



*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...*

# Breakfast Menus



Espresso  
*and*  
Viennoiserie or baguette and butter  
5 €

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Viennoiserie or baguette and butter  
*and*  
Hot drink of your choice  
*and*  
Fresh juice  
Orange, grapefruit or lemon



12 €

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Viennoiserie or baguette and butter  
*and*  
2 organic eggs to choose from:  
Omelet, fried, scrambled, or baked  
*and*  
Hot drink of your choice  
*and*  
Fresh juice  
Orange, grapefruit or lemon



17 €



# *Coffees, teas and infusions*

## **CAFÉS**

Expresso	4 €
Expresso serré	4 €
Americano	4 €
Macchiato	4 €
Double expresso	5 €
Cappuccino	5 €
Latte	5 €
Decaf	4 €
<i>Vegan milk 1 €</i>	
Homemade hot chocolate	6 €

## **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 €

# Cocktails



## ESPRESSO MARTINI

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

14 €



## NEGRONI

Gin nuage, red vermouthe Dolin, bitter Nusbaumer

13 €



## MOSCO MULE

Vodka Nuage, ginger beer La French, lemon juice

12 €



## SPRITZ

Pampelle, or Ugo (edelflower liquor)

Crémant de Loire, sparkling water

12 €



## MARGUERITE

Blanche d'Armagnac Cobra Fire, triple sec, lemon juice, salt

14 €



## OLD FASHION

Whisky Coperies, bitter Saint James, sugar

14 €



## GIN ET TONIC

Gin Nuage  
Tonic La French  
12 €

Sab's, Madlord, Mistello or  
Melifera and Tonic La French  
14 €



## SOUR

Candide, egg white, lemon juice and sugar  
13 €



## LUTÈCE

Liqueur Lutèce (lime tree, gentian...), tonic  
La French  
10 €

## *Rocktails*



## NEGRONI

JNPR, VRMH, Peppy Spice  
10 €



## UGO SPRITZ

Maia, sparkling water  
9 €



## GIN ET TONIC

JNPR, tonic La French  
10 €

# *Wines by the glass and draft beers*

## **CHAMPAGNE**

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

## **CRÉMANT**

Crémant d'Alsace, brut, domaine Wassler, 2020 11 €

## **WHITE**

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

Muscadet Sèvre et Maine tiré sur lie « Le Verger », domaine  
Luneau-Papin, 2022 10 €

Languedoc « Manon », Clos Marie, 2023 11 €

Vire-cessé « Cuvée Émilien Gillet », domaine Thevenet, 2021 13 €

Vendémiaire, Château Bouscasse, 2019 (moelleux) 13 €

## **RED**

Coteaux bourguignons, le Renard, 2020 10 €

Côtes du Rhône « Petit Ours », Matthieu Barret, 2022 11 €

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

## **BOTTLED BEERS**

Blanche « L'Aube », Deck & Donohue, 33 cl 8 €

Ambrée « Dubbel », La Brasserie Fondamentale, 33 cl 7,5 €

# Lunch Menu

Monday to Friday

STARTER • MAINCOURSE OR MAINCOURSE • DESSERT 29 €

STARTER • MAINCOURSE • DESSERT 35 €

Hardboiled eggs with homemade parsley mayonnaise

*ou*

Red wine-marinated beef tataki, pumpkin purée,  
chimichurri sauce

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Pan-seared sea bream fillet, spinach cream

*ou*

Free-range chicken supreme, mushroom sauce

## Sides:

Homemade potato mousseline

French fries

Puy green lentils

Leek fondue

Green salad

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Apple tarte

*ou*

Crème brûlée, vanille bio de Madagascar



# Brasserie

By Chef Santiago Guerrero and his brigade

## TO SHARE

12 months aged Lacaune Ham, from maison Montalet	14 €
Gutter bone marrow, chimichurri sauce	9 €
Croque-monsieur: White ham from Mayté charcuterie, 18-month-aged Comté, brioche bread	18 €
Homemade blinis pancakes, Caviar Baeri Perle Noire, Isigny cream	35 €
Caviar Baeri Perle Noire (50g box)	110 €

## STARTERS

Sea bream tartare, shellfish mayonnaise, pickled onions <i>Enhance Caviar Baeri Perle Noire 14 €</i>	15 €
6 oysters fine de claire n°3, green apple and pickleweed	17 €
Homemade semi-cooked foie gras with Cognac, cocoa tuile, quince compote	19 €
Red wine-marinated beef tataki, pumpkin purée, chimichurri sauce <i>Enhance Caviar Baeri Perle Noire 14 €</i>	16 €
Honey and thyme roasted carrots, Isigny cream	13 €
Grilled leeks, hazelnuts, and burnt orange	12 €
Hardboiled eggs with homemade parsley mayonnaise	11 €

## HOUSE SPECIALS



Rib eye steak, French origin (42 Oz) chargrield (Big Green Egg)	95 €
Pork rib, Montalet brand (approximately 35,27 Oz), grilled over wood fire (Big Green Egg)	78 €

*All our meats are French*

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



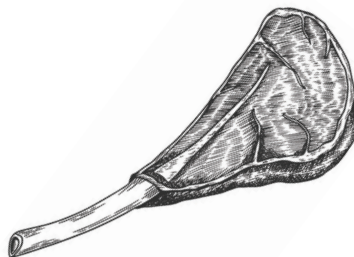


## MAIN COURSES

Pan-seared sea bream fillet, spinach cream	27 €
<i>Enhance Caviar Baeri Perle Noire 14 €</i>	
Grilled scallops, chorizo crumble, confit fennel, bisque	33 €
Roasted calf's liver, cider sauce, toasted almonds	30 €
French-origin ribeye steak, two-pepper sauce (8,8 Oz)	36 €
Marinated chicken salad, quinoa, spinach leaves, roasted figs, and walnut vinaigrette	22 €
Roasted pumpkin, creamy herb wheat	26 €
Vendémiaire burger: French beef, 18 months Comté cheese, confit onion, parsley mayonnaise	25 €
<i>Enhance bacon 2 €</i>	

## SIDES

Homemade potato mousseline  
French fries  
Puy green lentils  
Leek fondue  
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

Honey-roasted figs, yogurt whipped cream, homemade granola

13 €

Pear pavlova, Sichuan pepper, ricotta cream

11 €

Chocolate tarte, hazelnut praliné, cacao tuile

13 €

Crème brûlée, organic Vanilla from Madagascar

10 €

Seasonal fruit salad

12 €

Homemade ice creams: Organic vanilla, chocolate ice cream,

praline, raspberry or lemon fruit sorbet

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 % bacco, 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 €

*All of our French alcohol and spirits are carefully selected.*

# Alcools & Spirits

## APÉRITIFS

Pastis Parisien	8 €
Pastis Henry Bardouin	7 €
Kir vin blanc (cerise, cassis, pêche ou poire)	10 €
Kir royal	16 €
Vermouth Dolin blanc	8 €
Vermouth Dolin rouge	8 €
Vermouth Dolin extra dry	8 €

## VODKAS

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

## GINs

Nuage	10 €
Madlord (poivré)	14 €
Sab's (alambic Bourguignon)	14 €
Mistello (lavande)	14 €
Melifera (fleur d'immortelle)	14 €

## WHISKYS

Cooperies, single malt	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 €
Henessy XO	42 €
Belle de Brillet, liqueur de poire au Cognac	10 €
Grand Brûlot, Cognac VSOP et liqueur de café	13 €

## ARMAGNACS

Résistance	12 €
Laubade, 25 ans	14 €
Charon 1997	22 €

## CALVADOS

Belle Gnôle	12 €
Single Apple	16 €
Roger Groult, 8 ans	13 €
Roger Groult, Vénérable	18 €

## DIGESTIFS

Chartreuse verte	10 €
Chartreuse verte, liqueur d'Élixir 1605	17 €
Chartreuse jaune, Cuvée des meilleurs ouvriers de France	19 €
Candide	10 €
Green, Louis Roque	12 €
La Mentheuse	12 €
La Pulpeuse	10 €

# 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 €
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## ALCOHOL-FREE BEERS

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

# *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*

## **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 SPIRITS 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

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