



VICTOR HUGO

PARIS XVI
BRASSERIE PARISIENNE

STARTERS

THE ŒUF MAYO VICTOR HUGO	9	FRIED CALAMARI, tartare sauce	18
GRATINATED FRENCH ONION SOUP	12	SCALLOP CARPACCIO	20
LEEKS VINAIGRETTE, mimosa egg and croutons	12	THE 6 GIANTS OF BURGUNDY	20
BONE MARROW, with mushrooms	14	TRUFFLE TARAMA	22
FRISÉE WITH BACON LARDONS, poached eggs	15	SMOKED SALMON HEART, thick cream	24
GREEN BEAN SALAD, mushrooms and parmesan	16	DUCK FOIE GRAS, salt and pepper	24
PINK PRAWNS, cocktail sauce	16		

SEMAINIER

MONDAY

BEEF SHEPHERD'S PIE
green salad

27

TUESDAY

ROASTED PRAWNS WITH LIGHTLY
LEMON-FLAVORED RISOTTO

28

WEDNESDAY

DUCK CONFIT WITH BABY POTATOES IN
PARSLEY AND GARLIC BUTTER, fries

26

THURSDAY

VEAL MARENGO STEW

Mashed potatoes

26

FRIDAY

MOULES MARINIÈRES

fries

22

SATURDAY

ROAST CHICKEN THE WAY
GRANDMOTHER

26

SUNDAY

BRUNCH BUFFET

35 / 55

SALADS & CROQUE

HOT GOAT CHEESE SALAD with honey & roasted almonds	22
THE PARISIAN CROQUE-MONSIEUR with truffle butter	22
SCALLOP SALAD with grapefruit & avocado	25

FISHS

GRILLED SALMON, Béarnaise sauce & rice	29
SALMON SASHIMI, avocado & arugula	32
SEA BASS FILLET, lemon butter & rice	32
SEARED SCALLOPS, simply roasted, mashed potatoes	39
GRILLED SOLE, fully prepared, green beans	65

MEATS

KNIFE-CUT SAUSAGE, perfect with mashed potatoes	20
BEEF TARTARE, brasserie-style, french fries	27
CALF'S LIVER, with raspberry vinegar	29
CHICKEN SUPRÊME, with morel mushrooms & mashed potatoes	32
CHÂTEAU FILET, with Béarnaise sauce & french fries	36
CHÂTEAU FILET, with pepper sauce & french fries	37
BONE-IN RIB-EYE STEAK (1.2kg), with pepper or Béarnaise sauce	95

PASTA

MACARONI with ham, Comté cheese & truffle – for grown-ups	28
RIGATONI with morel mushrooms	32

SIDES 8

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



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CHEESES AND DESSERTS

24-MONTH COMTÉ CHEESE	12
VANILLA CRÈME BRÛLÉE	9
PEAR BELLE HÉLÈNE	12
LEMON TARTLET	12
BRIOCHE FRENCH TOAST STYLE	14
APPLE TART, vanilla ice cream	14
SEASONAL FRUIT SALAD	14

TO SHARE

For 3/4 people

FLOATING ISLAND	20
CHOCOLATE MOUSSE	29

ICE CREAMS AND SORBETS

2 SCOOPS : 10

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

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
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

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

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