



VICTOR HUGO

PARIS XVI
BRASSERIE PARISIENNE

STARTERS

BONE MARROW, with mushrooms	14	ARTICHOKE CARPACCIO, truffle vinaigrette	20
ENDIVE SALAD, roquefort and walnuts	15	THE 6 GIANT SNAILS	20
FRISÉE WITH BACON, poached eggs	16	TARAMA WITH SUMMER TRUFFLE	22
GREEN BEAN SALAD, mushrooms and Parmesan	16	SMOKED SALMON, thick cream, blinis	24
FRIED CALAMARI, tartar sauce	18	DUCK FOIE GRAS, salt and pepper	24
EGGPLANT and burrata	20	SCALLOPS CARPACCIO	24
		AVOCADO TUNA, tartare	24

NIGHTS

Every Thursday, Friday, and Saturday, step into a warm, festive atmosphere by candlelight.

Our singer-pianist brings the night to life with unique covers that get everyone singing and dancing around the piano.

It's a moment to share, a night to remember every single week.

Whether with friends, family, or someone special, it's the kind of evening you won't miss anymore

BRUNCH

CHILDREN'S ENTERTAINMENT FROM
12:30 PM TO 2:30 PM

Looking for a brunch that's anything but ordinary?

Every Sunday, Brasserie Victor Hugo invites you to enjoy a French-style brunch in a warm and friendly atmosphere.

From 12pm to 4pm, treat yourself to our indulgent buffet: fresh bread, pastries, seafood, salads, cheeses, charcuterie, hot dishes, and homemade desserts...

A cozy, gourmet moment to share with friends or family, because Sundays are made for good food and good company.

We'll be waiting for you!

Breakfast Set	35
Brunch Buffet	55
Kids' Brunch	34

FISHS

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

MEATS

CALF'S LIVER, with raspberry vinegar	29
CHICKEN SUPRÊME, with morel mushrooms & mashed potatoes	32
CHÂTEAU FILET, with Béarnaise sauce & french fries	38
CHÂTEAU FILET, with pepper sauce & french fries	39
BEAUTIFUL BEEF RIBS (1.2kg), pepper sauce or béarnaise sauce	95

PASTA

MACARONI, ham, Comté cheese & truffle – for grown-ups	28
RIGATONI, 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
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, almond, 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