

WAGRAM

THE PLACE TO...

FRENCH RESTO PUB

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,
Caïpirinha, Tequila Sunrise

5 PM

8 PM

HAPPY HOUR

BEER

OUR CRAFT BEER

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

PALE ALE

IPA

25 cl

5,5 €

DRAFT BEER

SAINT-OMER

WHITE GOUDALE

25 cl

5,5 €

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 AND GUACAMOLEE NACHOS

ARANCINI WITH TRUFFLE

BACON CHEESE FRIES

CRISPY CHICKEN WITH BBQ SAUCE

8 €

BUTTERNUT SQUASH SPREAD, CREAM CHEESE AND SMOKED PAPRIKA

BURGUNDY SNAILS (X6) / +2 €

CROQ' HAM & COMTÉ

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 Aubrac pure beef

CHICKEN Crispy chicken

VEGGIE Crispy vegetable patty

2

YOUR SIZE:

SIMPLE 19,5 €

DOUBLE 25,5 €

3

WITH OR WITHOUT BACON

4

YOUR SAUCE:

• Classic

• Cheesy

• Smoky

• Homemade ketchup

FISH BURGER / 22,5 €

Salad / Red onions / Danish remoulade sauce

GREEN OR VEGGIE

CREAMY CHANTERELLE RISOTTO / 20 €

STUFFED SWEET POTATO / 18 €

VEGETABLE TAGINE / 19 €

CAESAR SALAD / 20 €

SALADE VEGGIE / 19 €

DESSERTS

TARTE TATIN, VANILLA ICE CREAM / 10 €

CHOCOLATE FONDANT / 9,5 €

COFFEE TIRAMISU / 9 €

FRENCH TOAST / 11 €

VANILLA CRÈME BRÛLÉE / 8 €

OUR SWEET TREATS

GOURMET COFFEE / 11 €

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

ICE CREAM & SORBETS 11 €

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

LIÉGEAIS 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 €

CHEESES

CHEESE PLATE SELECTED

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

Group and privatization

Live Sport

100% Homemade Cuisine

COCKTAILS ± 15 cl

MOJITO

FRUIT MOJITOS

SEX ON THE BEACH

PINA COLADA

CAÏPIRIHNA

COSMOPOLITAN

TEQUILA SUNRISE

OUR SELECTION

PARIS BY NIGHT

OLD FASHIONED

MANGO COLADA

NEGRONI

LONG ISLAND

MANHATTAN

LONDON MULE

MOSCOW MULE

JAMAICAN MULE

MOCKTAILS

PASSION LIFE

LADY FIZZ

BIRDY

VIRGINS

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 / 5,8 € - 50 cl / 8,5 €

GINGER LEMONADE 25 cl / 6 € - 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

NEW

SMOOTHIES (FRESH JUICES) 30 cl

RED SUNSET Strawberry / Mango

PINK DRAGON Mango / Banana / Dragon Fruit

7,9 €

ICED TEAS

LEMON, PEACH, MINT, STRAWBERRY, RASPBERRY OR PASSION FRUIT / 25 cl 5,8 € 50 cl 8,5 €

SCANDINAVIAN DETOX INFUSION

/ 25 cl 5,8 € - 50 cl 8,5 € 



HOT DRINKS



All our coffees are organic, from South American. Round and distinctive coffee, nice length in the mouth.

COFFEE

ESPRESSO 2,9 €

RISTRETTO 2,9 €

DOUBLE ESPRESSO 5,5 €

AMERICANO 3,5 €

1 long espresso

MACCHIATO 3,2 €

1 espresso et 1 drop of Milk

VIENNESE COFFEE 6 €

1 double espresso with whipped cream

CHOCOLATE

MILK CHOCOLATE 6 €

Van Houten Chocolate (84 %)

VIENNESE CHOCOLATE

6,8 €

Milk chocolate topped with whipped cream

CAPPUCCINO

CAPPUCCINO 5,5 €

1 shot of coffee and milk froth

CAPPUCCINO

CHOCOLATE 5,8 €

Cappuccino and chocolate sauce

CAPPUCCINO

SPECULOS 5,8 €

Cappuccino and speculoos chips

MOCHA

30 cl medium size

MOCHA COFFEE 6,5 €

Hot chocolate, 1 espresso, and milk

VIENNESE MOCHA 7 €

1 mocha coffee with whipped cream

LATTE

30 cl medium size

LATTE MACCHIATO 5,8 €

1 espresso, milk, and milk foam

LATTE VIENNOIS 6,8 €

1 espresso, milk, and whipped cream

FLAT WHITE 6,8 €

2 espressos and hot milk

TEA LATTE

30 cl medium size

CHAI LATTE 6,5 €

Delicious drink from India, made with black tea, cardamom, cinnamon, star anise, and cloves



ICED COFFEE

ICED COFFEE 5,8 €

1 double frappe coffee, shaken with ice cubes

ICED LATTE 6 €

1 latte Machiato, shaken with ice cubes

ICED MOCHA 6,5 €

1 creamy iced Mocha

ICED CHAI LATTE 6,5 €

1 iced Chai Latte

CUSTOMIZE YOUR DRINK...

Let yourself be tempted by a **Caramel Latte**, a **Viennese Vanilla Latte**, a **Speculoos Cappuccino**, a **Hazelnut Mocha**, a Viennese Cookie Choco,...

+ Topping

Crushed hazelnuts or Speculoos 1€

+ 1 extra shot

of coffee 1,5 €

+ Sauce Chocolate or caramel 0,5€

+ Sirop Roasted hazelnut, vanilla, caramel, cookie, cinnamon 0,5€

+ Whipped cream

(chantilly) 0,5€

OAT MILK

+1 €

TEA & INFUSION

Very high quality and optimally fresh teas.

5,5 €

EXTRA MILK +0,5 €

DARJEELING MARGARET'S HOPE

Black tea from India



CHINE GRAND JASMIN CHUN FENG

Jasmine Green Tea



MINT GREEN TEA

Blackcurrant, blackberry or peach



THÉ DES LORDS EARL GREY

Scented with bergamot



RUSSIAN TASTE 7 CITRUS FRUITS

Citrus black tea



ROOIBOS FROM VAHINÉS

(without theine)



CHINE LONG JING

Green tea from China

HAMMAM TEA

Green tea with red fruits, roses and dates

INFUSION

Verbena, chamomile or mint

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 €

46 €

7,6 € 14 € 26 € 38 €

ROSÉ WINES

14 cl 26 cl 48 cl BTL

LOULOU IGP Lubéron.

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

6,8 € 12 € 22 € 34 €

WHITE WINES

14 cl 26 cl 48 cl BT

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

8,8 € 16 € 30 € 44 €

PETIT FRENCHIE – SAUVIGNON IGP PAYS D'OC.

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

6,2 € 10,8 € 21 € 29 €

CHARDONNAY IGP Pays d'Oc.

Intense and complex nose on the palate, full of freshness

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 SOLERA 23 YEARS OLD VO

Guatemala / 16 €

ZACAPA XO

Guatemala / 20 €

GIN

GIBSON

Gin / 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

Japan / 12 €

BAILEYS</