

APERITIFS

Kir with Chardonnay	12.5cl	5
Kir with Champagne	10.5cl	12.5
Homemade americano	10cl	9.5
Campari, Suze	5cl	8
Pastis 51	2cl	4.5
Ricard	2cl	4.5
Martini		5
red or white		
Porto	5cl	5
red or white		

COLD DRINKS

<i>fresh sodas</i>		
Coca-Cola, Coca-Cola zéro	33cl	5.2
Draft lemonade		5.1
Orangina	25cl, Schweppes tonic	5.2
Schweppes agrumes	25cl	5.2

<i>waters</i>		
Vittel (still water)	25cl	5
Perrier (sparkling water)	33cl	5.2
Evian/Badoit (still water)	50cl	5.7
Syrup	+0.10€	

<i>detox/smoothies</i>		
Antioxydant	35cl	8.8
Strawberry, Banana, Blueberry		
Boost	35cl	8.8
Orange, mango, carrot, lime, ginger		
Homemade iced tea/iced coffee	25cl	5
Jus de fruits & nectars	25cl	5.2
Ananas/tomato/mango/apple		
Fresh fruits juices	25cl 5.5 50cl 10	
Orange or lemon		

BEERS

HAPPY
HOUR

<i>draft</i>	25cl	50cl	50cl
Lutèce 5% lager	4.5	8	6.5
Affligem 6.7% lager	5.2	9.8	
IPA artisanale 6.3%	6	12	8
Grimbergen 5% white	5.3	9.5	7
Beer with picon	6	12	9
Syrup	+0.10€		
<i>bottle</i>			
Desperados/Parisienne	lager 33cl	7	
Triple Paix dieu	10% lager 33cl	9	
Cider brut Appie 6.3%	33cl	6.5	
Beer alcohol-free	25cl	6.5	

HOT DRINKS

Coffee/long coffee (3€ from 7p.m except during meal)	2.5
Coffee w/cream (3€ from 7p.m except during meal)	2.6
Deca/long deca (3€ from 7p.m except during meal)	2.7
Double coffee	5
Double deca	5.2
White coffee/long coffee w/ milk	4.9
Hot chocolate de la Place	5.3
Coffee/hot chocolate w/whipped cream	6
Cappuccino	6
Latte vanille or caramel	5.6
Hot wine/Irish coffee	4cl 7.5/8.5
Grog	4cl 8

Oat milk  +0.6€

<i>teas & herbal teas</i>	
Tea by Comptoir Richard	5
black Ceylan, Earl grey, red fruits	
white Rose litchi	
green Sancha	
Green tea with fresh mint	5
Herbal tea : camomile  , verbeña 	
«Rêves Enfantins» with hibiscus flower	5

ALCOHOLS SELECTION *4cl d'alcool*

<i>vodkas & gins</i>	
Zubrowka Biala Poland	8
Grey Goose France	12
Gin citadelle original France	10
Hendrick's Ecosse	12

<i>spirits</i>	
Pear/plum brandy	8
Get 27, Limoncello, Bailey's,	
Kahlua, Amaretto	
Cognac Hennessy Vs/Bas armagnac	9
Cavados	10
	9

<i>whiskys</i>	
Jack Daniel Tennessee whisky	8
Bushmill's Original Irish whisky	8
Nikka Coffee Grain, Single grain Japanese	14
Glenfiddich 12ans Triple Oak	14
Peated Sequoia 	12
Monkey Shoulder, Scotch blended malt	10

<i>rhums</i>	
Zacapa centenario 23ans	15
Diplomatico Reserva, exclusiva Venezuela	12
Captain morgan spiced original	10

Extra soda +2€



COCKTAILS *4cl d'alcool*

HAPPY HOUR

17h00 - 20h00

our popular cocktails

Mojito, Tommy's Margarita, Caïpirinha, Piña colada, Tequila sunrise, Moscow mule, London mule, Cosmopolitan	11	7
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our spritz 15cl

Aperol spritz, Hugo spritz	12	7
Kumquat spritz	12	7
Campari spritz	14	9

♥ *our creations from the house* ♥

 1er rendez-vous spiced rum, hibiscus flower infusion, raspberry liqueur	12	
 Gin & tonic Citadelle gin, elderflower liqueur, juniper berries, cucumber, fever three tonic water	12	
 Le Copa rum, pineapple juice, guava juice, cranberry juice, lime juice, grenadine syrup	12	

our mocktails 25cl

Le Virgin spritz	10	6.5
Le Virgin mojito mint leaves, lime wedges, brown sugar, soda	10	6.5
Le Virgin colada pineapple juice, coconut cream	10	6.5
Le Replay orange and pineapple juice, lime, cucumber, soda	10	6.5

HAPPY HOUR

17h00-20h00

Except on Sundays
& holidays

on some BEERS, COCKTAILS,
& a selection of WINES 25cl

Excessive alcohol consumption is harmful to your health. Please drink in moderation.
Credit cards accepted from 12€.

♥ Monday to Saturday 6:30am-11pm & Sunday 7am-7pm - 01 43 28 86 58 ♥

brasserie LA PLACE

Vincennes



Open all year long
Service without interruption until 10:30pm



**HAPPY
HOUR**

17h00-20h00

Except on Sundays
& holidays

on some BEERS, COCKTAILS,
& a selection of WINES 25cl

No outside food. At least one buy per person.

We are not responsible for theft or loss of personal property.

Net prices in euros. Taxes and service charges included. Informations concerning the list of allergens are available at the cash desk.
The house does not take checks. Credit cards accepted from 12€.

STARTERS

Egg with mayonnaise ✓	8
Traditional french onion soup ✓	8.5
Burgundy snails x6 9 x12 15	
Gravelax salmon ✓ dill sauce, toast	15

SALADS

Cesar salad romaine salad, crispy chicken, poached egg, cherry tomatoes croutons, parmesan	18
Goat cheese salad salad, goat cheese toast, poached egg, bacon, tomatoes, honey	18
Salmon gravelax salad romaine salad, salmon gravelax, poached egg, cherry tomatoes, crouton, parmesan	19

TAPAS TO SHARE

Available only from 3 PM

French fries ✓ homemade mayonnaise	6.5	Crispy breaded chicken teriyaki sauce	12
Mozzarella sticks x6 ✓ BBQ sauce	9	Board of deli-meats or cheeses	18
Oven-baked camembert honey, toast	11	Mix board selection of our finest producers	22
Croque apero	11		

DESSERTS

Cheeses 1 piece Cantal cheese, Camembert, Fourme d'Ambert cheese, Saint-Maure	6
Crème brûlée	7.5
Homemade chocolate lava cake vanilla ice cream	9
French-Style apple tart crème fraîche	12
Crepes sugar/jam/nutella	6.5
Crêpes suzette flambéed with Cointreau	8
Coffee/tea with mini pastries	8.5/10
Extra: +1€ banana, whipped cream, ice cream	

ICE CREAMS

& Sorbets

Bourbon vanilla, arabica coffee,
dark chocolate, strawberry

1 flavor 3.7 2 flavors 7.2

Ice cream sundaes 10€

Dame blanche,
café liégeois,
chocolat liégeois

MAIN COURSES

Daily specials See the board

Ribeye steak 300g 28
homemade french fries & salad, chimichurri sauce

Coarse-cut sausage 17.5
Homemade mashed potatoes, meat jus
Beef tartare «brasserie style» 20
homemade french fries & salad

Cordon bleu 19.5
Homemade mashed potatoes, creamy mustard,
honey & tarragon sauce

Pan-seared salmon fillet 23
sautéed fresh green beans, sorrel sauce

Lasagna with seasonal vegetables 18
salad

QUICK & DELICIOUS SNACK

Ham & cheese toast 15
homemade french fries & salad

topped with a fried egg +1€

Extra sides +3€

change of sides +1€

WINES

HAPPY
HOUR

WHITE WINES

	12.5cl	25cl	25cl	BT
Viognier IGP Pays d'oc Domaine des Salices 22/23	5.9	10		28
<i>Onctueux et plein, abricot, notes toastées</i>				
Camas Chardonnay IGP Pays d'oc «Cave Anne de Joyeuse»	4.5	8	6.5	23
<i>Robe brillante et lumineuse avec un nez de fleurs blanches</i>				
Menetou-Salon AOC Domaine de la Farge, Les Pleurants 22/23	6.2	12		30
<i>Une belle fraîcheur minérale, notes d'agrumes; Cépage Sauvignon</i>				
IGP Côtes de Gascogne « Moelleux » Sud-ouest	5.5	9		27
<i>Révèle des arômes de fruits jaunes et blancs, agrumes et fruits de la passion</i>				
Petit Chablis AOC La Revire 2023	7.6	14.2		35
<i>Vif et bien sec</i>				

RED WINES

Bordeaux AOC Réserve James Deschartrons 2019	4.8	8	6.5	25
<i>Charnu et rond, tanins bien enrobés</i>				
AOP Côtes du rhône Chevalier Anthelme	4.3	7		24
<i>Révèle des notes de fruits noirs confiturés, de cerise, réglisse & d'épices</i>				
Pinot Noir IGP Pays d'oc Altugnac Les Turitelles 22/23	5.8	9		26
<i>Soyeux, élégant, nez bien typé de cerise</i>				
Corbières AOC Hameau des Ollieux Alice 21/22 🍷	5.8	9		26
<i>Plein et charnu, tout en rondeur, notes de fruits rouges, cerise confite</i>				
Morgon AOP Daniel Bouland « Corcelette » 22/23	6	11		29
<i>Un beau fruit rouge, une touche souple et veloutée, tanins bien enrobés</i>				
Chili Carmenère El Grano 21/22	5.8	9		26
<i>Plein, rond et velouté, nez intense de fumée, liqueur de cassis & fruits noirs</i>				

ROSÉ WINES

IGP Méditerranée Palm 🍷	5	10	6.5	25
<i>Pulpeuse soulignée par une acidité. Richesse minérale & fraîcheur fruitée</i>				
Côtes de Provence AOC Domaine Sainte-Marie 22/23	6	11		28
<i>Frais et velouté, nez de fruits blancs, notes florales, final salin</i>				

CHAMPAGNE

	10 cl	75cl
Jacopo Brut	12	65