



## 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, Caïpirinha, Tequila Sunrise
- 5 PM**  


---

**8 PM**

## BEER



### OUR CRAFT BEER

Created by The Place to and brewed in Île-de-France

25 cl  
**5,5 €**

#### PALE ALE

IPA

### 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)

### PLATTERS

CHARCUTERIE BOARD

CHEESE

**18 €**

### SMALL PLATES & TAPAS

CHEDDAR AND GUACAMOLEE NACHOS

BACON CHEESE FRIES

CRISPY CHICKEN WITH BBQ SAUCE

**8 €**

BUTTERNUT SQUASH SPREAD, CREAM CHEESE AND SMOKED PAPRIKA

BURGUNDY SNAILS (X6) / +2 €

CROQ' HAM & COMTÉ

MIAM

## BURGERS

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



- 1 CHOOSE YOUR RECIPE:**  
**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
  - Smoky
  - Cheesy
  - Homemade ketchup

### SAVOYARD BURGER / 22,5 €

Steak / Raclette cheese / Caramelized onions / Salad / Old-fashioned mustard sauce

## CLASSICS

**BEEF TARTARE**   
**Simple** / 19,5 €      Aubrac pure beef / Onions / Sauce Worcestershire / Tabasco  
**Double** / 25,5 €      Parsley / Pickles

**DUCK CONFIT PARMENTIER** / 22 €  
Shredded duck confit / Mashed potatoes / Salad

**COCONUT SATAY CHICKEN** / 19,5 €  
Basmati rice / Satay sauce / Crispy onions

**FISH & CHIPS** / 20 €  
Crispy fish / Tartar sauce

**GRILL OF THE DAY** / 24 €   
Mashed potatoes / Sauce of the day

**FISH OF THE DAY** / 22 €  
Seared fish / Topping and sauce of the day

**CHEESES** **11,5 €**



**CHEESE PLATE SELECTED**  
Depending on arrival the season

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.thelaceto.paris/privatiser

### Live Sport

Big matches on the big screen

### 100% Homemade Cuisine

Made from fresh products processed on site.

## GREEN OR VEGGIE

### ROASTED CAMEMBERT FROM NORMANDY / 20 €

Camembert roasted with maple syrup / Roasted new potatoes / Mixed greens

### RED LENTIL DAHL WITH TURMERIC / 18 €

Red lentils / Mild spices and turmeric / Pita bread

### VEGETABLE TAGINE / 19 €

Carrot / Sweet Potato / Celery / Potato / Zucchini / Chickpeas / Semolina / Oriental Spices

### CAESAR SALAD / 20 €

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

## DESSERTS

### TARTE TATIN, VANILLA ICE CREAM / 10 €

**CHOCOLATE FONDANT** / 9,5 €   
(Preparation time 8 to 10 min)

### COFFEE TIRAMISU / 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 €**

**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

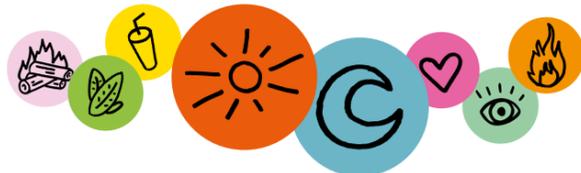
**SUNDAY** 3 vanilla scoops / Caramel salted sauce / Caramelized hazelnuts

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

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

**1 SCOOP** / 3,5 €  
**2 SCOOPS** / 6,5 €  
**3 SCOOPS** / 9 €

**SORBET** : Lemon, Strawberry, Raspberry



## COCKTAILS ± 15 cl

### CLASSIQUES

**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

**PIÑA COLADA**  
Amber rum / Coconut cream / Pineapple juice

**CAÏPIRINHNA** Cachaça / Citron vert / Cassonade

**COSMOPOLITAN** Vodka / Triple Sec / Cranberry juice / Lime juice

**TEQUILA SUNRISE** Tequila / Jus d'orange / Grenadine Syrup

### OUR SELECTION

**PARIS BY NIGHT**  
Vodka / Triple sec / Chambord / Lemon / Strawberry

**OLD FASHIONED** Whisky / Angostura / 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

**11 €**



**13 €**

## MOCKTAILS

**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

**9 €**



## 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 €

33 cl / 5,8 €

### PERRIER 33 cl / 5,8 €

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 7,9 €

RED SUNSET Strawberry / Mango

PINK DRAGON Mango / Banana / Dragon Fruit

### ICED TEAS

LEMON, PEACH, MINT, STRAWBERRY, RASPBERRY OR PASSION FRUIT / 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 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 **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** AB Black tea from India

**THÉ DES LORDS EARL GREY** AB Scented with bergamot

**CHINE LONG JING** Green tea from China

**CHINE GRAND JASMIN CHUN FENG** AB Jasmine Green Tea

**RUSSIAN TASTE 7 CITRUS FRUITS** Citrus black tea

**HAMMAM TEA** Green tea with red fruits, roses and dates

**MINT GREEN TEA** AB

**ROOIBOS FROM VAHINÉS** AB (without theine)

**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.** HVE 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.** AB 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.** AB Nose of garrigue, thyme and laurel, fresh red fruits

**PIC SAINT LOUP AOP of the Cévennes.** AB Fruity, silky, velvety; nose of red fruits

**MONTAGNE SAINT EMILION AOP Bordeaux.** AB 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

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

**CHARDONNAY IGP Pays d'Oc.** AB 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 7,5 €

La coupe

## 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** Scotland / 8,5 €

**GIN HENDRICK'S** Scotland / 12 €

**GIN CITADELLE** France / 12 €

**GIN TANQUERAY** Scotland / 15 €

### VODKA

**SOBIESKY** Poland / 8,5 €

**BELVEDÈRE** 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 PATRON SILVER** Mexico / 16 €

**OLMECA** Mexico / 14 €

### OTHERS

**CACHAÇA YPIOCA** Brazil / 11 €

**SAKÉ DASSAI** Japan / 12 €

**BAILEYS** Ireland / 8,5 €

**GET 27** France / 8,5 €

**CALVADOS VIEUX COQUEREL** France / 9,5 €

### BAŞ-ARMAGNAC CHÂTEAU DE LAUBAUDE

France / 9,5 €

**COGNAC MARTEL VSOP** France / 12,5 €

**MIRABELLE, PEAR** France / 9,5 €

**MANZANA** France / 8,5 €

### SHOOTERS

6 € THE UNIT

50 € THE METER (x 10 SHOOTERS)

**LA MADELEINE** Amaretto / Triple Sec / Pineapple juice

**LA VIE EN ROSE** Rose syrup / Vodka / Lime juice

**L'ORGASME** Get 27 / Bailey's