

GARE DE L'EST

THE PLACE TO...

FRENCH RESTO PUB

6,5 €

BEER

Saint-Omer 50 cl,
Panaché 50cl, Monaco 50cl

7 €

MOCKTAILS

Sweet dreams, Pomme d'amour

9 €

COCKTAILS

Mojito, Piña Colada, Caïpirinha,
Apple Ale

5 PM

8 PM

HAPPY HOUR

BEER

OUR CRAFT BEER

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

25 cl

5,5 €

50 cl

9,5 €

PALE ALE

IPA

DRAFT BEER

25 cl

5,5 €

50 cl

9,5 €

SAINT-OMER

WHITE GOUDALE

GOUDALE AMBER

BEER BOTTLE

PALE ALE 33 cl / 6,9 €

IPA 33 cl / 6,9 €

TRIPLE KARMELIET 33 cl / 7,9 €

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 €

PLATTERS & TAPAS (FROM 15 H)

MIAM

PLATTERS

CHARCUTERIE BOARD

CHEESE

MIXTE / +5 €

18 €

SMALL PLATES & TAPAS

CHICKEN SAMOSA

COCONUT CURRY

HOMEMADE GRAVLAX

SALMON

TARTIFLETTE CROQUETTE

8 €

PARMESAN CHURROS
WITH CHORIZO AND BELL PEPPER
SAUCE

BABAGANUSH SPREADABLE WITH
EGGPLANT, TAHINI, CORIANDER, AND
CONFIT GARLIC

BURGERS

The basis of our burgers: Cheddar,
Red onions and letuce salad. All our buns
are made by an artisan baker “Bun’s and Bread”
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 24,5 €

3

WITH OR WITHOUT
BACON

4

YOUR SAUCE:

• Classic

• BBQ

• Cheesy

REBLOCHON BURGER / 22 €
French pure beef / Salad / Onion compote / Reblochon cheese

CLASSICS

INDIAN TARTARE / SINGLE 19,5 € / Double 24,5 €
French pure beef / Red Onion / Gherkin / Grape / Mint / Coriander /
Ginger / Indian Spices

BBQ PORK RIBS / 21 €
Baked Potato / Shallot and Spring Onion Cream

MEXICAN-STYLE STIR-FRY / 19 € Grilled chicken / Lime
/ Smoked sweet chili / Red and yellow bell peppers / Onions /
Mexican-style stir-fried cilantro / Guacamole / Cheddar sauce

INDIAN TANDOORI CHICKEN / 19 €
Chicken supreme with Tandoori Massala spices / Fragrant rice

FISH & CHIPS / 19 €
Crispy Cod / Tartar sauce / Fries

GRILL OF THE DAY / 24 €
Following the advice of our butcher / Baby potatoes /
Sauce of the day

FISH OF THE DAY / 22 €
Seared fish / 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.

GREEN OR VEGGIE

MOZZARELLA FOCACCIA / 17 €
Red pesto / Zucchini / Spinach / Wild garlic

BEETROOT TARTE TATIN / 19 €
Caramelized beets / Mushroom duxelles / Spinach

VEGETARIAN CHILI / 19 €
Kidney Beans / Butternut Squash / Mushrooms / Tomatoes /
Chef’s Spices

CAESAR SALAD / 19 €
Romaine salad / Crispy chicken filet / Parmesan cheese /
Croutons / Caesar sauce

DESSERTS

PEAR AND CHOCOLATE CRUMBLE / 9 €

NEW YORK CHEESECAKE / 8 €

FRENCH TOAST / 11 €
Vanilla ice cream / Chocolate sauce / Pecan nuts

CREAMY CREAM BRULÉE / 9 €

FONDANT AU CHOCOLAT / 10 €
(Temps de préparation 8 à 10 min)

OUR SWEET TREATS

GOURMET COFFEE / 9,5 €

TEA, HERBAL TEA, CHOCOLATE
OR CAPPUCCINO GOURMAND / 10,5 €

ICE CREAM & SORBETS

French artisanal manufacturing

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 €

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
& BREAKFAST

7/7
8-12AM

NEW

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.

COCKTAILS ± 15 cl

CLASSIQUES

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

PINEAPPLE MAI TAÏ Amber rum / Triple sec /
Pineapple juice / Orgeat syrup

PIÑA COLADA
Amber rum / Coconut cream / Pineapple juice

CAÏPIRIHNA
Cachaça / Lime wedge / Sugar canne

CUBA LIBRE Rum / Lime / Coca-Cola

NOTRE SÉLECTION

TSAR 3 Vodka / Strawberry puree / Lime / Champagne

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

APPLE ALE Whisky / Amaretto / Apple juice / Lemon juice /
Cinnamon syrup / Ginger beer

NEGRONI Gin / Red Martini / Campari

SAKRISTI Japanese sake / Elderflower liqueur / Lime /
Watermelon syrup

MANHATTAN Whisky / Red Martini / Angostura

SPICY MARGARITA
Tequila / Triple sec / Lemon juice / Passion fruit / Espelette pepper

MULE Absolut or Beefeater or Havana 7 / Ginger beer / Lime

SOUR Whisky or Pisco or Amaretto / Lemon juice / Sugar syrup /
Bitters / Egg white

MOCKTAILS

APPLE ALE VIRGIN
Apple juice / Lemon juice /
Cinnamon syrup / Ginger beer

SWEET DREAMS Lemonade / Apple juice / Orgeat sirup

VIRGINS Mojito / Piña Colada / Basil Crush

VIRGIN SPRITZ Venezio / Sparkling water

FRESH DRINKS

KOKO ORIGINAL KOMBUCHAL
33 cl / 7,2 € 

FRUIT JUICES AND NECTARS
25 cl / 5,8 €
orange, apricot, apple or tomato

SCHWEPPE'S TONIC
25 cl / 5,8 €

COCA-COLA (NORMAL / ZERO)
33 cl / 5,8 € - 50 cl / 9 €

PERRIER
33 cl / 5,8 €

ORANGINA
25 cl / 5,8 €

VITTEL
25 cl / 5 €
50 cl / 5,1 € - 1L / 8,5 €

SAN PELLEGRINO
50 cl / 5,8 € - 1L / 8,5 €

PERRIER FINE BUBBLES
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 €



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 25 cl / 5,8 € - 50 cl / 8,5 €



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

BOISSONS CHAUDES

COFEE

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

CAFÉ BAILEYS 6 €
1 espresso et 1 shot of Baileys (2cl)

CAPPUCCINO

CAPPUCCINO 5,5 €
1 shot of coffee and milk froth

CAPPUCCINO CHOCOLATE 5,8 €
Cappuccino and chocolate sauce

CAPPUCCINO SPECULOOS 5,8 €
Cappuccino and speculoos chips

CHOCOLATE

MILK CHOCOLATE 6 €
Van Houten Chocolate (84 %)

VIENNESE CHOCOLATE 6,8 €
Milk chocolate topped with whipped cream

MOCHA

30 cl medium size

MOCHA COFFEE 6,5 €
Hot chocolate, 1 espresso, and milk

VIENNESE MOCHA 7 €
1 mocha coffee with whipped cream

 **RASPBERRY MOCHA** 7 €
1 mocha coffee and raspberry

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

 **TURTLE LATTE** 6,8 €,
2 espressos, chocolate sauce, caramel, and pecans

GINGERBREAD LATTE 6,8 €
1 espresso, ginger, gingerbread, cinnamon, and milk foam

ORGANIC CHICORY LATTE 6,8 €
Like a latte, but without the caffeine!

TEA LATTE

30 cl medium size

CHAI LATTE 6,5 €
Delicious drink from India, made with black tea, cardamom, cinnamon, star anise, and cloves

MATCHA LATTE 6,5 €
Creamy drink made with ground Chinese green tea and hot milk

 **UBE LATTE** 6,5 €
Creamy drink made with Ube, an Asian plant called purple yam



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 MATCHA 6,5 €
1 creamy iced Matcha

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 **Cookies 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.

DARJEELING MARGARET'S HOPE 
Black tea from India

THÉ DES LORDS EARL GREY 
Scented with bergamot

CHINE LONG JING
Green tea from China

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

MINT GREEN TEA 

ROOIBOS FROM VAHINÉS 
(without theine)

INFUSION Verbena, chamomile or mint

MATÉ Indian Tea

5,5 €

EXTRA MILK +0,5 €

APÉROS

SPRITZ / 11 €
Cinzano / Prosecco / Sparkling water

FRENCH SPRITZ / 11 €
Elderflower liqueur / Prosecco / Sparkling water

ROYAL MARTINI / 11 €
Martini / Prosecco

PROSECCO BLANC DE BLANCS / (by the glass) 8,5 €

PROSECCO (VSQA) / (BTL 75 cl) 30 €
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

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 Val de Loire. La Bacchusate JM Sorbe. Light, fruity wine, cherry aroma

PUGLIA DIVERSIO (ITALIEN) IGT. Soft, round, with an intense nose of red and black fruits, with notes of caramel! Grape varieties Negroamaro, Lambrusco, Montepulciano

HEAVY AND FLESHY

VACQUEYRAS AOC Côtes du Rhône. Nose of garrigue, thyme and laurel, fresh red fruits

PIC SAINT LOUP AOP des 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 €

VINS ROSÉS

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 €

VINS BLANCS

PETIT CHABLIS AOC Bourgogne. La Chablisienne vibrant. 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 €
6,2 €	11 €	22 €	32 €

SWEET

ELIXIR IGP Côtes de Gascogne. Sweet Gros Manseng. Soft and invigorating, with a nose of exotic fruits

CHAMPAGNES

CHAMPAGNE OF HOUSE ROGER BARNIER

La coupe / 9,5 € Mimosa / 10,5 € The bottle (75cl) / 65 €

ALCOOLS 4 cl

RHUM

RHUM SAINT JAMES 1765
France / 11 €

RHUM DIPLOMATICO
Venezuela / 13 €

CLÉMENT VSOP
France / 13 €

ZACAPA SOLERA 23 YEARS OLD VO
Guatemala / 15 €

ZACAPA XO
Guatemala / 18 €

HAVANA CLUB 7 YEARS OLD
Cuba / 11 €

GIN

GIN HENDRICK'S
Scotland / 11 €

GIN CITADELLE
France / 11 €

OXLEY
England / 11 €

BEEFEATER United Kingdom / 11 €

VODKA BELVEDÉRE
Poland / 11 €

CIROC
France / 13 €

ABSOLUT
Suede / 11 €

WHISKY / BOURBON JACK DANIEL'S
USA / 10 €

CHIVAS
12 years old, Scotland / 12 €

LAGAVULIN
Single Malt Whisky 16 years old, Scotland / 16 €

OBAN 14 years old Scotland / 15 €

JAMESON
Ireland / 11 €

TEQUILA

EL PATRON SILVER
Mexico / 16 €

JOSE CUERVO
Mexico / 11 €

AUTRES

CACHAÇA YPIOCA
Brazil / 11 €

SAKÉ DASSAI
Japan / 12 €

BAILEYS
Ireland / 8,5 €

GET 27
France / 8,5 €

CALVADOS VIEUX COQUEREL
France / 8,5 €

BAŞ-ARMAGNAC CHÂTEAU DE LAUBADE
France / 8,5 €

COGNAC MARTEL VSOP
France / 16 €

MIRABELLE, PEAR
France / 9,5 €

SHOOTERS

5 €

UNIT

45 €

THE METER (X 10 SHOOTERS)

LA MADELEINE
Amaretto / Triple Sec / Pineapple juice

LA VIE EN ROSE
Rose syrup / Vodka / Lime juice

AS YOU WANT