



VICTOR HUGO

PARIS XVI

BRASSERIE PARISIENNE

TO SHARE

GUACAMOLE, toasted bread	16
FRIED CALAMARI creamy spicy sauce	18
SMALL SARDINES semi-salted butter and toasted bread	19
THE PARISIAN CROQUE-MONSIEUR with truffled butter	22
TARAMA, truffled	22

STARTERS

THE CLASSIC MAYONNAISE EGG	9	6 FINES DE CLAIRE n°3 oysters	19
GRATINED ONION SOUP	12	MELON, with Parma ham	20
FRESH GREEN BEANS & button mushrooms	14	SALMON TARTARE, avocado	21
AVOCADO	15	XXL SNAILS	22
MELON, fresh and natural	15	GRAVLAX SALMON double cream ad blini	24
GOUTTIÈRE MARROW BONE crunch with salt	18	AQUITAINE CAVIAR 30gr, double cream, blinis and lemon	98

SEMAINIER

MONDAY
ROASTED POULTRY
mashed potatoes
26,5

TUESDAY
DUCK BREAST
spiced Nouvelles potatoes
28,5

WEDNESDAY
MILANESE ESCALOPE
26

THURSDAY
FLANK STEAK WITH SHALLOTS
french fries
27,5

FRIDAY
SNACKED SEA BREAM
white butter, rice
26,5

SATURDAY
BOUCHOT MUSSELS
french fries
22

SUNDAY
BRUNCH BUFFET
35 / 60

SALADS

PURPLE ARTICHOKE, cucumber, avocado, tomato, asparagus, poached egg	22
BURRATA, tomatoes, basil	23
NICOISE SALAD, tuna, green beans, sucrine	24
CEASAR SALAD, croutons, salad, snacked chicken, Caesar sauce	24

MEATS

BEEF CARPACCIO, as at Harry's Bar	24
BEEF TARTARE bistrot style	26
CHEESEBURGER	26
COQUILLETES WITH HAM, COMTE CHEESE & TRUFFLE	28
YELLOW POULTRY, morel sauce	30
PAN FRIED ENTRECÔTE (300g), béarnaise sauce	34
BEEF FILLET, pepper sauce	36
FINE PRIME BEEF RIB (1,2kg), french fries, lettuce, pepper or bearnaise sauce	95

TRADITION

IBERIAN BELLOTA RIBS (pig), honey, Espelette pepper	26
BLACK BOUDIN with apples and mashed potatoes	29

FISH

SEA BASS FILLET, Nantais butter, basmati rice	32
TUNA PAVÉ, lacquered, fresh coriander	32
SALMON SASHIMI with avocado and lemon confit	32
SNACKED SALMON PAVÉ with Béarnaise sauce	33
FINE SOLE MEUNIÈRE according to availability	62

SIDES 8

mashed potatoes, French fries, green beans, basmati rice,
lettuce, stir fry vegetables

NET PRICES IN EUROS, SERVICE INCLUDED 8% INCL. VAT. THE HOUSE DOES NOT ACCEPT CHECKS. ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, CONSUME IN MODERATION.



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CHEESES AND DESSERTS

CHEESE PLATTER	17
GOURMET COFFEE	12
VANILLA CREME BRULEE	11
STRAWBERRY TART	13
ROASTED APRICOT, rosemary, vanilla ice cream	14
RED FRUIT PLATE, whipped cream	14
CHOCOLATE LAVA CAKE, glace vanille	14
PROFITEROLES, hot chocolate and vanilla ice cream	16
RED FRUIT PAVLOVA	16

TO SHARE

For 3/4 people

FLOATING ISLAND	20
CHOCOLATE MOUSSE	29

ICE CREAMS AND SORBETS

2 SCOOPS : 10 // 3 SCOOPS : 15

Dark chocolate, vanilla, salted butter caramel, strawberry coffee, pistachio, rum raisin, mango

CHOCOLATE OR LIÈGE COFFEE 12

Chocolate or coffee ice cream, whipped cream, chocolate or coffee sauce

MELBA STRAWBERRY 14

HOT DRINKS

ESPRESSO COFFEE, DECAFFEINATED	4
DOUBLE ESPRESSO, CREAM COFFEE	7.5
CAPPUCCINO, HOT CHOCOLATE	7.5
VIENNESE OR CHOCOLATE COFFEE	7.5
PARNEY'S TEAS :	6.5
Earl Grey, mint green, plain green, Ceylon, lemon, red fruit	
PARNEY'S INFUSIONS :	6.5
Verbena, Linden, Chamomile	

MINERAL WATERS

EVIAN OR BADOIT 50CL	7
EVIAN OR BADOIT 100CL	10

WINES BY THE GLASS

CHAMPAGNE	14cl 25cl
Champagne EPC Blanc de Noirs Brut	16 30
Louis Roederer Brut Cuvée Collection 243	18 35
Louis Roederer Rosé	22 43

ROSÉ

IGP Sable de Camargue, Dom. du Petit Chaumont Gris de Gris BIO	6 11
Coteaux d'Aix en Provence AOP, Dom. Saint-Julien Les Vignes BIO	7 13
Côtes de Provence AOP, Minuty Côté Presqu'île	8 15
Côtes de Provence AOP Aurose, Cuvée au Bord de l'Aube BIO	10 19

WHITE

Viognier IGP Pays d'Oc "Le Versant" VEGAN	6 11
Anjou AOP, Le P'tit Chenin BIO & VEGAN	7 13
Chardonnay Bourgogne Côte Chalonnaise AOP, Millebuis	8 15
Graves AOP, Château Haut-Selve	9 17
Ménétou-salon AOP, Domaine Belleville	10 19

RED

Bordeaux AOP, Château Gantonnet	6 11
Chinon AOP, Château de Vaugaudry	7 13
Côtes du Rhône AOP, E. Guigal "Réserve de Lutèce"	8 15
Saint-Amour AOP, Domaine de Lucie	9 17
Beaujolais Saint-Emilion L'Esprit AOP, Château Belle Assise Coureau	10 19

COLD DRINKS

COCA COLA, ZERO, PERRIER 33cl	7
ORANGINA 25cl	7
LA FRENCH SVP : Tonic bio, ginger beer bio 25cl	7
REDBULL 25cl	8
FUZETEA PEACH 25cl	7
SRITE 25cl	7
FRESHLY SQUEEZED FRUIT JUICES :	9
Orange, lemon, grapefruit	
MAISON LE COQ TOQUE ORGANIC JUICE 25cl :	7.5
Sicilian blood orange, pulped apple, pineapple sugar loaf, rosemary tomato	
MAISON LE COQ TOQUE ORGANIC NECTARS 25cl: Roussillon	7.5
apricot, williams pear	
SYRUPS: Mint, grenadine, strawberry, lemon	1

BEERS

DRAFT BEER	25cl 50cl
DEMORY PARIS IPA 5.5%	6 11
1664 5.5%	6 11
COLOMBIA BLANCHE 5%	6 11
AUBRAC BLONDE 5.8%	6 11
BOTTLED BEER	
PARISIENNE BLANCHE BIO 33CL 5.5%	8.5
PARISIENNE BLONDE BIO 33cl 5.5%	8.5

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RICHARD PARIS HOTEL & RESTAURANTS

Hôtel Montaigne - Le Petit Montaigne - Chez Francis - Marius et Janette - Asia Kitchen - Bistrot de Marius - Casa Luca - Cantina Di Luca - Little Nonna - Brasserie Victor Hugo - Le Saint Augustin