



VICTOR HUGO

PARIS XVI

BRASSERIE PARISIENNE

TO SHARE

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|--------------------------------------------------------|----|
| 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

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|-----------------------------------------|----|----------------------------------------------------------|----|
| THE CLASSIC MAYONNAISE EGG | 9 | XXL SNAILS | 20 |
| GRATINED ONION SOUP | 12 | SALMON TARTARE, avocado | 21 |
| FRESH GREEN BEANS & button mushrooms | 14 | GRAVLAX SALMON double cream ad blini | 24 |
| AVOCADO | 15 | AQUITAINE CAVIAR 30gr, double cream, blinis and lemon | 98 |
| 6 FINES DE CLAIRE n°3 oysters | 19 | | |

SEMAINIER

MONDAY

SAUSAGE
lentils
20

TUESDAY

DUCK PARMENTIER
23

WEDNESDAY

VEAL CHOP
vegetable wok
27

THURSDAY

FLANK STEAK WITH SHALLOTS
french fries
27,5

FRIDAY

COD BRANDADE
26,5

SATURDAY

BOUCHOT MUSSELS
french fries
22

SUNDAY

BRUNCH BUFFET
35 / 55

SALADS

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|---------------------------------------------------------------------|----|
| QUINOA SALAD, beets, fresh goat cheese, honey vinaigrette | 22 |
| BURRATA, tomatoes, basil | 23 |
| CEASAR SALAD, croutons, salad, snacked chicken, Caesar sauce | 24 |
| GRILLED OCTOPUS SALAD, feta, poivron, sucrose, taggiasche olives | 25 |

MEATS

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| BEEF TARTARE bistrot style | 26 |
| CHEESEBURGER, french fries | 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

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| SAUSAGE with mashes potatoes | 20 |
| IBERIAN BELLOTA RIBS (pig), honey, Espelette pepper | 26 |
| DUCK MAGRET with fig sauce | 29 |

FISH

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|----------------------------------------------|----|
| COD, Tom Yum sauce | 32 |
| SALMON SASHIMI with avocado and lemon confit | 32 |
| SNACKED SALMON PAVÉ with miso lime sauce | 33 |
| BAR FILLET, white butter, samphire | 34 |
| 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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BRASSERIE PARISIENNE

CHEESES AND DESSERTS

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|---------------------------------------------------|----|
| CHEESE PLATTER | 17 |
| GOURMET COFFEE | 12 |
| VANILLA CREME BRULEE | 11 |
| MILK RICE, salted butter caramel, puffed rice | 13 |
| ROASTED FIGS, vanilla ice cream | 14 |
| RASPBERRY 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

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| 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

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|----------------------------------------------------------------------------|-----|
| 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, green jasmin | |
| PARNEY'S INFUSIONS : | 6.5 |
| Verbena, Linden, Chamomile | |

MINERAL WATER

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

WINE BY THE GLASS

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|------------------------------------------|-----------|
| 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

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| 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

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|------------------------------------------------------|-------|
| 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 |
| Ménetou-salon AOP, Domaine Belleville | 10 19 |

RED

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

COLD DRINKS

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|----------------------------------------------------------------------------|-----|
| 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 blond 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

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| 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