

STARTER

Beef carpaccio homemade fries	15€
Salad, parmesan shavings, candied tomatoes, pesto	
Gyoza x6	12€
Shrimp tempura x6 Fried ravioli	14€
Shrimp fritters with sweet and sour sauce	
Camembert and homemade fries	14€
Plate of charcuterie	13€
Board to share	22€
Gyozas, tempuras, cold meats, cheeses	

MEAL SALADS

Goat salad	15€
Salad, tomato, goat cheese toast, onions, grilled bacon	
Cesar salad	15,50€
Salad, tomato, breaded chicken, egg, parmesan, crouton, onion	
Burrata	16,50€
Salad, tomato, burrata, breadsticks, pesto	
Gourmet salad	17€
Salad, gizzard, dried duck breast, pine nuts	
Poke bowl	
Rice, red cabbage and seasonal vegetables	
Chicken	16€
Fish (Depending on arrivals)	17€
Vegetarian	15€
Shrimp	17€

DISHES

Entrecôte	24€
Roquefort, pepper, chives, forest	
Steak tartare	18€
Tartar sauce, capers, pickles, shallot, egg yolk	
Steak tartare of beef Italian mode	19€
Pesto, dried tomatoes, parmesan, pine nuts	
Duck breast	25€
Roquefort, pepper, chives, forest	
Beef steak	18€
Roquefort, pepper, chives, forest	
Breaded cutlet Veal	20€
Garlic paste, pesto pasta or fresh homemade fries	
Grilled cuttlefish	22€
Fish tartare Depending on arrivals	22€
Our dishes come with your choice of	
Pasta, fries, vegetables or salad	
Sauces	2€
Roquefort, pepper, chives, forest	

Kitchen open Monday to Saturday 11:30 a.m. to 3 p.m.

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PIZZAS

Margherita	11.50€
Tomato sauce, fior di latte, basil	
Spicy	14€
Tomato sauce, fior di latte, spianata, cow's ricotta, basil	
4 Fromages	16€
Fior di latte, gorgonzola, scarmorza, taleggio	
Queen	17€
Tomato sauce, red pepper, stracciatella, pesto, n'duja, basil	
Del Capo	17€
Sauce tomate, poivron rouge, stracciatella, pesto, n'duja, basilic	
Delice	18€
Fior di latte, Parma ham, arugula, bufala, parmesan shavings, balsamic cream	
El Fungy	18€
Fior di latte, red onion, red pepper, tuna, parsley	
Tonno	17€
Fior di latte, oignon rouge, poivron rouge, thon, persil	
Calzone	16€
Tomato sauce, fior di latte, white ham, mushroom, oregano	
Melanzanie	16€
Tomato sauce, grilled eggplant, bufala, parmesan, basil	

BURGERS

Chef's burger	17,50€
Steak black angus, bun's, cheddar, salade, tomate, oignon, sauce cheddar	
Chicken	16,50€
Poulet pané, bun's, cantal ou emmental, salade, tomate, oignon, crème ciboulette	
Gourmand	16,50€
Steak black angus, bun's, lard grillé, oignons confits, sauce cheddar	
Véggie	15€
Galette de légumes, bun's, salade, tomate, oignon, emmental	
A l'italienne	17,50€
Mozzarella, bun's, pesto, tomates confites, roquette, Steak black angus, jambon cru	

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SUGGESTIONS OF THE DAY

Daily menu (See Slate)	
Starter + main course + dessert.....	23€
Starter + main course	19€
Main course + dessert	19€
Today's special	14€

LENU MEZZO MEZZO

Half a salad of your choice and
half a pizza of your choice

15€

KIDS MENU

Chopped steak or nuggets
1 Water syrup and a scoop of ice cream

10€

DESSERTS

Tiramisu	7,50€
Creme brulee.....	7,50€
Chocolate fondant and a scoop of vanilla ice cream.....	8€
Dessert of the day	5€
Homemade Profiteroles	9€
Cottage cheese	6€
Coulis of your choice: strawberry, passion fruit or Chestnut cream	
Small jar of iced vanilla whipped cream.....	8€
Cheese plate	9€
Cafés Gourmand.....	7€
Thé Gourmand	9€

PANCAKES OR WAFFLES

Plain or sugar.....	2,50€
Lemon sugar	3€
Jam	3,50€
Lemon honey	4€
Nutella	4€
Nutella bananas	5,50€
Chestnut cream.....	4€
Grand Marnier crepe.....	4,50€
Coconut supplement	0,30€
Ice cream scoop supplement.....	2€
Additional whipped cream or coulis...	0,50€

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ICE CREAM

Perfume of your choice

1 Ball.....2,50€

2 Balls.....5€

3 Balls.....6,50€

Dame blanche8€

3 vanilla balls, chocolate coulis, whipped cream

Banana split8,€

1 scoop of strawberry, vanilla, dark chocolate,
chocolate coulis, whipped cream

Chocolat liégeois8€

2 chocolate balls, 1 vanilla ball,
chocolate coulis, whipped cream

Café liégeois8€

2 coffee balls, chocolate ball,
coffee coulis, whipped cream

Mont Blanc8€

3 vanilla balls, chestnut cream, whipped cream

La Nutella.....10€

1 vanilla scoop, 1 caramel scoop,
1 nougat, nutella, whipped cream

Fraise Melba.....10€

2 strawberry balls, 1 vanilla ball,
strawberry coulis, whipped cream, Haribo candy

L'Exotique10€

1 passion fruit balls, 1 mango ball, 1 coconut ball,
red fruit coulis, fresh fruit, whipped cream

La Coconuts.....8€

2 coconut balls, 1 chocolate ball,
chocolate coulis, whipped cream

ALCOHOLIC ICE CREAM OF CAFE DE LA PLACE

Colonel.....12€

3 Lemon Balls, Vodka

L'Antillaise12€

3 Rum Raisin Balls, rum

L'After Eight.....12€

3 mint-chocolate balls, Get 27

La Limoncello12€

3 Lemon Balls, Limoncello

La Bailey's12€

3 Vanilla Balls, Baileys

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to consume with moderation.

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WINES AND BUBBLES

ROSES

Glass 14cl

75cl

IGP d'Oc

Grenache Baie du Soleil 3,30€ 20€
Domaine de Vic

IGP Vin des Sables

Cuvée Prestige BIO 3,50€ 24€
Domaine Montcalm
AOP Pic ST loup

d'Ici où on voit la Mer BIO 4€ 30€
Château Lancyre
AOP Côtes de Provence

Cuvée Réal BIO 4€ 30€
Domaine Clos Réal

WHITES

Glass 14cl

75cl

IGP d'Oc

Chardonnay BIO 3,30€ 22€
Vignobles Boissier

IGP d'Oc

Viognier BIO 3,30€ 22€
Vignobles Boissier

IGP Côtes Catalanes

Domaine Esparrou 3,50€ 26€
IGP Côtes de Gascogne

Enjoy 4€ 28€
Domaine St André

AOP Côteaux du Languedoc

Rouvères BIO 5€ 30€
Château Lancyre

THE REDS

Glass 14cl

75cl

AOP Montpeyrroux

Terre Rustique 3,30€ 20€
Vignobles Boissier

IGP Côtes Catalanes

Domaine Esparrou 3,50€ 26€

AOP La Clape

Cuvée Vignobles Albert BIO 4€ 25€
Château Les Bugadelles

AOP Pic St Loup

Cuvée Marie 4€ 28€
Domaine Cammaous & Caussarelle

AOP Vallée du Rhône

St Joseph L'île Roche 6€ 38€
Domaine Courbis

CHAMPAGNE AND SPARKLING WINE

Glass 14cl

75cl

Piper Heidsieck Brut 9€ 80€

The old farm

Maison Perrin 4€ 25€

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SODAS

Coca, Coca without sugar,	
Coca Cherry	33cl 3,80€
Fuzetea	25cl 3,80€
Orangina	25cl 3,80€
Tropico	25cl 3,80€
Schweppes Tonic, Agrum'	25cl 3,80€
Fanta Orange, lemon	33cl 3,80€
Cacolac	20cl 4,00€
RedBull	33cl 5,00€
London Essence 3,80€
Syrup Teisseir	33cl 2,50€
Syrup supplement 0,30€
Tranche 0,20€
Diabolo Syrup and limonade	33cl 3,80€
Limonade	33cl 3,80€

JUICE

Fruit juice PAGO	20cl 3,80€
Orange, pineapple, ace, apricot, strawberry, apple, grapefruit, tomato, peach	
Pressed fruit juices 4,50€
Orange, lemon	

WATERS

Perrier	33cl 3,80€
Vittel	25cl 3€
Vittel or San Pellegrino	50cl 5,50€
Vittel or San Pellegrino	100cl 7,50€

APPETIZERS

Pastis, Ricard, Casanis,	
Anis Cristal	3cl 3€
Martini red, white, bitter	7cl 4€
Palermo	7cl 3,50€
Noilly Prat	7cl 4€
Porto	7cl 4€
Muscat de Frontignan	7cl 4€
Gentiane de Cette	7cl 4€
Kir	7cl 4€
Kir Royal	7cl 10€
Syrup supplement 0,30€

PLEASURE APERITIFS

Home made Sangria 7€
Bellini, Rossini 7€
Fruit puree, prosseco, peach, strawberry or raspberry	
Aperol Spritz 7€
St Germain Spritz 9€
Americano 9€
Negroni 10€

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DRAFT BEERS

	Bock 15cl	25cl	50cl
1664	2,20€	3,50€	7€
Grimbergen blonde	2,50€	4€	7,60€
Brooklyn IPA	2,50€	4€	8€
Seasonal beer	2,50€	4€	8€
Beer Syrup	2,40€	3,70€	7,40€
Monaco		3,70€	7,40€
Picon beer		4€	8€
Panaché		3,50€	7€

BOTTLED BEERS

Desperados	33cl	5€
Pelforth brune Black	33cl	4€
Heineken	25cl	4€
1664 0% Alcohol-free	33cl	4€
Beer of the Moment	Contact the bartender	

ALCOHOL FREE COCKTAILS

Virgin Mojito	6,50€
Virgin Piña Colada	6,50€
L'Aristide Brian	6,50€
Fresh fruit cocktail	

COCKTAILS WITH ALCOHOL

Mojito	9€
Flavored Mojito	10€
Strawberry, raspberry or passion fruit	
Caipirinha	9€
Flavored caipirinha	10€
Strawberry, raspberry or passion fruit	
Piña Colada	9€
Gin Fiz	9€
Bloody Mary	9€
Cosmopolitan	9€
Les Mules Signature	10€
Vodka Romanov, Gin Belle Rive ou Rhum Havana Especial	
All accompanied by Tonic London Essence.	

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ALCOHOLS

WHISKIES

Ballantines	4cl	8€
Jameson	4cl	8€
Chivas 12 years	4cl	9€
Jack Daniel's, Jack Honey	4cl	9€
Tokinoka	4cl	10€
Bourbon DUKE	4cl	10€

VODKAS

Romanov	4cl	8€
Zubrowska Bison50	4cl	9€

RUMS

Havana Especial	4cl	8€
Gouverneur XO	4cl	9€
Don Papa Baroko	4cl	9€
Don Diplomatico Reserva	4cl	9€

GINS

Beefeater	4cl	8€
Belle Rive	4cl	9€

“FOR ALL ALCOHOL RANGES
Range of premium spirits
Ask your BARTENDER for advice.”

DIGESTIFS

Get 27 & Get 31	4cl	7€
Bailey	4cl	7€
Limoncello	4cl	7€
Marc de Muscat	5cl	9€
Calvados Beaujour	4cl	9€
Cognac Gauthier VS	4cl	9€
Armagnac Janneau	4cl	9€
Tequila	4cl	8€

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HOT DRINKS

Espresso	1,80€
Decaffeinated espresso	1,90€
Espresso whit milk	1,90€
Double espresso	3,60€
Coffee cream	3,60€
Espresso decaffeinated	1,90€
Long coffee decaffeinated	1,90€
Espresso decaffeinated whit milk	1,90€
Double espresso decaffeinated	3,80€
Decaffeinated coffee cream	3,80€
Thé/Infusion	3,30€
Chocolat	3,50€
Viennese chocolate	4,50€
Viennese coffee	4,50€
Smooth coffee or tea	4,50€
Capuccino	4€
Frapuccino	5€
Flavored frapuccino	5€
Vanilla, Hazelnut or Caramel	
Gourmet latte	4,50€
Espresso with alcohol	4,50€
Grog	5€
Irish coffee	10€
Croissant	1,50€
Toast	2€

BREAKFAST 6,80€

A hot beverage,
a glass of fruit juice,
a croissant and a toast.



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