



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	MELON, Parma ham	20
GRATINATED FRENCH ONION SOUP	12	TUNA TARTARE, avocado	22
TOMATO GAZPACHO, fresh goat cheese and croutons	16	HOMEMADE GRAVLAX SALMON, double cream and blinis	24
EXTRA-FINE GREEN BEAN SALAD, mushrooms, roasted almonds and raspberries	18	DUCK FOIE GRAS, fig chutney	25
6 FINES DE CLAIRE n°3 oysters	19	AQUITAINE CAVIAR 30g – Maison Caviari, double cream, blinis and lemon	98
XXL SNAILS	20		

SEMAINIER

MONDAY

FLANK STEAK WITH SHALLOT SAUCE
french fries
27

TUESDAY

DUCK CONFIT
sautéed potatoes
26

WEDNESDAY

VEAL SAUTÉ WITH OLIVES AND
SUN-DRIED TOMATOES
rice
26

THURSDAY

BEEF CARPACCIO
arugula and parmesan, fries
24

FRIDAY

MARINIÈRE MUSSELS
fries
22

SATURDAY

ROAST CHICKEN THE WAY GRANDMOTHER
26

SUNDAY

BRUNCH BUFFET
35 / 55

SALADS

BURRATA FROM PUGLIA, cherry tomatoes, basil	19
CAESAR SALAD, croutons, anchovies, salad, seared chicken, Caesar sauce	24
NICOISE SALAD, tuna, green beans, baby romaine lettuce	24
OCTOPUS SALAD, potatoes, green beans, cherry tomatoes Taggiasch olives	26

MEATS

BEEF TARTARE bistro	27
CHEESEBURGER, homemade fries	27
HAM, COMTÉ & TRUFFLE SHELLS, for adults	28
VEAL ESCALOPE MILANESE, spicy tomato rigatoni	30
YELLOW POULTRY, morel mushroom sauce	32
BEEF TENDERLOIN, pepper sauce	36
BEAUTIFUL RIB OF BEEF (1.2kg), homemade fries, green salad, pepper or béarnaise sauce	95

TRADITION

KNIFE SAUSAGE, homemade mashed potatoes	20
FINE TART WITH CANDIED TOMATOES, mozzarella and arugula	23
VEAL CHOP, morel mushroom sauce	44

FISHS

SALMON STEAK, miso, lime	29
SALMON SASHIMI, avocado, arugula	32
SEABASS FILLET, with almonds, spinach and condiments, curry oil and piquillos	32
SEARED TUNA STEAK, virgin sauce enhanced with coriander and ginger	36
BEAUTIFUL SOLE MEUNIÈRE, according to arrival	62

SIDES 8

mashed potatoes, french fries, green beans, fragrant rice,
lettuce, stir fry vegetables

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



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CHEESES AND DESSERTS

MINI CAMEMBERT, Isigny cream	15
VANILLA CREME BRÛLÉE	11
GOURMET COFFEE	12
RED FRUIT CRUMBLE, vanilla ice cream	12
ROASTED APRICOTS, almond ice cream	14
SEASONAL FRUIT SALAD	14
STRAWBERRIES, RASPBERRIES, WHIPPED CREAM	16
MI-CUIT CHOCOLATE salted butter caramel ice cream	16
PROFITEROLES, hot chocolate and vanilla ice cream	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, almond, pistachio, rum raisin,
mango

CHOCOLATE OR LIÈGE COFFEE 12

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

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

CHAMPAGNE	14cl 25cl
Champagne EPC Blanc de Noirs Brut	18 34
Louis Roederer Brut Cuvée Collection 243	22 42
Louis Roederer Rosé	24 46

ROSÉ

Domaine du Petit Chaumont, Le Gris de Nathalie	6.5 11
Sable de Camargue, AOP, Bio	
Minuty Côté Presqu'île, Côtes de Provence AOP	8 15

WHITE

Domaine Merlet, La Guerre des bouchons	6.5 11
Domaine de Bel-Air, Le Loup Blanc, Chinon AOP Bio	7.5 13
Millebuis, Bourgogne Côte Chalonnaise AOP	8 15
Domaine d'Elise, Chablis AOP	11 20
Domaine Reverdy, Sancerre AOP	12 22

RED

Château L'Hospital, La Commanderie, Côtes de Bourg AOP, Bio	6.5 11
Château de Vaugaudry, Chinon AOP	7 13
Château Simian, La Combe des Avaux	8 15
Domaine Mucyn, Les Entrecœurs, Crozes-Hermitage AOP, Bio	13 24
Domaine Billard Père & Fils, Hautes-Côtes de Nuits AOP	15 28

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

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 - Janette Bar de la Mer
- Casa Luca - Cantina Di Luca - Little Nonna - Brasserie Victor Hugo - Le Saint Augustin