



*Vendémiaire*  
BRASSERIE FRANÇAISE

*Vendémiaire was born from the overflowing imagination of a little boy who dreamed of opening a grand restaurant to welcome his family, friends, and all the strollers of the Champ de Mars!*

*Fifty years later, his dream has come true, and Vendémiaire opens its doors to you in the Gros-Cailou neighborhood, where he grew up. You will discover a French brasserie in the tradition of a 7th arrondissement institution, featuring a legendary bar and a bright dining room, perpetuating the spirit of a place where people love to meet and socialize.*

*Quality should not be a luxury, and Vendémiaire offers a seasonal menu of traditional French dishes made entirely on the premises. Preserving and enriching our exceptional culinary heritage is the foundation of our enthusiasm and the joy of serving you.*

*Vendémiaire is also...*

*Republican October, the month of the grape harvest and the first month of the calendar adopted in 1793.*

*The nickname given to General Bonaparte after he put down a royalist insurrection on Vendémiaire 13, Year IV (October 5, 1795), in front of the Church of Saint Roch in Paris.*

*A stone's throw from Les Invalides, between revolution and tradition, Vendémiaire welcomes you...*

# Cocktails



## EXPRESSO MARTINI

Vodka Nuage, cold brew coffee liquor, espresso Kawa, sugar

14 €



## NEGRONI

Gin Nuage, red vermouthe Dolin, bitter Nusbaumer

13 €



## MULE

Choice of : vodka Nuage, whisky Coperies, rhum Ezili, or gin Nuage, ginger beer La French, lemon juice

12 €



## SPRITZ

Pampelle, edelflower liquor, or Lutèce, Crémant, sparkling water

12 €



## PALOMA

Blanche d'Armagnac Cobra Fire, lemon juice, grapefruit water La French

12 €



## GIN ET TONIC

Gin Nuage  
Tonic La French

12 €

Sab's, Madlord, Mistello or Melife-  
ra and Tonic La French

14 €



## SOUR

Candide, whisky Coperies, or Blanche d'Armagnac  
Vital, egg white, lemon juice, sugar

13 €

# *Cocktails*



## NEGRONI

JNPR, VRMH, Peppy Spice

9 €



## UGO SPRITZ

Maia, sparkling water

9 €

# Softs

## WATER

Évian 0,5 l	5 €
Évian 1 l	8 €
Orezza 0,5 l	5 €
Orezza 1 l	8 €
Châteldon 0,75 l	8 €

## SODAS

Perrier 33 cl	6 €
Cola, la Limonaderie de Paris 33 cl	6 €
Cola zéro, la Limonaderie de Paris 33 cl	6 €
Orangina 25 cl	6 €
Limonade, le Sauvageon 33 cl	6 €
Tonic water, la French 25 cl	6 €
Ginger beer, la French 25 cl	6 €
Pamplemousse water, la French 25 cl	6 €
Selection of Fruit juice Alain Millat 33 cl (Apple, Apricot, Tomato or Grappe)	6 €
Pressed fruit juice (Orange, Lemon or Grapefruit)	7 €

## SYRUPS

Grenadine, Lemon, Peach, Mint or Orgeat	4 €
---	-----

## ALCOHOL-FREE BEERS

Alcohol-free beer Pale Ale, La Parisienne, 33 cl	7 €
Alcohol-free beer IPA, La Parisienne, 33 cl	7 €

# *Coffees, teas and infusions*

## **CAFÉS**

Espresso	4 €
Espresso serré	4 €
Americano	4 €
Macchiato	4 €
Double espresso	5 €
Cappuccino	5 €
Latte	5 €
Decaf	4 €

## **TEAS AND INFUSIONS PALAIS DES THÉS**

(tea leaves infusions)

Blue of London, Earl Grey	5 €
Black tea, four red fruits	5 €
Big ben, English Breackfast	5 €
Oolong 7 agrumes	5 €
Green tea, fleur de Geisha	5 €
Green mint tea	5 €
Green tea Grand Jasmin Impérial	5 €
Jardin romantique, fruit infusion	5 €
Verveine	5 €

## **HOMEMADE COLD DRINKS**



Homemade iced tea	6 €
Homemade iced coffee	5 €
Homemade Café frappé	6 €

# *Wines by the glass and draft beers*

## **CHAMPAGNE**

Pierre Gimonnet « Cuis 1er cru », Blanc de blanc, brut 16 €

## **WHITE**

Quincy « Vignes d'Antan » Jacques Rouzé, 2023 9 €

Côtes du Rhône « Petit Ours », Matthieu Barret, 2022 10 €

Montlouis « Touche Mitaine », Rocher des Violettes, 2022 12 €

Chablis vieilles vignes, domaine Servin, 2022 13 €

Sauternes, Carmes de Rieussec, 2016 (moelleux) 13 €

## **RED**

Coteaux Bourguignons, le Renard, 2020 10 €

Sancerre « À Nicolas », Pascal et Nicolas Reverdy, 2022 12 €

VDP Hérault « Les Creisses », Philippe Chesnelong, 2022 12 €

Castillon Côtes de Bordeaux « Le Versant », Caroline et Louis

Mitjaville, 2020 13 €

## **ROSÉ**

Beaujolais Saint-Étienne-la-Varenne « Grano arena »,  
Jérôme Mathon, 2023 8,5 €

Côtes de Provence, Château la Mascaronne, 2023 12 €

## **DRAFT BEERS**

Blonde Parisienne 25 cl 5 €

Blonde Parisienne 45 cl 9 €

IPA Mélusine 25 cl 5 €

IPA Mélusine 45 cl 9 €

# Lunch Menu

Monday to Friday

STARTER • MAINCOURSE OR MAINCOURSE • DESSERT 29 €

STARTER • MAINCOURSE • DESSERT 35 €

Sauteed mushrooms, green peas, and red currants

*ou*

Homemade chicken and pork terrine, cucumber pickles

---

Grilled sea bass fillet with Chimichurri sauce

*ou*

French beef flank steak with black pepper sauce

*Sides:*

Cassolete of red and yellow peppers

French fries

Homemade mashed potatoes

Green beans with roasted almonds

Green salad

---

Seasonal fruit salad

*ou*

Riz au lait, vanille bio de Madagascar, caramel à l'orange



# Brasserie

By Chef Santiago Guerrero and his brigade

## TO SHARE

12 months aged Lacaune Ham, from maison Montalet	14 €
Homemade chicken and pork terrine, cucumber pickles	12 €
Homemade blinis pancakes, Caviar Baeri Perle Noire, Isigny cream	35 €
Caviar Baeri Perle Noire (50g box)	110 €

## STARTERS

Homemade salmon gravlax, citrus cream sauce	14 €
<i>Enhance Caviar Baeri Perle Noire 14 €</i>	
6 oysters fine de claire n°3, green apple and pickleweed	16 €
Beef tartare, fried capers ( <i>maincourse option 25 €</i> )	15 €
<i>Enhance Caviar Baeri Perle Noire 14 €</i>	
Sauteed mushrooms, green peas, and red currants	12 €
Heirloom tomatoes, strawberries and black olive crumble	13 €
Hardboiled eggs with homemade parsley mayonnaise	11 €

## MAIN COURSES



Trout filet, beurre blanc sauce with trout roe	27 €
<i>Enhance Caviar Baeri Perle Noire 14 €</i>	
Pork loin from maison Montalet, mustard seed and honey sauce	26 €
French beef flank steak, Chimichurri sauce	29 €
Roasted cauliflower, cherry, curry sauce and hazelnuts	23 €
Marinated chicken salad, baby spinach, roasted peaches and walnut vinaigrette	22 €
Vendémiaire burger: French beef, 18 months Comté cheese, confit onion, parsley mayonnaise	25 €
<i>Enhance bacon 2 €</i>	

*All our meats are French*

*All our dishes are homemade, mostly from locally sourced products*





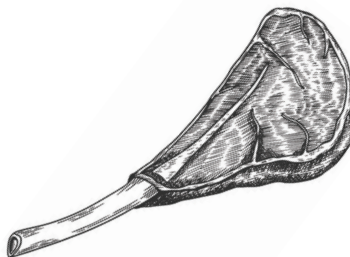
## HOUSE SPECIALS

Rib eye steak, French origin (42 Oz)  
chargrield (Big Green Egg)

95 €

Parsley crusted Rack of lamb, French origin (25 Oz)  
chargrield (Big Green Egg), meet jus

82 €



## SIDES

Cassolette of red and yellow peppers

French fries

Homemade mashed potatoes

Green beans with roasted almonds

Green salad

*Additional side 6 €*

*For little lady Marie-Louise and mini-Napo (- de 12 years old),  
Roast chicken and fries  
Homemade ice cream scoop.*

16 €

# To Finish...

## CHEESES

Selection of cheeses, from maison Chatin	
Small (2 varieties)	12 €
Big (3 varieties)	14 €

## DESSERTS

Chocolate tarte, hazelnut praliné, cacao tuile	12 €
Red Fruits Pavlova	11 €
Crème brulée, organic Vanilla from Madagascar	10 €
Seasonal fruit salad	12 €
Homemade ice cream: Organic vanilla, chocolate, praline, full-fruit sorbet raspberry or lemon	4 €
Cantuccini and his glass of Pineau des Charentes François 1er	10 €

*By pastry Cheffe Asia Goncalves*

## LES SPIRITUEUX DEXCEPTION

Cognac millésimé de la maison Lhéraud, année 1973, embouteillé en 2023, servi à la pipette	34 €
Armagnac Résistance, 100 % baccho, servi à la pipette	12 €
Vodka Guillotine massérée au caviar	22 €
Rhum Bologne XO	22 €
Candide, servi en digestif ou en cocktail, caviar de plantes aromatiques	12 €

# Alcools & Spirits

## APPÉRITIFS

Pampelle	8 €
Bitter de Chambéry	8 €
Nussbaumer	8 €
Lutèce	8 €
Pastis Parisien	8 €
Pastis Henry Bardouin	7 €

## VERMOUTH

Dolin blanc	7 €
Dolin rouge	7 €
Dolin extra dry	7 €

## VODKAS

Vodka Nuage	10 €
Oli'vodka	14 €
Vodka Guillotine caviar	22 €

## GINs

Gin Nuage	10 €
Gin Madlord	15 €
Gin Sab's	14 €
Gin Mistello	14 €
Gin Melifera	15 €

## WHISKYS

Merlet, brother blend	10 €
Ladoux single malt	12 €
P&M, single corn	13 €
Twelve	14 €
Kornog	16 €

## RHUMS

Ezili rhum	10 €
Tamure spirit	14 €
Clément XO	16 €
Bologne XO	22 €

## COGNACS

Merlet VS	12 €
La Guilde	15 €
Lheraud 1973	34 €
Hennessy XO	42 €

## ARMAGNACS

Résistance	12 €
Charon 1997	22 €

## CALVADOS

Belle Gnôle	12 €
Single Apple	16 €

## DIGESTIFS

Chartreuse	10 €
Candide	12 €
Get 27	10 €

## LIQUEURS ET CRÈMES

Cerise	6 €
Poire	6 €
Pêche	6 €
Cassis	6 €

# *La belle Équipe*



*Welcoming you in the best possible way is extremely important to us. In the kitchen, under the direction of our chef Santiago, you'll find Carlos, Asia, Uliana, Hafida, Enzo, Moussa, and Oumar. In the dining room, led by our manager Camille, are Arthur, Gabriel, Omar, Youss, Gaël, Prune, and Archibald.*

*Thank you all for your commitment and trust.*

*Vendémiaire would not exist without them. Special thanks to Letizia, my parents, my lifelong friends from La Roche and Janson, and all the pillars of the Vino Sapiens wine cellar.*

*We have had the pleasure of working with passionate artisans, including Zaka and his entire team from Sam Construction, Mr. and Mrs. Munoz, our wonderful upholsterers from Rue Cler, Geneviève for her legal advice, and Etienne from PY33 for all our accounting needs, as well as Julien and Joaquin from Blackballoon Agency...*

# *Fournisseurs*

*Our wish is to establish our venue at the heart of the 7th arrondissement and to highlight the best artisans in the neighborhood by offering their products. Beyond Gros-Caillou, we collaborate with numerous French artisan producers, whose products we are proud to introduce to you.*

# *Fournisseurs*

## **MAISON MONTALET**

Located at an altitude of 800 meters in Lacaune, Maison Montalet, a member of the Collège Culinaire de France since 2014, produces exceptional charcuterie from regional label rouge pigs.

## **LA POULARDE SAINT-MARTHORY**

Founded in 2002 by Gérard Diestre and Jean-François Delort, this company promotes the finest French farm poultry through a rigorous selection of artisan producers.

## **JEAN MARIE BOEDEC**

Les Viandes du Champ de Mars: A traditional address in the 7th arrondissement of Paris, this artisan butcher, a member of the Collège Culinaire de France, provides us with exceptional cuts like rib-eye steak and rack of lamb.

## **J'OCÉANE**

A major player in seafood at Rungis, J'Océane offers top-quality products such as French trout and fine de claire oysters n°3.

## **PERLE NOIRE**

A gastronomic heritage of the Périgord Noir, Caviar Perle Noire benefits from the region's mineral-rich waters, ensuring exceptional natural quality.

## **PRIMEUR PASSION**

Supplier of fruits and vegetables selected daily for their quality, Primeurs Passion serves the most demanding restaurateurs and chefs.

## **BOULANGERIE BERGERON**

A flagship bakery of Gros Cailloux, delighting us with its sourdough breads and homemade pastries.

## **FROMAGERIE CHATIN**

In the heart of Gros Caillou, this cheese shop offers a refined selection of French cheeses, carefully chosen by Victor, the owner.

## **MAUVIEL**

A French manufacturer of excellence for nearly 200 years, Mauviel crafts the finest cookware artisanally.

## **BIG GREEN EGG**

# *Fournisseurs*

## **BRAGARD**

For 90 years, this Vosges-based company has been making uniforms for professionals of excellence, such as those for the Michelin Guide and Meilleurs Ouvriers de France.

## **SOLER**

Innovative since 2012, the SOLER Group transforms wood into charcoal through an exothermic process, producing green electricity while using sustainable raw materials.

## **WESH GROW**

A producer of microgreens and herbs located on Parisian rooftops, Wesh Grow brings unique flavors and careful presentation to our dishes.

## **VINTAGE SPIRITE GARAGE**

This passionate company selects exceptional French spirits from prestigious and authentic houses like Dolin and Merlet.

## **LA COMPAGNIE DU MIEUX BOIRE**

Located on rue Saint-Maure in Paris since 2020, this cellar offers French spirits sourced and produced by environmentally respectful artisans.

## **KAWA**

A roaster from the 18th arrondissement of Paris, Kawa offers exceptional coffee, perfect for breakfast and the end of a meal.

## **THIERRY GUÉMAS**

A master sommelier and member of the Collège Culinaire de France since 2022, Thierry Guémas selects wines that elevate each dish on our menu.

## **LA PARISIENNE**

This artisanal Parisian brewery, independent and eco-responsible, uses organic and local ingredients to produce quality beers.

## **MÉLUSINE**

A Vendée-based brewery producing 100% natural artisanal products, Mélusine is known for its ethical and eco-responsible beers, repeatedly awarded

54, BOULEVARD DE LA TOUR-MAUBOURG  
75007 PARIS



01 47 05 89 86

BRASSERIE@VENDEMAIRE.PARIS

 BRASSERIE.VENDEMAIRE