

WAGRAM

# THE PLACE TO...

FRENCH RESTO PUB

## HAPPY HOURS

- 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

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

#### PALE ALE

IPA

### DRAFT BEER

SAINT-OMER

WHITE GOUDALE

### 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 €

CHICKEN AND CHEESE QUESADILLA

CHICKPEA, PEAS & FETA HUMMUS

BURGUNDY SNAILS (X6) / +2 €

CROQ' HAM & COMTÉ

## BURGERS

The basis of our burgers: Cheddar sauce, 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

**L'OCCITAN BURGER** 22,5 €

Steak / Saint-Nectaire cheese / Duck breast / Caramelized onions / Salad / Smoked paprika mayonnaise

## CLASSICS

ITALIAN-STYLE BEEF TARTARE

Simple / 19,5 €

Double / 25,5 €

Minced steak / Basil pesto / Marinated tomatoes / Grana Padano / Pine nuts / Salad / French fries

CONFIT LAMB SHANK / 22 €

Carrot mousseline with cumin / Rich rosemary jus / Roasted cashew nuts

COCONUT SATAY CHICKEN / 19,5 €

Basmati rice / Satay sauce / Crispy onions

FISH & CHIPS / 20 €

Crispy fish / Tartar sauce

GRILL OF THE DAY / 24 €

Roasted baby 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** (glass of your choice)

**2 Chicken tenders, homemade french fries** or **Fish & 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

VEGETARIAN LASAGNA / 20 €

Zucchini / Tomato / Eggplant / Carrots / Bell Peppers / Ricotta / Lettuce

GREEN VEGETABLE CURRY / 18 €

Green Vegetables / Ginger / Coconut Green Curry Sauce / Lemon / Basmati Rice

VEGGIE SALAD / 19 €

Mesclun Salad / Roasted Vegetables / Radishes / Cucumber / Crispy Chickpeas / Pickled Onions / Tomatoes / Burrata

CAESAR SALAD / 20 €

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

## DESSERTS

FRESH STRAWBERRIES

WITH MASCARPONE CREAM / 10 €

CHOCOLATE FONDANT / 9,5 €

(Preparation time 8 to 10 min)

LEMON VANILLA CHEESECAKE / 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, Mango

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

## 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

CAÏPIRIHNA 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 / Angustura / Sugar

MAI TAI Rum / Curaçao / Pineapple juice / Lemon juice / Grenadine

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

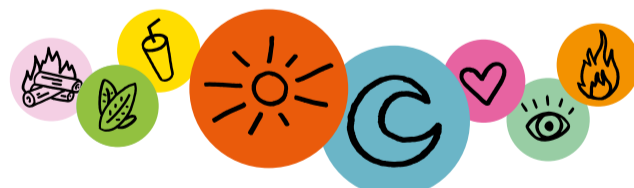
PASSION LIFE Lime juice / Passion fruit puree / Orgeat syrup / Sparkling water

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

## MIAM



## FRESH DRINKS

**FRUIT JUICES AND NECTARS** 25 cl / 6,2 €  
Pure juice Soleia /  
eco-responsible: orange,  
pineapple, apricot, apple or  
tomato

**LEMONADE VOILÀ**  
33 cl / 5,8 € 

**TONIC LA FRENCH**  
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 €

**PERRIER FINES BUBBLES**  
50 cl 5,8 € / 1L 8,5 €

**SAN PELLEGRINO**  
50 cl / 5,8 € / 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 €

### SMOOTHIES (FRESH JUICES) 30 cl

**GREEN MELON** Mango / Melon / Pineapple

**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 €



## 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 FRAPPE

**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 **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** / 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

**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

**MINT GREEN  
TEA** 

**ROOIBOS  
FROM VAHINÉS**   
(without theine)

**INFUSION**  
Verbena, chamomile or mint

## APERITIFS

### APÉROL SPRITZ / 11 €

Apérol / 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. <sup>HVE</sup>

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. <sup>AB</sup>

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. <sup>AB</sup>

Nose of garrigue, thyme and laurel, fresh red fruits

#### PIC SAINT LOUP AOP des Cévennes.

Fruity, silky, velvety; red fruit aromas.

#### MONTAGNE SAINT EMILION AOP Bordeaux. <sup>AB</sup>

Château Grand Baril. Aromas of ripe red and black fruits, and notes of spice.



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 €

8,4 € 16 € 29 € 42 €

7,6 € 14 € 26 € 38 €

## ROSÉ WINES

#### GINSAULT PIERRES BLANCHES IGP Pays d'Oc.

Fresh and luminous robe, rose petal. Nose with aromas of rose and wildflowers. Fresh and light palate.

14 cl 26 cl 48 cl BTL

6,8 € 12 € 22 € 34 €

## WHITE WINES

#### PETIT CHABLIS LA CHABLISIENNE VIBRANT

AOC Bourgogne. Aromas of white flowers mingled with citrus notes on a mineral background, with light aromas of peach and white fruits.

#### SAUVIGNON PIERRES BLANCHES IGP Pays d'Oc.

Vibrant bouquet of fresh herbs and citrus; lovely minerality on the finish; very fresh..

#### CHARDONNAY IGP Pays d'Oc.

Intense and complex nose on the palate, full of freshness

### SWEET

#### ELIXIR IGP Côtes de Gascogne. Sweet Gros Manseng.

Soft and invigorating, with a nose of exotic fruits.

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 €

## CHAMPAGNES

#### CHAMPAGNE OF HOUSE ROGER BARNIER

The cup / 9,5 €  
Mimosa / 10,5 €

#### CHAMPAGNE NICOLAS FEUILLETE BRUT

The bottle (75cl) / 90 €

5 P.M.  
8 P.M.

HAPPY HOURS  
The cup

7,5 €

## ALCOOLS <sup>4 cl</sup>

### 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**  
England / 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**  
Northern 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 €

**BAS-ARMAGNAC CHÂTEAU DE LAUBADE**  
France / 9,5 €

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

**MIRABELLE, PEAR** France / 9,5 €

**MANZANA**  
France / 8,5 €

### SHOOTERS

6 €

50 €

THE UNIT (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