

WINTER MENU



LA FACTORIE

32 BOULEVARD MENILMONTANT

-
PARIS

OPENED ALL WEEK, 8 AM TO 12 AM
FOLLOW-US ON INSTAGRAM : LAFACORIE20



Created in the 1900s, under the name of "Bock", then "La Taverne de l'Alsace", "le Saint-Amour", and finally "La Factorie", the very local Brasserie continues down its path, honoring more than 100 years of presence on the Menilmontant Boulevard.

Both our Kitchen Brigade and the Serving Staff are pursuing the tradition through modern & seasonal cuisine. Whether you're familiar with the place, just passing by, or on a trip, the whole team wishes you an unforgettable experience at La Factorie.





ALL OUR PRODUCTS ARE CAREFULLY PREPARED
EVERY MORNING BY THE CHEF



STATERS...



ONION SOUP WITH BROWNEED GRATED CHEESE **8,50€**
Made fresh daily by the chef



HERRING FILETS "LABEL ROUGE" **9,00€**
From JC David's, Warm Potatoes, Onions, Carrots



POACHED EGGS "MEURETTE" **9,00€**
Poached in Red wine sauce, Bacon, Mushrooms



SWEET POTATO BAKED IN HONEY **8,00€**
Greek yogurt with mixed herbs



It's Oysters Time! Our suggestion:



BY 6 : **13,00€**

BY 12 : **23,00€**

Oysters Fines de Claire N°3 from l'Île de Ré



THE RIGHT CONCEPT : **16,50€**

Six Oysters + One glass of Chardonnay



Veggie dishes



Gluten free dishes


THE LIST OF ALLERGENS IS AVAILABLE AT THE BAR

MAIN COURSE




 **SIRLOIN STEAK (French meat) about 250g 26,00€**
Blue cheese sauce, New Potatoes



 **SAUSAGE "BRASSE" WITH BACON 18,00€**
Mashed Potatoes



 **A CHOICE OF HAMBURGERS 17,00€ +1,00€ Bacon.**
Burger PLC : Beef (french origin) 150g, Melted Cheddar, Tomatoes, Red onions, Arugula, the Chef's special sauce
Burger Cocotte : Crispy chicken, the Chef's special sauce, Red onions, Tomatoes, Melted cheddar, Arugula

 **THE CHEF'S CAESAR SALAD 15,50€**
Fried Chicken, Egg, Parmesan, Crispy Bacon, Caesar sauce (anchovy)

 **FRESH BASS FISH 22,00€**
Mashed Vitelottes Potatoes, Red Pesto



 **RAVIOLES FROM ROYAN 17,00€**
Creamy Comté Sauce, Parmesan



 **OPEN-FACED SANDWICH CROQUE MONSIEUR 14,50€**
STYLE
Bruschetta, home-made Mornay Sauce, Ham, Emmental

DESSERTS...



-  **THE CHEF'S FRENCH TOAST 8,50€**
Brioche, Caramel salted butter
-  **GOURMET COFFEE/TEA 9,50€**
Espresso, Long black coffee or Tea, with assorted pastries
-  **PASSION FRUIT CHEESECAKE 8,00€**
Spéculoos biscuits, Philadelphia Cheese
-  **ROASTED BANANA WITH CHOCOLATE 8,50€**
Dark chocolate, Flaked Almonds, Whipped cream

SNACK TO SHARE...

-  **CHICKEN SPRING ROLLS** By 3: **6,50€** or By 5: **9,50€**
Served with salad, Mint leaves, Sour and sweet sauce.
Prepared by our Chinese partner in the 13th district of Paris
-  **FRIED CHICKEN x 3 9,00€**
Curry Sauce, Salad
-  **BAKED CAMEMBERT FROM RAW MILK 13,50€**
250g - Cooked at the minimum for 15min! Honey, Garlic and Croutons
-  **A CHOICE OF BOARDS :**
 - Deli Meat 16,00€*
 - Fine Cheeses 16,00€*
 - Combined (Deli meat and Cheeses) 18,50€*
 - Fingerfood : Chili cheese, Stick Mozza, Falafels (chikpea balls), Chicken Spring Rolls 17,00€*





SOFTS

VITTEL Water 25cl, LEMONADE 25cl	4.00
VITTEL Water 50cl, SAN PELLEGRINO 50cl	5.00
DIABOLOS AND VITTEL WATER + SIROPS	4.50
JUICE : Mango, Orange, Apple, Cramberry, Apricot, Tomatoe, Pineapple	4.50
SODAS : Coke, Coke zero, Perrier, Ice Tea, Schweppes agrumes, tonic, Orangina	4.50
FRESHLY SQUEEZED : Orange or Lemon - Both mix +0,50cts	5.00
HOME MADE LEMONADE : Made with Love!	4.00

BIERES



DRAFT BEER



KLOSTERBRAÜ - Lager - 4.9°	4.00	6.50
NINKASI - White - 4.8°	4.50	7.00
IPA - Barge du canal - Amber - 6°	5.00	9.00
MARGUERITE - Triple - Lager - 9°	5.00	9.00



BOTTLES






SUPERBOCK - 25cl	4.50
DESPERADOS - 33cl	6.80

OUR WINES...



RED WINES

			
MALBEC - 2019	5.50	15.00	26.00
BORDEAUX - <i>Château Terre Du Boilon</i>	6.00	16.50	28,00
CÔTE DU RHÔNE - <i>Château La Borie AOP</i>	6.00	16.50	28.00
BROUILLY - <i>Chatelet AOC</i>	6.50	17.50	29.00
RIOJA - <i>Marquès de Càceres</i>	6.50	17.50	29.00
MORGON - <i>Vieilles vignes AOP</i>	8.00	23,00	35.00
SAINT ESTÈPHE - <i>Château Rocher Coutelin 2018</i>	-	-	46.00

WHITE WINES

CHARDONNAY - <i>Chemin de la Hallopière AOC</i>	5.50	15.00	26.00
POUILLY FUMÉ - <i>Domaine Blondelet Forgeau - AOC</i>	8.00	23.00	35.00
SANCERRE - <i>Lawerjat & Fils</i>	8.00	23.00	35.00

ROSÉ WINE

FAISSE DE LOUP - <i>Les Thérons AOC</i>	5.50	15.00	26.00
LA DEMOISELLE SANS GÊNE - <i>IGP Méditerranée</i> 	6.00	16.50	29.00
CÔTE DE PROVENCE CANTARELLE - <i>Madam</i>	8.00	23.00	35.00

