



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-Caillou 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



FLOWERDROP

Vodka Nuage, edelflower liquor, lemon juice, sugar

14 €



NEGRONI AUVERGNAT

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

13 €



CAFÉ MUSETTE

 Parisian Irish coffee

Musette herbal whisky, Kawa long coffee, whipped cream

14 €



PAMPELLE SPRITZ

Pampelle liquor (grapefruit and Corsican citron liquor), Crémant d'Alsace, sparkling water

12 €



PALOMA

Blanche d'Armagnac Cobra Fire, lemon juice, Grappes-fruits Tonic LaFrench

14 €



DARK AND STORMY

Rhum, lemon juice, ginger beer La French

13 €

The Gin Vault



Savor it with or without La French tonic (+5 €)

GIN NUAGE Juniper berries, lemon, and a hint of coriander 9 €

SAB'S GIN A complex gin infused with 15 aromatic botanicals, blended with Chardonnay and Pinot Noir eaux-de-vie 10 €

SAB'S GIN DE BÂTARD Made with Sab's Gin, aged for 9 months in Bâtard-Montrachet barrels, for a unique and refined taste 14 €

SAB'S PINOT GIN Made with Sab's Gin, infused with Pinot Noir grape pomace from Burgundy, offering subtle aromas of fresh grapes 11 €

GIN MISTELLO A Provençal spirit where lavender takes the lead, with a subtle blend of aromatic herbs (sage, verbena, thyme, ...) 10 €

GIN MÉLIFERA A gin crafted with 18 botanicals, where myrtle and dried immortelle flowers bring distinctly Corsican aromas 13 €

JNPR Alcohol-free and with no added sugar, this gin delivers the authentic flavors of juniper berries and spices 8 €

Mocktails



NEGRONI
JNPR, VRMH, Peppy Spice
11 €



UGO SPRITZ
Maia, sparkling water
11 €

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 €

Caf terie, th s et infusions

CAF S

Espresso	4 �
Espresso serr�	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 TH S

(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 Imp�rial	6 �
Jardin romantique, fruit infusion	6 �
Verveine	6 �

HOMEMADE COLD DRINKS



Homemade iced tea	6 �
Homemade iced coffee	5 �
Homemade Caf� frapp�	6 �

Wines by the glass and draft beers

CHAMPAGNE

Domaine Bruno Paillard, Première Cuvée, extra brut	17 €
Domaine Bruno Paillard, Rosé	19 €

CRÉMANT

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

Ardèche « Quinquin », Matthieu Barret, 2022	10 €
Quincy « Vignes d'Antan », domaine Rouzé, 2023	11 €
Montlouis « Grand Clos », Rocher des Violettes, 2021	13 €
Bourgogne, domaine Dominique Lafon, 2022	15 €
Vendémiaire, Château Bouscasse, 2019 (moelleux)	13 €

RED

Côtes du Rhône « Petit ours », Matthieu Barret, 2022	11 €
Figari « Joséphine », domaine Peretti, 2023	12 €
Haut Médoc, Château Senejac, 2020	13 €
Mercurey, Château de Chamirey, 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

By Chef Santiago Guerrero and his brigade

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

Roasted green asparagus, wild garlic mayo, raspberries

Pork neck, Chimichurri sauce

ou

Seabass fillet à la plancha, turmeric sauce

ou

Veal hanger steak with a meat jus(+4 €)

Sides:

Homemade potato mousseline

Homemade French fries

Sauted green beans with toasted almonds

Green salad

Crème brulée

ou

Chocolate brownie with vanilla cream and red berries

ou

Ossau Iraty(+2 €)



Brasserie

By Chef Santiago Guerrero and his brigade

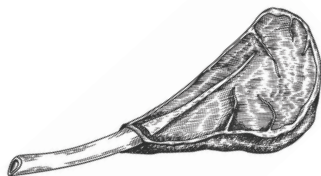
TO SHARE

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 €



STARTERS

Roasted green asparagus, wild garlic mayo, raspberries	16 €
Zucchini flower stuffed with mackerel, zucchini cream	18 €
Hand-cut veal tartare with Espelette pepper mayonnaise	19 €
Heirloom tomatoes, black olive crumble, fresh strawberries	14 €
6 Fine de Claire oysters no. 3 from Marennes Oléron, with green apple sauce vierge and samphire	19 €
Hardboiled eggs with homemade wild garlic 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

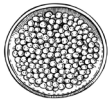


CHEF 'S SUGGESTION

Sweetbreads with truffled meat jus and white asparagus 56 €

MAINCOURSES

Grilled prawns with chimichurri sauce and charred baby romaine 32 €
 Slow-cooked duck breast with orange sauce 33 €
 Homemade cavatelli with a duo of fresh peas and wild garlic 28 €
 Charcoal-grilled flank steak with meat jus 32 €
 Pollock fillet with Choron sauce and samphire 31 €



French Baeri caviar Perle Noire

Homemade blinis, Isigny cream, and caviar (approx. 0.53 oz) 36 €

Baeri Perle Noire caviar (50 g tin - approx. 1.76 oz) 89 €

* Elevate your dishes with an optional caviar topping (approx. 10 g - 0.35 oz) 15 €

SIDES

Homemade potato mousseline
 Homemade French fries
 Sauted green beans with toasted almonds
 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

Lemon and verbena baba

13 €

Served with a glass of French limoncello 7 €

Strawberry and rhubarb charlotte

13 €

Chocolate and orange finger

12 €

Red berry fruit salad

12 €

Served with a glass of homemade Sab's ratafia from Burgundy 6 €

Crème brûlée with organic Madagascar vanilla

11 €

Homemade ice creams:

Organic vanilla, chocolate ice cream, strawberry or lemon

fruit sorbet, yogurt (per scoop)

5 €

DIGEO GOURMANDS

Cantuccini served with a glass of François 1er Pineau des

Charentes

12 €

Colonel: homemade lemon sorbet topped with Nuage vodka

13 €

Café Musette, the French-style Irish coffee:

Musette herbal whisky, Kawa long coffee, whipped cream

14 €

Nos spiritueux

NOS GRANDS FORMATS served with pipette Cognac millésimé de la maison Lhéraud, année 1973, embouteillé en 2023	34 €
Armagnac Résistance, 100 % bacco, servi à la pipette	12 €
La Vieille Prune, maison Louis Roque, en Jeroboam	12 €
Ratafia de Bourgogne, maison Sab's, en Jeroboam 5 L	9 €
Fine Verveine, maison Marcon, en Magnum	11 €
Liqueur d'abricot, domaine Jean-Marc Roulot, en Magnum	12 €
Chartreuse jaune ou verte, en Jeroboam	12 €
Chartreuse VEP jaune ou verte	21 €

WHISKIES



Cooperies, single malt	10 €
Ladoux single malt	12 €
P&M, single corn	13 €
Twelve	14 €
Gwalarn	16 €
Verre Printanier, Benjamin Kuentz, en Jeroboam 3 L	12 €
Fin de partie, Benjamin Kuentz, en Jeroboam 3 L	12 €

RHUMS



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

VODKAS



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

All our spirits and liquors have been carefully selected and are all of French origin

Alcools & Spiritueux

APÉRITIFS

Pastis Parisien	8 €
Pastis Henry Bardouin	7 €
Kir vin blanc (cerise, cassis, pêche ou poire)	10 €
Kir royal	16 €
Lutèce	9 €
Vermouth Dolin blanc	8 €
Vermouth Dolin rouge	8 €
Vermouth Dolin extra dry	8 €

DIGESTIFS

Candide	12 €
Green, Louis Roque	12 €
La Mentheuse	10 €
La Pulpeuse	10 €

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 €

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The Team

Welcoming you in the best possible way means the world to us.

In the kitchen, alongside our chef Santiago: Carlos, Asia, Moises, Ignacio, Erik, Hafida, Moussa, and Oumar.

In the dining room, led by our manager Camille: Eloi, Gabriel, Mariia, Leticia, Juliette, Bradley, and Stephen.

Thank you all for your dedication and your trust.

*

Vendémiaire wouldn't exist without them, thank you to Letizia, my parents, my lifelong friends from La Roche and Janson, and all the pillars of the Vino Sapiens cellar.

We've had the joy of working with passionate artisans: Zaka and his entire team at Sam Construction, Mr. and Mrs. Munoz, our wonderful upholsters from Rue Cler, Geneviève for her legal advice, Etienne from PY33 for our accounting, and Julien and Joaquin from Blackballoon Agency...

Fournisseurs

MAISON MONTALET

Located at 800 meters altitude in Lacaune, Maison Montalet – a member of the collège Culinaire de France since 2014 – produces exceptional charcuterie from regional Label Rouge-certified pigs.

LA POULARDE SAINT-MARTHORY

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

JEAN MARIE BOEDEC

Les Viandes du Champ de Mars : A traditional establishment in Paris's 7th arrondissement, this artisan butcher, a member of the Collège Culinaire de France, allows us to offer exceptional cuts such as prime rib and rack of lamb.

J'OCÉANE

A major player in the Rungis fish market, J'Océane offers top-quality products such as French trout and fine de claire no.3 oysters.

PERLE NOIRE

A culinary heritage of the Périgord Noir, Perle Noire caviar benefits from the region's mineral-rich waters, ensuring an exceptionally natural quality.

PRIMEUR PASSION

A trusted supplier of fruits and vegetables selected daily for their quality, Primeurs Passion serves some of the most demanding chefs and restaurateurs.

BOULANGERIE POUJAURAN

A beloved bakery of the Gros Cailloux neighborhood, delighting us with its sourdough breads.

FROMAGERIE CHATIN

In the heart of Gros Caillou, this cheesemonger 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 some of the finest cookware by hand.

BIG GREEN EGG

Fournisseurs

BRAGARD

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

SOLER

Innovating since 2012, Groupe SOLER transforms wood into charcoal through an exothermic process, generating green electricity while using sustainable raw materials.

WESH GROW

A producer of microgreens and aromatic herbs located on the rooftops of Paris, Wesh Grow brings unique flavors and elegant presentation to our plates.

VINTAGE SPIRITE GARAGE

This passionate company curates exceptional French spirits from prestigious and authentic houses such as Dolin and Merlet.

LA COMPAGNIE DU MIEUX BOIRE

Located on Rue Saint-Maur in Paris since 2020, this cellar offers French spirits sourced and crafted by environmentally conscious artisans.

KAWA

A roaster based in Paris's 18th arrondissement, Kawa offers exceptional coffee – perfect for both breakfast and the end of a meal.

THIERRY GUÉMAS

Master wine merchant and member of the Collège Culinaire de France since 2022, Thierry Guémas selects wines that elevate every dish on our menu.

LA PARISIENNE

This independent, eco-conscious Parisian craft brewery uses organic and locally sourced ingredients to produce high-quality beers.

MÉLUSINE

A Vendée-based brewery crafting 100% natural artisanal products, Mélusine is renowned for its ethical and eco-friendly beers, repeatedly awarded for their excellence.

54, BOULEVARD DE LA TOUR-MAUBOURG
75007 PARIS



01 71 32 33 23

BRASSERIE@VENDEMAIRE.PARIS

 BRASSERIE.VENDEMAIRE