacchusate JM Sorbe. Light, fruity wine, cherry aroma

PUGLIA DIVERSIO (ITALIAN) IGT.

Soft, round, with an intense nose of red and black fruits, with notes of caramel! Grape varieties Negroamaro, Lambrusco, Montepulciano

FLESHY AND STRUCTURED

VACQUEYRAS AOC Côtes du Rhône.

Nose of garrigue, thyme and laurel, fresh red fruits

PIC SAINT LOUP AOP of the Cévennes.

Fruity, silky, velvety; nose of red fruits

MONTAGNE SAINT EMILION AOP Bordeaux.

Château Grand Baril. Aroma of ripe red and black fruits, spicy notes

14 cl 26 cl 48 cl BTL

6,8 € 12 € 23 € 34 €

6,2 € 11 € 22 € 32 €

5,8 € 10 € 19 € 28 €

8,4 € 16 € 29 € 42 €

7,6 € 14 € 26 € 38 €

46 €

ROSÉ WINES

LOULOU IGP Lubéron.

Clear and elegant color, roundness in the mouth and well balanced

14 cl 26 cl 48 cl BTL

6,8 € 12 € 22 € 34 €

WHITE WINES

PETIT CHABLIS AOC Burgundy. The vibrant Chablisienne.

Aromas of white flowers mixed with citrus notes on a mineral background, light aromas of peach and white fruits

PETIT FRENCHIE – SAUVIGNON IGP PAYS D'OC.

Beautiful floral notes of acacia and ripe citrus; delicious, fresh and mineral palate

CHARDONNAY IGP Pays d'Oc.

Intense and complex nose on the palate, full of freshness

14 cl 26 cl 48 cl BT

8,8 € 16 € 30 € 44 €

6,2 € 10,8 € 21 € 29 €

6,6 € 12 € 23 € 34 €

SWEET

ELIXIR IGP Côtes de Gascogne. Sweet Gros Manseng.

Soft and invigorating, with a nose of exotic fruits

6,2 € 11 € 22 € 32 €

CHAMPAGNES

CHAMPAGNE OF HOUSE ROGER BARNIER

La coupe / 9,5 €

Mimosa / 10,5 €

CHAMPAGNE NICOLAS FEUILLATE

The bottle (75cl) / 90 €

17 H 20 H

HAPPY HOUR

La coupe

7,5 €

ALCOOLS

4 cl

RHUM

RUM SAINT JAMES 1765

France / 16,5 €

RUM

DIPLOMATICO

Venezuela / 14 €

RUM SAINT JAMES BLANC

France / 8,5 €

CLÉMENT VSOP

France / 14 €

ZACAPA OLERA 23 YEARS OLD VO

Guatemala / 16 €

ZACAPA XO

Guatemala / 20 €

GIN

GIBSON

Scotland / 8,5 €

GIN HENDRICK'S

Scotland / 12 €

GIN CITADELLE

France / 12 €

GIN TANQUERAY

Scotland / 15 €

VODKA

SOBIESKY

Poland / 8,5 €

BELVEDÉRE

Poland / 12 €

CIROC

France / 15 €

WHISKY / BOURBON

JACK DANIEL'S

USA / 10 €

CHIVAS

12 years old, Scotland / 12 €

BUSHMILLS

10 years old, Ireland / 10 €

LAGAVULIN

Single Malt Whisky 16 years old, Scotland / 15 €

OBAN 14 years old

Scotland / 16 €

SEXTON

Ireland / 11 €

TOGOUCHI PREMIUM

Japan / 15 €

JAMESON

Ireland / 11 €

TEQUILA

EL CAMINO

Mexico / 8,5 €

EL PATRON SILVER

Mexico / 16 €

OLMEGA

Mexico / 14 €

OTHERS

CACHAÇA YPIOCA

Brazil / 11 €

SAKÉ DASSAI

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