



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



ESPRESSO MARTINI

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

14 €



NEGRONI AUVERGNAT

Gin nuage, red vermouth Dolin, Gentiane La Fourche du Diable

13 €



GROS CAILLOUX

Cognac, peach liquor, verjus, apple juice

12 €



SPRITZ CHÉRI

Gentiane, cherry liquor, lemon juice, Alsace crémant, 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 €



DARK AND STORMY

Rhum, lemon juice, ginger beer La French
13 €



MAGIC CITY

Lutèce liquor, pear liquor, grapefruit juice, lemon
thyme
12 €

Mocktails



NEGRONI

JNPR, VRMH, Peppy Spice
10 €



UGO SPRITZ

Maia, sparkling water
9 €



GIN ET TONIC

JNPR, tonic La French
10 €

Softs

WATER

Évian 0,5 l	6 €
Évian 1 l	9 €
Orezza 0,5 l	6 €
Orezza 1 l	9 €
Châteldon 0,75 l	9 €

SODAS

Perrier 33 cl	6 €
Kambucha Archipel, cassis ou figue	8 €
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 €

Coffees, teas and infusions

CAFÉS

Espresso	4 €
Espresso serré	4 €
Americano	4 €
Macchiato	4 €
Double espresso	7 €
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	6 €
Black tea, four red fruits	6 €
Big ben, English Breackfast	6 €
Oolong 7 agrumes	6 €
Green tea, fleur de Geisha	6 €
Green mint tea	6 €
Green tea Grand Jasmin Impérial	6 €
Jardin romantique, fruit infusion	6 €
Verveine	6 €

HOMEMADE COLD DRINKS



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

Wines by the glass and draft beers

CHAMPAGNE

Domaine Moutard, « Blanc de noirs », brut	17 €
Domaine Bruno Paillard, Rosé	19 €

CRÉMANT

Crémant d'Alsace, brut, domaine Wassler, 2020	12 €
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WHITE

Arbois Savagnin « Auréoline », domaine Dugois, 2022	9 €
Montlouis « Touche mitaine », Rocher des Violettes, 2022	11 €
Crozes Hermitage « Cour de récré », François Villard, 2023	13 €
Bourgogne, domaine Dominique Lafon, 2022	15 €

Vendémiaire, Château Bouscasse, 2019 (moelleux)	13 €
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RED

Côtes du Rhône « Petit ours »; Matthieu Barret, 2022	11 €
Figari « Joséphine », domaine Peretti, 2023	12 €
Haut Médoc, Château Senejac, 2020	13 €
Givry « Vieilles vignes », domaine Ragot, 2022	14 €

ROSÉS

Beaujolais Saint-Étienne-la-Varenne « Grano arena », Jérôme Mathon, 2023	8,5 €
Côtes de provence, Château la Mascaronne, 2023	12 €

DRAFT BEER

Blonde Parisienne 25 cl	6 €
Blonde Parisienne 45 cl	9 €
IPA Mélusine 25 cl	6 €
IPA Mélusine 45 cl	9 €

BOTTLE OF BEER

Blanche « L'Aube », Deck & Donohue, 33 cl	8 €
Ambrée « Dubbel », La Brasserie Fondamentale, 33 cl	7,5 €

Lunch Menu

Monday to Saturday

STARTER • MAINCOURSE OR MAINCOURSE • DESSERT 31 €

STARTER • MAINCOURSE • DESSERT 35 €

Glass of wine of the moment, selected by our sommelier 8 €

Heirloom tomatoes, lemon vinaigrette, strawberries

ou

Hardboiled eggs with homemade persley mayonnaise

Duckling fillet, moustard and honey sauce

ou

Grilled sea bass fillet, almond pesto, nori seaweed

Sides:

Homemade potato mousseline

French fries

Roasted romanesco cabbage

Stewed Tarbais beans

Green salad

Lemon and meringue tart

ou

Crème brulée

ou

Osso Iraty +3€



Brasserie

By Chef Santiago Guerrero and his brigade

TO SHARE

Potato churros, spicy mayonnaise	11 €
24 months aged Lacaune Ham, from maison Montalet	18 €
Pork and chicken terrine, purple cauliflower pickles	12 €
Homemade blinis, Isigny cream, trout roe	15 €
Caviar Baeri Perle Noire (50 g tin)	89 €

STARTERS

Scallop crudo, leche de tigre marinade, pumpkin cream	17 €
Marinière mussels, potato espuma, parsley	14 €
Vitello and mackerel, burnt orange segments, and fried capers	18 €
6 oysters fine de claire n°3, green apple and pickleweed	19 €
Variation of beets and pistachio, pink mayonnaise	14 €
Roasted sausage, Montalet house-made, mashed potatoes, Chimichurri sauce	15 €
Hardboiled eggs with homemade parsley mayonnaise	12 €

HOUSE SPECIALS



Rib eye steak, French origin (42 Oz) chargrield (Big Green Egg)	98 €
Rack of lamb from Quercy (approximately 25 Oz), herb crust, grilled over wood fire (Big Green Egg).	85 €

All our meats are French

All our dishes are homemade, mostly from locally sourced products



CHEF 'S SUGGESTION

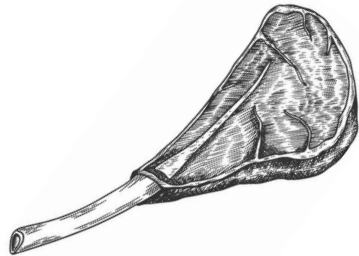
Whole pigeon in three preparations, portobello mushrooms,
apple gastrique 43 €

MAIN COURSES

Bass fillet, from France, grilled on the plancha with almond pesto 28 €
Roasted cuttlefish, mild chorizo cream (French Basque Country),
sapphire and fennel salad 33 €
Homemade beef bourguignon, smoked pork belly, and
Paris mushroom 29 €
Veal loin, herb crust, meat jus, and caramelized shallots 32 €
Mushroom in all its forms: Half-moon ravioli, mushroom cream,
portobello chips, shimeji pickles... 27 €

SIDES

Homemade potato mousseline
French fries
Roasted romanesco cabbage
Stewed Tarbais beans
Green salad
Additional side 6 €



*For little lady Marie-Louise and mini-Napo (- de 12 years old),
Roast chicken and fries
Martine Lambert ice cream (vanilla or raspberry)
16 €*

To Finish...

CHEESES

Selection of cheeses, from maison Chatin

Small (2 varieties)

12 €

Big (3 varieties)

14 €

DESSERTS

By pastry Cheffe Asia Goncalves

Buckwheat apple dome

13 €

Chocolate hazelnut chou

13 €

Crème brûlée, organic Vanilla from Madagascar

11 €

Paris-Menton: biscuit, lemon crèmeux and gel,

French meringue...

12 €

Seasonal fruit salad

12 €

Homemade ice creams: Organic vanilla, chocolate ice cream,
praline, mandarin or lemon fruit sorbet

5 €

GOURMET DIGESTIF

Cantuccini et son verre de Pineau des Charentes François 1er

12 €

Colonel: boule de glace citron maison arrosée de Vodka Nuage

13 €

Espresso Martini: Vodka Nuage, liqueur de café Grand Brulot,
espresso Kawa, sucre

14 €

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 caviar	22 €
Rhum Bologne XO	22 €
Candide, servi en digestif ou en cocktail, caviar de plantes aromatiques	12 €
La Vieille Prune, maison Louis Roque, en Jeroboam	12 €
Fine Verveine, maison Marcon, en Magnum	11 €
Liqueur d'abricot, domaine Jean-Marc Roulot, en Magnum	12 €
Chartreuse Verte, Jeroboam	12 €
Chartreuse Jaune, Jeroboam	12 €
Chartreuse Verte VEP	21 €
Chartreuse Jaune VEP	19 €

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 €

DIGESTIFS

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

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, and Eloi, Gabriel, Omar, Stephen, Gaël, and Ambre. 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 POUJAURON

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 71 32 33 23

BRASSERIE@VENDEMAIRE.PARIS

 BRASSERIE.VENDEMAIRE