

APERITIFS

| | | | | |
|--------------------------------|--------|---|------|------|
| Kir with Chardonnay | 12.5cl | 6 | 25cl | 8 |
| Kir royal au Champagne brut | 12cl | | | 11.5 |
| Homemade americano | 10cl | | | 9 |
| Campari, Suze | 6cl | | | 8 |
| Pastis 51, Ricard | 3cl | | | 5 |
| Martini | | | | 5 |
| red or white | | | | |
| Porto | 5cl | | | 5 |
| red or white | | | | |

COLD DRINKS

————— *fresh sodas* —————

| | | |
|---------------------------|-----------------------|-----|
| Coca-Cola, Coca-Cola zéro | 33cl | 5.5 |
| Draft lemonade | | 5 |
| Orangina | 25cl, Schweppes tonic | 5.3 |
| Schweppes agrumes | 25cl | 5.3 |

————— *waters* —————

| | | |
|----------------------------|--------|-----|
| Vittel (still water) | 25cl | 5 |
| Perrier (sparkling water) | 33cl | 5.5 |
| Evian/Badoit (still water) | 50cl | 5.8 |
| Syrup | +0.10€ | |

————— *detox/smoothies* —————

| | | |
|--------------------------------------|-------|-----|
| Antioxydant | 35 cl | 8.8 |
| Strawberry, Banana, Blueberry | | |
| Boost | 35 cl | 8.8 |
| Orange, mango, carrot, lime, ginger | | |
| Homemade iced tea/iced coffee | 25cl | 6 |
| fruits juices & nectars | 25cl | 5.5 |
| Pineapple/tomato/mango/apple | | |
| Fresh fruits juices | 25cl | 5.5 |
| Orange or lemon | | |

BEERS

| | | |
|-------------------------------|------|------|
| <i>draft</i> | 25cl | 50cl |
| Lutèce 5% lager | 4.5 | 7.8 |
| Affligem 6.7% lager | 6 | 10 |
| IPA artisanale 6.3% | 6 | 10 |
| Hoegaarden 5% wheat | 6 | 10 |
| Beer with limonade/+grenadine | 4.5 | 7.8 |
| Beer with picon | 6 | 11 |
| <i>bottle</i> | | |
| Desperados/Corona lager | 33cl | 7 |
| Triple Paix dieu 10% lager | 33cl | 9 |
| Cidre brut Appie 6.3% | 33cl | 6.5 |
| Beer alcohol free | 25cl | 6.5 |

HOT DRINKS

| | |
|--|-------------|
| Coffee (3€ from 7p.m except during meal) | 2.5 |
| Long/deca/macchiato (same) | 2.7 |
| Deca w/cream/coffee w/cream | 4.9 |
| Double coffee | 5 |
| Double deca | 5.4 |
| Hot chocolate de la Place | 5.5 |
| Coffee/hot chocolate w/whipped cream | 6 |
| Cappuccino | 6 |
| Latte vanille or caramel (hot or cold) | 6.3 |
| Hot wine/Irish coffee | 4cl 7.5/8.5 |
| Grog rum & agrums | 4cl 8 |
| Oat milk  +0.6€ | |

————— *teas & herbal teas* —————

| | |
|---|---|
| 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  , verbena  | |
| «Rêves Enfantsins» with hibiscus flower | 5 |

ALCOHOLS SELECTION *4cl d'alcool*


————— *vodkas & gins* —————

| | |
|-------------------------------|----|
| Zubrowka Biala Poland | 8 |
| Grey Goose France | 12 |
| Gin citadelle original France | 10 |
| Hendrick's Ecosse | 12 |

————— *spirits* —————

| | |
|---|----|
| Pear/plum brandy | 8 |
| Get 27, Limoncello, Bailey's, Kahlua, Amaretto | |
| Cognac Hennessy Vs/Bas armagnac | 10 |
| Calvados | 9 |

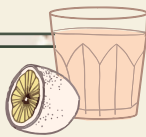
————— *whiskys* —————

| | |
|--|----|
| 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 |

————— *rhums* —————

| | |
|--|----|
| Zacapa centenario 23ans Guatemala | 15 |
| Diplomatico Reserva, exclusiva Venezuela | 12 |
| Captain morgan spiced original | 10 |

Extra soda +2€



COCKTAILS *4cl d'alcool*

Classics Cocktails

| | | |
|-----------------|--|----|
| Mojito | White rum • brown sugar • lime • fresh mint • soda | 11 |
| Black mojito | Vodka black • brown sugar • lime • fresh mint • soda | 11 |
| Caïpirinha | Cachaça • brown sugar • lime | 11 |
| Piña Colada | Rum • pineapple juice • coconut cream | 11 |
| Tequila Sunrise | Tequila • orange juice • grenadine syrup | 11 |
| Moscow Mule | Vodka • lime • ginger beer | 11 |
| London Mule | Gin • lime • ginger beer | 11 |
| Cosmopolitan | Vodka • triple sec • cranberry juice • lime | 12 |

Spritzs Cocktails 15cl

| | | |
|-------------------------|---|----|
| Classic Spritz | Aperol • prosecco • soda • orange | 11 |
| Hugo Spritz | Elderflower liqueur • prosecco • soda | 12 |
| Apple Spritz | Apple liqueur • prosecco • soda | 12 |
| Pêche des Vignes Spritz | | 12 |
| | Peach liqueur • prosecco • soda • fresh raspberry | |
| Kumquat Spritz | Citrus liqueur • prosecco • soda | 12 |
| Concombre Spritz | Apple liqueur • prosecco • soda • cucumber • mint | 12 |

♥ *Signature Cocktails* ♥

| | | |
|-------------------------------|--|----|
| 1 ^{er} rendez-vous | Spiced rum • hibiscus infusion • raspberry liqueur | 12 |
| 2 ^{ième} rendez-vous | Vodka • elderflower • cucumber • fresh mint • soda | 12 |
| Premier baiser | Vodka • passion fruit liqueur • vanilla syrup • prosecco | 13 |

♥ *Must-Try Classics* ♥

| | | |
|----------------|---|----|
| Jardin Tonic | Citadelle gin • elderflower liqueur • juniper berries • fresh cucumber • Fever-Tree tonic | 12 |
| Copa Tropicale | Rum • pineapple juice • guava juice • cranberry juice • lime juice • grenadine syrup | 12 |

Mocktails 25cl

| | | |
|---------------|---|---|
| Spritz Détox | Alcohol-free bitter • soda • orange | 9 |
| Virgin Mojito | Lime • fresh mint • brown sugar • soda | 9 |
| Virgin Colada | Pineapple juice • coconut cream | 9 |
| Replay | Orange juice • pineapple juice • lime • cucumber • soda | 9 |



Monday to saturday 6:30am-11pm & sunday 7am-7pm - 01 43 28 86 58



OPEN ALL YEAR ROUND
CONTINUOUS SERVICE 12PM > 10:30PM

except Sundays until 6:30 pm



Vincennes

LA PLACE

Brasserie conviviale • Produits de qualité



BREAKFAST • LUNCH • DINNER
TAPAS & APERITIFS • SIGNATURE COCKTAILS
WINES & CHAMPAGNE

Outside food is not allowed. One drink per person required.

The establishment is not responsible for lost or stolen personal belongings.

Prices are net in euros, service and tax included. An allergen list is available upon request.
Cheques are not accepted. Minimum card payment €12.

STARTERS

| | |
|---|------|
| Egg with homemade mayonnaise ✓ salad | 8.5 |
| Traditional homemade french onion soup ✓ | 11.5 |
| Terrine de campagne Maison Conquet cornichons | 12 |
| Burgundy snails x6 10 x12 | 18 |
| Gravlax salmon ✓ dill sauce, toasts | 15 |
| Foie gras de canard maison chutney du moment, toasts, gros sel | 19 |

SALADS

| | |
|--|------|
| Crispy chicken cesar salad romaine salad, crispy chicken, poached egg, cherry tomatoes croutons, parmesan | 18 |
| Goat cheese salad Mesclun salad, toasted goat cheese poached egg, bacon, tomatoes, honey | 18 |
| Salmon gravlax salad romaine salad, salmon gravlax, poached egg, cherry tomatoes, crouton, parmesan | 19.5 |

SUR LE POUCE

Croque-monsieur
with comté cheese 15
french fries and salad

Croque-madame
with comté cheese 16.5
french fries and salad

FROMAGES

Plate of cheeses x3 pieces 15.5
to choose : Brie de Meaux,
Comté selection, Cantal,
Sainte-maure-de-touraine,
Fourme d'Ambert

Board of cheeses 19.5
One piece of each cheese

DESSERTS

| | |
|---|--------|
| Crème brûlée bourbon vanilla | 8 |
| Homemade chocolate lava cake vanilla ice cream | 11 |
| Pavlova with seasonal fruits coulis of red berries | 9 |
| French-Style apple tart crème fraîche | 12 |
| Crepes sugar/jam/nutella | 6.5 |
| Crêpes suzette flambéed with Grand Marnier | 8 |
| Coffee/tea with mini pastries | 9.5/10 |
| Extra: +1€ banana, whipped cream, ice cream | |

ICE CREAMS

& Sorbets

Vanilla, coffee,
chocolate, strawberry

1 flavor 3.7 2 flavors 7.2

Ice cream sundaes 10€

Dame blanche,
café liégeois,
chocolat liégeois

♥ FINE MEATS & SPECIALTIES ♥

Grilled ribeye steak (300g) 29

Character cut — Recommended cooking: rare or medium-rare
Homemade fresh fries & chimichurri sauce

Aubrac beef steak "Rossini style" 35

Recommended cooking: medium-rare

Pan-seared foie gras, truffle cream sauce & mushrooms

Side of your choice: traditional aligot, fries, fresh green beans

Aubrac beef steak (200g) Maison Conquet 27

Recommended cooking: medium-rare or medium

Homemade fresh fries & pepper sauce

Slow-cooked beef bourguignon style 23

Beef selection slow-cooked for 12 hours, seasonal vegetables

South-West duck confit 22

Crispy duck leg, baby potatoes, meat jus

Knife-cut sausage Maison Conquet 19.5

Recommended cooking: well grilled — Traditional aligot, reduced jus

Traditional Charolais beef tartare (180g) 21

French beef prepared to order, homemade fresh fries & salad

Extra +3€ - Side substitution +1€

SEA & VEGETARIAN

Pan-seared sea bass fillet sauce vierge, fresh green beans 23.5

Homemade vegetable lasagna salad, pesto ✓ 19

Tortiglioni with truffle cream & mushrooms parmesan ✓ 18.5

Add Serrano ham +1.5€

CHEESEBURGER DE LA PLACE

Charolais beef, melted cheddar, homemade fresh fries

Cheeseburger 20

Bacon Cheeseburger 21

Double cheeseburger 25

Double bacon cheeseburger 26

WINES

*As vintages may change,
please feel free to ask us for details.*

BLANCS

| | 12.5cl | 25cl | 50cl | BT |
|--|--------|------|------|----|
| Viognier IGP Pays d'oc Domaine des Salices <i>Smooth and full-bodied, apricot, toasted notes</i> | 6 | 11 | 18 | 28 |
| Camas Chardonnay IGP Pays d'oc «Cave Anne de Joyeuse» <i>Bright and luminous color with a nose of white flowers</i> | 5 | 7 | 14 | 23 |
| Menetou-Salon AOC Domaine de la Farge, Les Pleurants <i>Beautiful mineral freshness, citrus notes; Sauvignon grape variety</i> | 6.5 | 12 | 22 | 32 |
| IGP Côtes de Gascogne «Moelleux» Sud-ouest <i>Reveals aromas of yellow and white fruits, citrus and passion fruit</i> | 6 | 10 | 20 | 29 |
| Petit Chablis AOC «La Revire» <i>Lively and very dry</i> | 7.5 | 14 | 20 | 35 |

ROUGES

| | | | | |
|--|-----|-----|----|----|
| Bordeaux AOC Réserve James Deschartrons <i>Full-bodied and round, well-integrated tannins</i> | 5 | 9 | 17 | 25 |
| AOP Côtes du Rhône Chevalier Anthelme <i>Reveals notes of black fruit jam, cherry, licorice & spices</i> | 5 | 7 | 14 | 23 |
| Pinot Noir IGP Pays d'oc Orchys <i>Juicy and silky, very fruity, cherry and red berries</i> | 5.8 | 9.5 | 17 | 25 |
| Saint Amour AOC Domaine des pierres <i>Lovely fruit, raspberry and cherry, soft, fresh and velvety structure</i> | 6 | 10 | 18 | 29 |
| Pic Saint-Loup AOP Puech de Fourques <i>Supple, full-bodied and well-rounded, fresh red fruits, cherry</i> | 6.5 | 11 | 20 | 30 |
| Argentine - Finca La Nina Malbec <i>Round, smooth and fruity, redcurrant, wild mint, spicy finish</i> | 5 | 8 | 15 | 25 |

ROSÉS

| | | | | |
|--|---|----|----|----|
| IGP Méditerranée Rosé S de Sumeire 🇫🇷 <i>Very pale, bright color, aromas of red fruits with a hint of violet</i> | 5 | 7 | 14 | 25 |
| Côtes de Provence Minuty Prestige <i>Pale wine, citrus notes, elegant</i> | 8 | 16 | 26 | 38 |

CHAMPAGNE

| | 12 cl | 75cl |
|---|-------|------|
| Champagne AOP H.Richard - Cuvé Henri <i>Bright, Pinot Noir-dominant, fine bubbles, raspberry aromas</i> | 10 | 65 |