



# 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 EGG MAYONNAISE	9	XXL SNAILS	20
GRATINED ONION SOUP	12	SALMON TARTARE, avocado	21
FRESH GREEN BEANS & Paris mushrooms	14	SCALLOP CARPACCIO, olive oil and lemon	22
EGG CRACKED with mushrooms	15	GRAVLAX SALMON crème fraîche and blini	24
PUMKIN VELOUTÉ	16	DUCK FOIE GRAS fig chutney	24
6 FINES DE CLAIRE n°3 oysters	19	AQUITAINE CAVIAR 30gr, double cream, blinis and lemon	98

## SEMAINIER

**MONDAY**  
DUCK CONFIT  
sauteed potatoes  
26

**TUESDAY**  
CHICKEN FRICASSÉE  
with mushrooms  
24

**WEDNESDAY**  
SKIRT STEAK PEPPER SAUCE  
french fries  
26

**THURSDAY**  
VEAL BLANQUETTE  
rice  
27,5

**FRIDAY**  
SALTED COD BRANDADE  
26,5

**SATURDAY**  
SAUSAGE WITH LENTILS  
20

**SUNDAY**  
BRUNCH BUFFET  
35 / 55

## SALADS

SCALLOP SALAD, pomelo and avocado	24
CEASAR SALAD, croutons, salad, snacked chicken, Caesar sauce	24
GRILLED OCTOPUS SALAD, feta, bell pepper, sucrine lettuce, Taggiasca olives	25

## MEATS

BEEF TARTARE bistrot style	26
CHEESEBURGER, french fries	26
COQUILLETES WITH HAM, comte cheese & truffle	28
YELLOW POULTRY, morel sauce	30
VEAL SADDLE, spinach Florentine	30
BEEF FILLET, pepper sauce	36
FINE PRIME BEEF RIB (1,2kg), french fries, lettuce, pepper or bearnaise sauce	95

## TRADITION

SAUSAGE with mashed potatoes	20
IBERIAN BELLOTA RIBS (pork), honey, Espelette pepper	26
DUCK MAGRET with orange sauce	29

## FISH

SEARED SALMON PAVÉ with miso lime sauce	28
SCALLOP RISOTTO and mushrooms	30
ROASTED SCALOPPS leeks and mashed potatoes, white butter sauce	32
SALMON SASHIMI, avocado and lamb's lettuce	32
SEARDED PRAWNS, coconut milk, ginger and lemongrass, fragrant rice	32
FINE SOLE MEUNIÈRE depending on 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
VANILLA CRÈME BRULÉE	11
GOURMET COFFEE	12
RICE PUDDING, salted butter caramel, puffed rice	13
SEASONAL FRUIT SALAD	14
TARTE TATIN	14
MOLTEN CHOCOLAT CAKE, vanilla ice cream	14
PROFITEROLES, hot chocolate and vanilla ice cream	16
MONT BLANC	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, green jasmin	
PARNEY'S INFUSIONS :	6.5
Verbena, Linden, Chamomile	

## MINERAL WATER

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

## WINE BY THE GLASS

<b>CHAMPAGNE</b>	14cl 25cl
Champagne EPC Blanc de Noirs Brut	16 30
Louis Roederer Brut Cuvée Collection 243	18 35
Louis Roederer Rosé	22 43
<b>ROSÉ</b>	
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
<b>WHITE</b>	
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
<b>RED</b>	
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

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

<b>DRAFT BEER</b>	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
<b>BOTTLED BEER</b>	
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