



BEERS



OUR CRAFT BEERS

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

PALE ALE

IPA

DRAFT BEERS

SAINT-OMER

WHITE GOUDALE

GOUDALE AMBER

BOTTLED BEERS

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 €

CIDER APPIE 33 cl / 7,9 €

HEINEKEN 0% 33 cl / 6,9 €



HAPPY HOURS

- BEER**
6,5 € Saint-Omer 50 cl, Panaché 50cl, Monaco 50cl
- MOCKTAILS**
7 € Sweet dreams, Virgin Colada
- COCKTAILS**
9 € Mojito, Piña Colada, Caïpirinha, Pineapple Mai Tai
- WINE'S GLASSES** 26CL
9 € Red Pinot noir, White Sauvignon, Rosé Cinsault

5 PM

8 PM

PLATTERS & TAPAS (FROM 15 P.M.)

PLATTERS

- CHARCUTERIE BOARD** 18 €
- CHEESE BOARD** 18 €
- MIXTE BOARD** / +5 €

SMALL PLATES AND TAPAS

- SMOKED SALMON** 8 €
- NACHOS WITH CHEDDAR AND GUACAMOLE** 8 €
- MOZZARELLA STICKS** 8 €
- ONION RINGS** 8 €
- EGGPLANT CAVIAR** 8 €

- BAGUET'APAS (BAGUETTE BASED TAPAS)** 10 €
- Forest mushroom
- Olive and tapenade
- "Tarte flambée" style (onion, bacon lardons)

MIX TAPAS

- Nachos with cheddar and guacamole, onion rings, mozzarella sticks, eggplant dip
- 23 €**
- HAPPY HOUR 19 €**

BURGERS



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

- CHOOSE YOUR RECEIPE:**
CLASSIC Pure French beef
CHICKEN Crispy chicken
VEGGIE Crispy vegetable patty
- YOUR SIZE:**
SIMPLE 19,5 €
DOUBLE 24,5 €
- WITH OR WITHOUT BACON**
- YOUR SAUCE:**
• Classic • BBQ • Cheesy

BLACK PEPPER BURGER / 22 €

Steak with shallots / Pepper sauce / Tomatoes / Salad / Grilled mozzarella

CLASSICS

- CLASSIC TARTARE** / Single 19,5 € / Double 24,5 €
Pure beef / Basil pesto / Marinated tomatoes / Pinenuts / Stracciatella cheese / Salad / French fries
- RAISED BEEF CHEEK** / 23 €
Beef / Red wine sauce / Gnocchi / Sautéed carrots and mushrooms
- INDIAN TANDOORI CHICKEN** / 19 €
Chicken supreme with Tandoori Massala spices / Fragrant rice
- NEW ORLEANS JAMBALAYA** / 22 €
Cajun chicken / Smoked sausage / Prawns / Tomato sauce with cumin / 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

- GLUTEN FREE**
- VEGETARIAN**

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

GREEN OR VEGGIE

- AUTUMN SALAD** / 20 €
Treviso salad / Walnuts / Bacon lardons / Roasted Camembert toast / Maple syrup
- MUSHROOM AND CARROT PIE SERVED WITH GREEN SALAD** / 19 €
- SPINACH AND RICOTTA CONCHIGLIONI** / 19 €
Crushed tomato sauce / Pasta shells stuffed with spinach and béchamel / Ricotta
- CAESAR SALAD** / 19 €
Romaine salad / Crispy chicken filet / Parmesan cheese / Croutons / Caesar sauce
- VEGETARIAN ITALIAN-STYLE TOASTED SANDWICH** / 18 €
Focaccia / Pesto Rosso / Tomato / Burrata / Pistachio cream
- ITALIAN-STYLE TOASTED SANDWICH** / 21 €
Focaccia / Pesto Rosso / Mortadella / Burrata / Pistachio cream

DESSERTS

- APPLE DELIGHT** / 9 €
Cheesecake-style biscuit / Delicately spiced caramelized apples / Vanilla cream
- WHITE CHOCOLATE CRÉMEUX, LEMON ESPUMA** / 10 €
- FRENCH TOAST** / 11 €
Vanilla ice cream / Salted butter caramel / Pecan nuts
- CREAMY CREAM BRULÉE** / 9 €
- CHOCOLATE FONDANT** / 10 €

OUR CRÊPES

YOUR CHOICE OF: sugar, lemon, chocolate, salted butter caramel, or jam / 8 €

OUR SWEET TREATS

- GOURMET COFFEE** / 9,5 €
- TEA, HERBAL TEA, CHOCOLATE OR CAPPUCCINO GOURMAND** / 10,5 €

ICE CREAM & SORBETS

French artisanal manufacturing

- PRALINE ROCHER** 2 scoops of praline /1 scoop of chocolate / Chocolate sauce / Hazelnut pieces
- PECAN FUDGE** 2 scoops of vanilla pecan fudge /1 scoop of caramel / Caramel sauce / Pecans
- COOKIE MILK FLOWER** 3 scoops of fleur de lait cookie / Dulce de leche / Cookie pieces / Whipped cream
- ICE CREAMS** : Dark chocolate, Salted Butter Caramel, Coffee, Vanilla
- SORBET** : Lemon, Strawberry, Raspberry, Mango

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

COCKTAILS ± 15 cl

CLASSICS

- MOJITO** 11 €
Rum / Half lime / Mint leaves / Brown sugar / Sparkling water
- PINEAPPLE MAI TAI**
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

OUR SELECTION

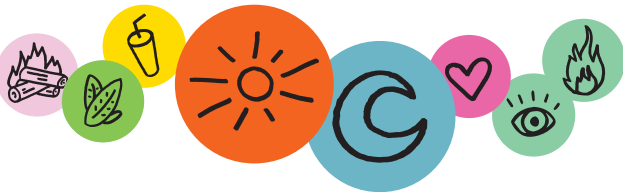
- TSAR 3** 13 €
Vodka / Strawberry puree / Lime / Champagne
- OLD FASHIONED** Whisky / Angostura / A splash of sparkling water / Sugar
- APPLE ALE** Whisky / Amaretto / Apple juice / Lemon juice / Cinnamon syrup / Ginger beer
- NEGRONI** Gin / Red Martini / Campari
- FRENCH MARTINI** Vodka / Champagne / blackcurrant liqueur / Lemon / Sugar

SIGNATURE COCKTAILS

- SPICY MARGARITA** Tequila / Triple sec / Lemon juice / Passion fruit / Espelette pepper
- MULE** Absolut or Beefeater or Havana 7 / Ginger beer / Lime
- AVIATION** Citadelle Gin / Violet liqueur / Maraschino liqueur / Lemon

MOCKTAILS

- APPLE ALE VIRGIN** 9 €
Apple juice / Lemon juice / Cinnamon syrup / Ginger beer
- SWEET DREAMS**
Lemonade / Apple juice / Orgeat sirup
- VIRGINS** Mojito / Piña Colada / Basil Crush
- VIRGIN SPRITZ** Non-alcoholic liqueur / Sparkling water
- VIRGIN ELDERFLOWER**
Alcohol-free elderflower liqueur / Sparkling water



CHILDREN'S MENU

- under 12 years old**
- 16 €**
- 1 Diabolo, water syrup or orange juice** (glass of your choice)
- 2 Chicken tenders or Fish & chips with homemade french fries, rice or vegetables**
- 3 Ice cream cups** – 2 scoops

OUR COMMITMENTS

Nomad Working

High-speed WiFi
8 - 12 AM / 2:30 - 6 PM

Group and privatization

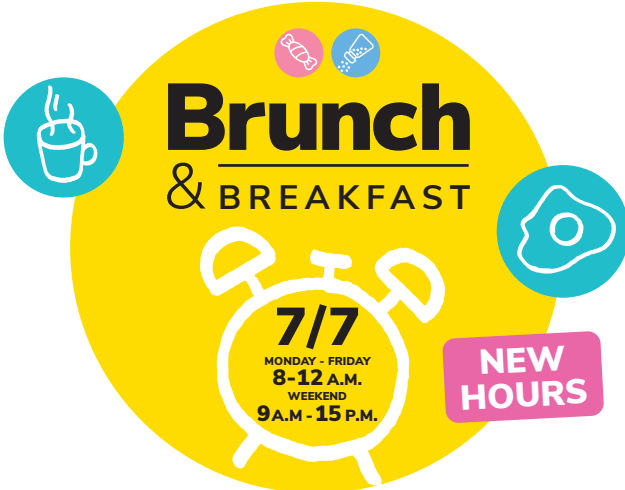
www.theplaceto.paris/privatiser

Live Sport

Big matches on the big screen

100% Homemade Cuisine

Made from fresh products processed on site.



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 €
- 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 33 cl / 5,8 €
- 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

- SMOOTHIES (FRESH JUICES) 30 cl
- ANTI-OX Spirulina / Kiwi / Mint / Pineapple / Banana
- CHILLAX Turmeric / Mango / Banana / Passion fruit
- EXCITING Açai / Guarana / Apple / Banana

- ICED TEAS
- LEMON, PEACH, MINT 25 cl / 5,8 € - 50 cl / 8,5 €

7,9 €



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
- 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 SPECULOS / 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

- 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
- 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
- ♥ GOLDEN LATTE / 6,8 € Curcuma and hot milk

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 MATCHA / 6,5 € 1 creamy iced Matcha
- ICED CHAI LATTE / 6,5 € 1 iced Chai Latte
- ICED STRAWBERRY MATCHA OR PASSION FRUIT MATCHA 6,9 €



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 Pecan nuts, crushed hazelnuts, cookie pieces, 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.

- DARJEELING MARGARET'S HOPE Black tea from India
- EARL GREY BLUE FLOWERS Scented with bergamot
- CHINESE JADE Green tea from China

- CHINE GRAND JASMIN CHUN FENG Jasmine Green Tea
- RUSSIAN TASTE 7 CITRUS FRUITS Citrus black tea
- PARIS FOR YOU Green tea with pink and raspberry or lychee

- 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 € Giffard / 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. Nez de garrigue, thym et laurier, fruits rouges frais
- PIC SAINT LOUP AOP des Cévennes. Fruity, silky, velvety; red fruit aromas.
- HAUT MÉDOC CHÂTEAU LIVERSAN AOP Bordeaux. Notes of red and black fruits, aromas of blackcurrant and licorice.

14 cl	26 cl	48 cl	BTL
6,8 €	12 €	23 €	34 €
6,2 €	11 €	22 €	31 €
5,8 €	10 €	19 €	28 €
9 €	16,5 €	29,5 €	46 €
8,4 €	16 €	29 €	42 €
8 €	15 €	27 €	39 €

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 €	23 €	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
8,4 €	16 €	29 €	42 €
6,2 €	11 €	22 €	31 €
6,8 €	12 €	23 €	34 €
6,2 €	11 €	22 €	32 €

CHAMPAGNES

CHAMPAGNE OF HOUSE ROGER BARNIER

- The cup / 9,5 € Mimosa / 10,5 € The bottle (75cl) / 65 €

ALCOOLS

- 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 €
- OTHERS
- 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 €

5 €

UNIT

45 €

THE METER (X 10 SHOOTERS)

SHOOTERS

- LA MADELEINE Amaretto / Triple Sec / Pineapple juice
- LA VIE EN ROSE Rose syrup / Vodka / Lime juice
- AS YOU WANT