

# LA BRASSERIE

RESTAURANT & BAR

## LUNCH DEAL

Starter + Main Course or Main Course + Dessert	32€
Starter + Main Course + Dessert	40€
Poke Bowl + Soft Drink	26€

## STARTER

### STARTER OF THE DAY

15€

### PÂTÉ EN CROÛTE DE MON AMI BERNARD

Poultry pie, pistachio, cranberries

13€

### AVOCADO & CRAYFISH TARTARE

Red bell pepper sauce

16€

### OEUF MIMOSA

Deviled eggs, bottarga, baby spinach

11€

### MUSHROOM VELOUTÉ

Croutons

12€

## SNACKING

### CLUB SANDWICH

Cereal bread, chicken, egg, tomato, bacon, mayonnaise

Served with fries and salad

20€

### BRASSERIE BURGER

Brioche bun, minced steak 180g, cheddar, salad, tomato, pickles, caramelized red onion, secret sauce

Served with fries and salad

23€

### CESAR SALAD

Grilled chicken, romaine salad, cherry tomatoes, croutons, anchovies, parmesan, cesar dressing

21€

### POKE BOWL

Raw salmon, sushi rice, beans, mango, radish, avocado, cucumber, sesame seeds, cherry tomato, soy sauce, spicy mayo

23€

## MAIN COURSE

### DISH OF THE DAY

28€

### BLANQUETTE DE VOLAILLE

Chicken, pilaf rice, blanquette sauce, mushroom, carrot

27€

### BEEF HANGER STEAK

Shallots sauce

Served with fries and salad

26€

### SEABASS

"A la bourguignonne", mashed potatoes, croutons, parsley

29€

### SCALLOPS

Cider butter, leek & buckwheat blinis

32€

### CANNELLONI

Spinach, ricotta, parmesan, tomato sauce, salad

24€

## DESSERT

### DESSERT OF THE DAY

11€

### CHOCOLATE LAVA CAKE

Caramelized hazelnut, custard, hazelnut ice cream

12€

### CAFÉ GOURMAND

Coffee with a selection of sweet treats

13€

### PEAR TART

Almond cream, salted caramel

10€

### RASPBERRY TREAT

Crispy filo, whipped cream

12€

### BULLES GOURMANDES

Bubbles with a selection of sweet treats

20€

### SPECULOOS VERRINE

Whipped cream, salted caramel

11€



Renaissance Paris La Défense Hotel  
60 Cours Valmy, 92800 PUTEAUX  
(+33) 01 41 97 50 50

 included in the deal

 vegetarian

Net prices, taxes and service included.  
Please note that cheques are not accepted.  
All our meats are 100% from French origin.  
In case of allergies or intolerances, please let us know.  
The list of allergens is available upon request.

# LA BRASSERIE

RESTAURANT & BAR

## LOCAL BOARDS

	1-2 pers	3-4 pers
<b>SELECTION OF COLD CUTS</b>	11€	22€
<b>SELECTION OF FRENCH CHEESE</b> 	14€	24€
<b>SELECTION OF FRENCH CHEESE AND COLD CUTS</b>	13€	23€

## SNACKING

### CLUB SANDWICH

Cereal bread, chicken, egg, tomato, bacon, mayonnaise

20€

Served with fries and salad

### BRASSERIE BURGER

Brioche bun, minced steak 180g, cheddar, salad, tomato, pickles, caramelized red onion, secret sauce

23€

Served with fries and salad

### FOUR CHEESE PIZZA

17€

### SMOKED SALMON PIZZA

17€

### BASKET OF FRIES

Single  
Double

3€

6€

## SALAD & SOUP

### CESAR SALAD

Grilled chicken, romaine salad, cherry tomatoes, croutons, anchovies, parmesan, cesar dressing

21€

### ONION SOUP

Croutons, grated gruyere

12€

## MAIN COURSE

### SEABASS

"A la bourguignonne", mashed potatoes, croutons, parsley

29€

### BLANQUETTE DE VOLAILLE

Chicken, pilaf rice, blanquette sauce, mushroom, carrot

27€

### POKE BOWL

Raw salmon, sushi rice, beans, mango, radish, avocado, cucumber, sesame seeds, cherry tomato, soy sauce, spicy mayo

23€

### CANNELLONI

Spinach, ricotta, parmesan, tomato sauce, salad

24€

## SWEET TOUCH

### CHOCOLATE LAVA CAKE

Caramelized hazelnut, custard, hazelnut ice cream

12€

### CAFÉ GOURMAND

Coffee with a selection of sweet treats

13€

### PEAR TART

Almond cream, salted caramel

10€

### BULLES GOURMANDES

Bubbles with a selection of sweet treats

20€



Net prices, taxes and service included.  
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brasserie\_renaissance

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# LA BRASSERIE

## RESTAURANT & BAR

### AFTER WORK 5PM-8PM

#### BEER

1664 Blonde, Grimbergen, Grimbergen Blanche (50cl) **8€**

#### CHAMPAGNE

Laurent Perrier (15cl/75cl) **14€ 75€**

#### COCKTAILS

Creations & Classics **12€**

#### MOCKTAILS

Creations & Classics **9€**

#### SOFT DRINKS

Pepsi, Pepsi Max, 7Up, Orangina, Schweppes Tonic, Lipton Ice Tea, Ginger Beer, Red Bull (33cl) **5€**

### OUR CREATIONS

#### VIOLETTA

Rhum, Saint Germain Liqueur, Violet syrup, Lemon juice, Berries **15€**

#### L'EXOTIK

Vodka, Saint Germain Liqueur, Pineapple juice, Mango juice, Strawberry syrup, Lemon juice **15€**

#### AY CARAMBA!

Tequila, Cointreau, Hibiscus syrup, Spicy syrup, Lime Juice **15€**

#### GREEN GINI

Gin, Maraschino Liqueur, Chartreuse vert, Lime juice, Basil **15€**

#### L'ALP-1

Armagnac VSOP, Kahlua, Genepi Liqueur, Caramel Syrup **15€**

*All classic cocktails are available upon request.*

### SPRITZ CREATIONS

#### APEROL SPRITZ

Aperol, Sparkling Wine, Soda **15€**

#### ST GERMAIN SPRITZ

Saint Germain Liqueur, Sparkling Wine, Soda **15€**

#### LILLET SPRITZ

Lillet Blanc, Sparkling Wine, Soda **15€**

#### LIMONCELLO SPRITZ

Limoncello Liqueur, Sparkling Wine, Soda **15€**

### MOCKTAILS

#### OSCO SPRITZ

OSCO Apéritif Bio (0%), Fever Tree Tonic, Soda **10€**

#### VIRGIN SPRITZ

Martini Vibrante (0%), Fever Tree Tonic, Soda **10€**

#### VIRGIN MOJITO

Cucumber, Ginger Beer **10€**

RED WINE

**PINOT NOIR**

Hans Schaeffer, Alsace

15cl 32€  
75cl

**MERCUREY**

Domaine du Meix- Foulot, Bourgogne

14€ 65€

**CÔTES DU RHÔNE  
VILLAGE AOC**

Les Cassagnes de la Nerthe (vin bio),  
Vallée du Rhône

49€

**CROZES HERMITAGE**

Vallée du Rhône

51€

**SAINT JOSEPH**

Les Vins de Vienne, Vallée du Rhône

51€

**BROUILLY**

Château des Tours, Beaujolais

36€

**SAINT NICOLAS DE  
BOURGUEIL**

Cuvée du Vieux Pressoir, Val de Loire

34€

**CHINON**

Les Chatelières, Val de Loire

34€

**SANCERRE**

Domaine la Mercy Dieu, Val de Loire

12€ 49€

**CÔTES DE BOURG**

Château de Barbe, Bordeaux

27€

**BORDEAUX**

Château Le Cluzet, Bordeaux

7,5€ 28€

**MÉDOC**

Château Lacombe, Bordeaux

39€

**SAINT ÉMILION**

Thomas Barton Réserve, Bordeaux

12€ 49€

**PESSAC LEOGNAN AOC**

Château Tour Leognan, 2nd du Château  
Carbonnieux, Bordeaux

55€

**MARGAUX**

Grand Vin du Baron de Brane, Bordeaux

82€

**PINOT NOIR**

Corse

8€ 30€

**MALBEC**

IGP Côte du Lot, Sud Ouest

9€ 32€

WHITE WINE

**RIESLING**

Hans Schaeffer, Alsace

15cl 30€  
75cl

**SAINT VERAN**

Domaine Innocenti, Réserve Jobert, Bourgogne

38€

**CHABLIS AOP**

Domaine Jean-Marc Brocard, Bourgogne

12€ 62€

**MEURSAULT**

Domaine Bouchard et Fils, Bourgogne

82€

**SAUTERNES**

Barton et Guestier, Bordeaux

12€ 59€

**SAINT JOSEPH DESCHANTS**

Chapoutier, Vallée du Rhône

82€

**BYO BY UBY**

Côte de Gascogne (vin bio)

8€ 32€

**POUILLY FUMÉ**

Côteau des Girarmes, Val de Loire

51€

**SANCERRE**

Domaine Point d'Orgue, Val de Loire

12€ 59€

**MAS DE LA TOUR**

IGP Pays D'Oc, Languedoc-Roussillon

7,5€ 28€

**CHARDONNAY**

IGP Pays D'Oc Barton et Guestier, Languedoc-  
Roussillon

8€ 30€

ROSÉ  
CHAMPAGNES

**WINERIE PARISIENNE**

Ile-de-France

15cl 38€  
75cl 8€

**CÔTES DE PROVENCE**

Château Roubine, La Vie en Rose

10€ 48€

**LAURENT PERRIER**

La Cuvée

15cl 95€  
75cl 17€

**NICOLAS FEUILLATE ROSÉ**

17€ 95€

**LAURENT PERRIER**

Brut Millésimé 2012

116€

**NICOLAS FEUILLATE**

Palme d'Or

195€

## COLD DRINKS

### MINERAL WATER

Evian, Badoit (75cl)	6€
Evian (50cl)	5€
Perrier (33cl)	6€
Extra syrup	1,5€

### SODAS 33cl

Pepsi, Pepsi Max, 7Up, Orangina, Schweppes Tonic, Lipton Ice Tea, Ginger Beer, Red Bull	6€
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### JUICES 33cl

Pineapple, Mango, Tomato, Cranberry, Passionfruit, Grapefruit, Apple, Strawberry, Apricot	5,5€
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### FRESH JUICES 33cl

Orange, Lemon	8€
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## HOT DRINKS

### COFFEE

Espresso, Noisette	3,9€
Café Crème, Cappuccino, Latte Macchiato	6€

### TEA & INFUSION

English Breakfast, Darjeeling, Earl Grey, Green Tea, Mint, Berries, Camomile	5€
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### HOT CHOCOLATE

5,5€

## LIQUORS & DIGESTIVES

Aperol, Campari, Martini Bianco, Martini Rosso, Porto Rouge, Porto Blanc, Amaretto, Bailey's, Drambuie, Kahlúa, Malibu, Marasquin, Sambuca	5cl 10€
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Dolin Sec, Dolin Blanc, Dolin Rouge, Ricard, Suze, Bénédictine, Chambord, Chartreuse Verte, Cointreau, Get 27, Get 31, Grand Marnier, Marie Brizard Poire, St-Germain	10€
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Extra soft	1,5€
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### CALVADOS

Pays d'Auge	16€
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### EAUX DE VIE

Peer, Plum	16€
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### COGNAC

Martel V.S, Martel VSOP	16€
Martel Cordon Bleu	22€

### ARMAGNAC

Laubade VSOP	16€
Laubade Hors d'Age	19€

### DRAUGHT BEERS

1664, Grimbergen Blonde, Grimbergen Blanche (25cl)	6,5€
1664, Grimbergen Blonde, Grimbergen Blanche (50cl)	11,5€

### LOCAL BEERS 33cl

La Parisienne Blonde	9€
La Parisienne "Titi Parisien" I.P.A	

### BOTTLED BEERS 33cl

Heineken, Duvel, Desperados, Mort Subite Kriek Cerise	9€
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### CIDERS 33cl

Sassy l'Inimitable Brut	9€
Sassy La Sufureuse Rosé	

### ALCOHOL FREE BEER 33cl

1664 0,0%	7,5€
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## WHISKY

5cl

### BLENDED

Ballantines	12€
Johnny Walker Black Label	14€
Chivas 12 ans	14€
Chivas 18 ans	16€

### SINGLE MALT

Oban, Glenfiddich, Lagavullin, Talisker, Monkey Shoulder, Glenlivet Founder's Reserve, Glenlivet 12 ans, Glenmorangie, Nikka from the Barrel, Laphroaig	16€
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### BOURBON

Maker's Mark, Woodford Reserve, Blanton's Original, Gentleman Jack	15€
Jack Daniels	14€

### IRISH

Jameson, Jameson Caskmates Redbreast	12€ 16€
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### CANADIAN

Crown Royal	12€
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### FRENCH

Kuentz Single Malt Whisky - Fin de Partie	16€
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## SPIRITS

5cl

### VODKA

Tea Time - Distillerie de Paris	16€
Absolut	12€
Grey Goose	14€

### GIN

75 - Distillerie de Paris	16€
Bombay Sapphire, Plymouth, Hendrick's, Beefeater	14€
Monkey 47	20€

### TEQUILA

Olmecca	12€
Olmecca Altos	17€

### RHUM

Havana Club 3 ans, Cachaça Leblon	12€
Havana Club Especial, Havana Club 7 ans	14€
Zacapa	16€
Diplomatico	16€
Santa Teresa	18€