



L'ASCENSION

7 5



1 8

BRASSERIE - BAR - RESTAURANT





“Savourez, Trinquiez”

SMALL BITES

OMELETTE

French fries, salad

9,50€

HAM OMELETTE

French fries, salad

11€

CHEESE OMELETTE

French fries, salad

11€

MIXED OMELETTE

French fries, salad

12€

CROQUE MONSIEUR

French fries, salad

12€

CROQUE MADAME

French fries, salad

13€

PLATTERS TO SHARE



SMALL CHEESE PLATTERS

9,50€

Morbier, Roquefort, Cantal, Brie de Meaux

LARGE CHEESE PLATTERS

19€

SMALL CHARCUTERIE PLATTERS

9,50€

Dry sausage, cured sausage, chorizo, country ham, pâté

Morbier, Roquefort, Cantal, Brie de Meaux

LARGE CHARCUTERIE PLATTERS

19€

Dry sausage, cured sausage, chorizo, country ham, pâté

TAPAS ASSORTMENT

29€

Patatas bravas, mozzarella sticks x2, mini burgers x2, calamari fritters, cod fritters, sweet potato fries, chicken tenders x2

MIXED BOARD

20€

Cheese and Charcuterie

STARTERS

EGGS MAYONNAISE

2 eggs, homemade mayonnaise

5,50€

SEASONAL SOUP

According to seasonal vegetables

7€

CHEF'S RILLETTES

Depending on the chef's inspiration

7€

FRENCH ONION SOUP

With parmesan and croutons

9€

STARTER OF THE DAY

See the lunch menu board

6€

WATER

STILL WATER

50CL

5€

70CL

6,50€

SPARKLING WATER

50CL

5€

70CL

6,50€



BURGERS

ASCENSION'S BURGER

17€

Beef patty, melted cheddar, pickles, tomato, onions, BBQ sauce with french fries, salad

AVEYRON'S BURGER

18€

Beef patty, French blue cheese sauce, pickles, caramelized onions, grilled bacon with french fries and salad

CHICKEN BURGER

17€

Breaded chicken, salad, cheddar, tomato, mayo, french fries with french fries and salad

MAIN DISHES

DUCK LEG "MANOIR D'ALEXANDRE"

19€

Potatoes, salad

KNIFE-CUT SAUSAGE FROM "MONTS LAGASTS"

15€

Aveyron sausage, cooking jus, homemade mashed potatoes

FLANK STEAK

19€

French fries, salad, choice of sauce

KNIFE-CUT BEEF TARTARE

19€

French fries, salad

BŒUF BOURGUIGNON

18,50€

Potatoes, carrots, red wine sauce

CARBONARA LINGUINE

17€

With smoked bacon

FISH AND CHIPS

17€

Tartar sauce, french fries, salad

ALIGOT & AVEYRON'S SAUSAGE

18€

Knife-cut sausage, shallot sauce

HOMEMADE CORDON BLEU

18€

With Morbier, homemade mashed potatoes

SALMON STEAK

20€

Lemon cream, rice, homemade ratatouille

DISH OF THE DAY

14€

See the lunch menu board

SALADS

CAESAR SALAD

17€

Lettuce, breaded chicken, poached egg, parmesan, croutons, smoked bacon, Caesar sauce

SEGUIN SALAD

17€

Salad, sundried tomatoes, smoked bacon, honey-roasted goat cheese & aubergine, potatoes



VEGETARIAN DISHES

HOMEMADE LASAGNA

17€

Grilled vegetables, salad

AUBERGINE-FILLED RAVIOLI

17,50€

Truffle cream, parmesan



DESSERTS

COFFE WITH DESSERTS

9€

Coffee / decaf / Americano with 4 desserts

TEA WITH DESSERTS

10€

Tea of choice with 4 desserts

HOMEMADE CRÊPES

7€

Nutella, sugar, jam, chestnut cream, salted butter caramel

BRIOCHE FRENCH TOAST

8,50€

Vanilla ice cream, salted butter caramel, whipped cream

HOMEMADE TARTE TATIN

9€

Vanilla ice cream & Isigny cream

VANILLA CRÈME BRÛLÉE

8€

Madagascar vanill

SPECULOOS CHEESECAKE

9€

Lemon cheesecake, speculoos, red fruits

MOLTEN CHOCOLATE CAKE

9€

Vanilla ice cream, whipped cream

CREPE SUZETTE

10€

With Grand Marnier

ICE CREAMS

CAFE LIEGOIS

9,50€

Coffee and vanilla ice cream, cold coffee, whipped cream

CHOCOLATE LIÉGEOIS

9,50€

Chocolate & vanilla ice cream, whipped cream, hot chocolate

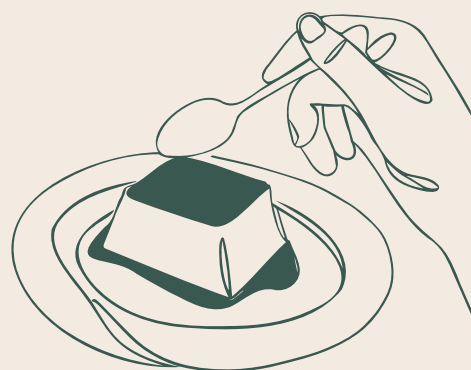
COLONEL CUP

11€

Lemon sorbet with a shot of vodka

1 SCOOP / 2 SCOOPS / 3 SCOOPS 4€ / 7,50€ / 10€

Vanilla, chocolate, lemon, coffee, caramel, strawberry



SIDES CHANGE

1€

Ratatouille, green beans, linguine, french fries, mashed potatoes, rice

EXTRA SAUCES

0,50€

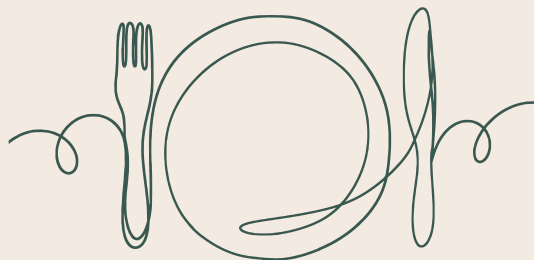
Roquefort, pepper, shallot, BBQ

Sweet potato fries

2€

Aligot

5€



LUNCH MENU

MONDAY - FRIDAY

DISH OF THE DAY **14€**

STARTER + MAIN OR MAIN + DESSERT **18€**

STARTER + MAIN + DESSERT **22€**

KIDS MENU

- 12 YEARS

A SYRUP OF CHOICE

BEEF STEAK OR HOMEMADE CHICKEN
TENDERS

FRENCH FRIES OR LINGUINE OR
RATATOUILLE

HOMEMADE CRÊPE OR 1 SCOOP OF ICE
CREAM

13€

WINE LIST

RED

	Glass 12cl	25cl	50cl	Bottle
AOP COTE DU RHONE "Ferraton & fils"	5€	9€	17€	25€
AOP CROZES HERMITAGE "Ferraton & fils"	8,50€	16€	31€	46€
VDF PINOT NOIR "Roc de l'Abbaye de Sancerre" Florian Mollet	5,50€	10 €	19€	28€
AOP FRENCH MALBEC "Clos Triguedena" Cahors	6€	11€	21€	31€
AOP BROUILLY "Domaine Ruet"	6,50€	12€	23€	32€
AOP MARCILLAC "Domaine Laurens"	6,50€	12€	23€	32€
PUISSEGUIN SAINT EMILION "L'Ermitage de la Garenne"	7€	13€	24€	36€

WHITE

	Glass 12cl	25cl	50cl	Bottle
AOC BOURGOGNE ALIGOTE "Domaine Grivot - Goisot"	7€	13€	24€	36€
IGP CHARDONNAY Fleur de Lys", Pays d'OC	5€	9€	17€	25€
AOC PETIT CHABLIS "Domaine de la Motte"	8€	15€	29€	43€
IGP COTE DE GASCogne "Domaine de Joy" Saint-André (Moelleux)	6€	11€	21€	31€

ROSE

	Glass 12cl	25cl	50cl	Bottle
IGP ILE DE BEAUTE "Futuna Di Fora"	5€	9€	17€	25€
AOP COTE DE PROVENCE "Le Cavalier"	6,50€	12€	23€	34€
IGP MEDITERRANEE "Studio" By Maison Miraval	6,50€	12€	23€	34€



BRUNCH

EVERY WEEK-ENDS

29€

Bénédict by l'Ascension

Scrambled eggs, smoked salmon **or** grilled bacon, Cantal cheese, white ham, spinach shoots, radishes, potatoes

Veggie Avocado Toast

Toast, smashed avocado, feta, beet hummus, pickled red onions, radish, pomegranate, spinach shoots Cantal, sweet potato fries

ALL YOU CAN EAT

Croissants

Seasonal fruits

Panna cotta

Hot drinks

Cannelés

Fromage blanc

Crêpes

Chocolatine

Pain perdu

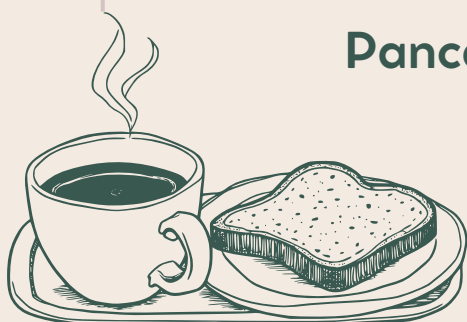
Toasts

Pancakes

Fruit juices

Crèmes brûlées

Fruit tarts





PARIS



75018

L'ASCENSION

BRASSERIE

BAR

RESTAURANT

62, Rue Custine 75018 PARIS
09 74 64 15 35



@lascension_custine