## SOFT DRINKS

| | |
|---|---|
| Lemonade 25 cl | 7 |
| Coca-Cola, Coca-Cola Zero, Perrier 33 cl | 7 |
| Orangina 25 cl | 7 |
| La French SVP organic tonic, organic ginger beer 25 cl | 7 |
| Red Bull 25 cl | 8 |
| Fuze Tea Peach Intense 25 cl | 7 |
| Sprite 25 cl | 7 |
| Freshly squeezed juices 25 cl: orange, lemon, grapefruit | 9 |
| Le Coq Toqué organic pure juices 25 cl: Sicilian blonde orange, pulped apple, sugar loaf pineapple, tomato & rosemary | 7.5 |
| Le Coq Toqué organic nectars 25 cl: Roussillon apricot, Williams pear | 7.5 |
| Syrups: mint, grenadine, strawberry, lemon, peach | 1 |
| Evian or Badoit 50 cl | 7 |
| Evian or Badoit 100 cl | 10 |

## BEERS

| ON TAP | 25cl | 50cl |
|---|---|---|
| Demory Paris IPA | 6.5 | 11 |
| 1664 | 6.5 | 11 |
| Colombia Wheat Beer | 6.5 | 11 |
| Aubrac Blonde | 6.5 | 11 |

| BOTTLE BEERS | |
|---|---|
| Parisienne Organic Wheat Beer 33 cl | 9 |
| Parisienne Organic Blonde Beer 33 cl | 9 |
| Corona 33 cl | 9 |
| Guinness 25 cl | 9 |

## WINES

### RED

| | 14cl | 25cl | 75cl |
|---|---|---|---|
| Château L'Hospital, La Commanderie, Côtes de Bourg AOP, organic | 9 | 15 | 34 |
| Château Simian, La Combe des Avaux, Côtes du Rhône AOP, organic | 8 | 15 | 37 |
| Domaine Billard Père & Fils, Hautes-Côtes de Nuits AOP | 15 | 28 | 76 |
| Château de Vaugaudry, Chinon AOP | 8 | 15 | 36 |
| Domaine Mucyn, Les Entrecoeurs, Crozes-Hermitage AOP, organic | 13 | 24 | 68 |

### WHITE

| | | | |
|---|---|---|---|
| Domaine Merlet, La Guerre des Bouchons, IGP Pays d'Oc, Chardonnay & Viognier | 7 | 12 | 32 |
| Domaine de Bel-Air, Le Loup Blanc, Chinon AOP, Chenin, organic | 8 | 15 | 42 |
| Millebuis, Bourgogne, Côte Chalonnaise AOP, Chardonnay | 8 | 15 | 42 |
| Domaine d'Elise, Chablis AOP | 11 | 20 | 62 |
| Domaine Reverdy, Sancerre AOP | 12 | 22 | 67 |

### ROSÉ

| | | | |
|---|---|---|---|
| Domaine du Petit Chaumont, Le Gris de Nathalie, Sable de Camargue AOP, organic | 7 | 12 | 32 |
| Minuty, Côté Presqu'île, Côtes de Provence AOP | 8 | 15 | 42 |

### CHAMPAGNE

| | 14cl | 25cl | 75cl |
|---|---|---|---|
| EPC Blanc de Noirs Brut | 18 | 34 | 105 |
| Champagne Glavier, La Grâce d'Alphaël – Blanc de Blancs Grand Cru Extra Brut | 20 | 38 | 130 |
| Louis Roederer Brut, Cuvée Collection 243 | 22 | 42 | 150 |
| Louis Roederer Rosé | 24 | 46 | 165 |

Viandes UE, poissons sauvages et/ou filière AB ou Label Rouge.
Prix nets en euros, service compris. La maison n'accepte pas les chèques.
European meats, wild-caught fish and/or certified Organic or Label Rouge. Prices are net in euros. Service included. The restaurant does not accept checks
CONSOMMER AVEC MODÉRATION

BRASSERIE

# VICTOR HUGO

PARIS XVI

# SIGNATURE COCKTAILS 18

**Olympiades**
Beefeater Gin • St-Germain Elderflower Liqueur • Homemade Cucumber Purée • Fresh Lemon Juice • Lemongrass Syrup

**Moulin Rouge**
Absolut Vodka • Cherry Heering Liqueur • Raspberry Purée • Cranberry Juice • Homemade Basil Concentrate • Bird's Eye Chili

**Josephine Baker**
Havana Club 7 Year Old Rum • Pineapple Juice • Passion Fruit Purée • Tonka Bean Syrup • Fresh Lemon Juice • Homemade Fresh Ginger Concentrate

**Gainsbourg**
Ballantine's Whisky • Havana Club 7 Year Old Rum • Angostura Orange Bitters • Honey & Cinnamon Syrup

**Pompidou**
Absolut Vodka • Pear Juice • Fresh Lemon Juice • Vanilla Syrup

**Pigalle**
Altos Tequila • Agave Syrup • Fresh Lime Juice • Tonic Wate

**Hugo Spritz**
St-Germain Elderflower Liqueur • Italicus Rosolio di Bergamotto • Prosecco • Cucumber Purée • Menton Lemon Essence • Sparkling Water

**Verlaine Spritz**
Cinzano Aperitivo • Prosecco • Toasted Almond Bitters • Apricot Purée • Sparkling Water

**Rimbaud Spritz**
Lillet Blanc • La French SVP Organic Tonic Water • Cucumber • Fresh Mint Leaves

WE ALSO OFFER A SELECTION OF CLASSIC COCKTAILS (MOJITO, CAIPIRINHA, SPRITZ, ETC.), PREPARED ON REQUEST.

## TO SHARE

| | |
|---|---|
| Traditional Pâté en Croûte, poultry & Foie Gras | 18 |
| Chicken spring rolls, 4 Pieces | 18 |
| Crispy calamari fritti, creamy spicy sauce | 19 |
| Marinated sardines in olive oil, crispy bread | 19 |
| Summer truffle tarama | 22 |

## STARTERS

| | |
|---|---|
| French onion soup, gratinéed | 15 |
| Traditional bone marrow with mushrooms | 16 |
| Green bean salad, mushrooms & parmesan | 16 |
| Scallop carpaccio with olive oil and lemon | 22 |
| Oysters, 6 Fine de Claire No. 3 | 19 |
| Snails with parsley butter, 6 pieces | 20 |
| Pan-fried chantelette mushrooms in parsley butter, soft-boiled egg | 20 |
| Salmon tartare, avocado | 24 |
| Organic egg in red wine sauce | 15 |

## CLASSICS

| | |
|---|---|
| Le Parisien, croque-monsieur, fries & salad | 19 |
| La Parisienne, croque-madame, fries & salad | 20 |
| Crispy chicken Caesar salad | 24 |
| Rigatoni pasta with morel mushrooms | 32 |
| Our classic burger, fries | 27 |

Viandes UE, poissons sauvages et/ou filière AB ou Label Rouge.
Prix nets en euros, service compris. La maison n'accepte pas les chèques.
European meats, wild-caught fish and/or certified Organic or Label Rouge. Prices are net in euros. Service included. The restaurant does not accept checks
CONSOMMER AVEC MODÉRATION

## VEGGIES

| | |
|---|---|
| Signature vegan curry, quinoa & market vegetables | 24 |
| Mixed salad greens with warm goat's cheese and walnuts | 24 |

## FISH

| | |
|---|---|
| Salmon sashimi, avocado, rocket | 32 |
| Sea bass fillet, lemon butter sauce | 32 |
| Miso-style salmon with lime, served with rice | 32 |
| Grilled sole | 65 |
| Simply roasted scallops with mashed potatoes | 39 |

## MEATS

| | |
|---|---|
| Artisanal sausage, Maison Masse | 22 |
| Charolais beef tartare | 27 |
| Macaroni pasta with ham, Comté cheese & truffle | 28 |
| Duck breast, raspberry vinegar | 32 |
| Chicken supreme with morel mushrooms | 32 |
| Fillet steak, pepper or Béarnaise sauce | 39 |
| Rib of beef, for one or to share | 95 |

## SIDE OF YOUR CHOICE

Homemade mashed potatoes, fries, green beans, fragrant rice, baby gem lettuce, vegetable wok 8

## DESSERTS

| | |
|---|---|
| Saint-Marcellin cheese | 12 |
| Crème brûlée | 10 |
| Pear and pecan crumble | 13 |
| Roasted apricots with almonds, vanilla ice cream | 14 |
| Warm chocolate cake, caramel ice cream | 14 |
| French toast, vanilla ice cream, salted caramel butter | 14 |
| Seasonal fruit salad | 16 |
| Strawberries & raspberries | 20 |
| Gourmet coffee | 12 |
| Gourmet tea | 14 |
| Gourmet Champagne | 24 |

## SHARE WITH 3 TO 4 PEOPLE

| | |
|---|---|
| Floating island | 20 |
| Chocolate mousse | 29 |

## CAFETERIA

| | |
|---|---|
| Espresso or decaffeinated coffee | 4 |
| Double espresso or café crème | 7.5 |
| Cappuccino or hot chocolate | 7.5 |
| Viennese coffee or hot chocolate | 7.5 |
| Parney's teas: Earl Grey, mint green tea, plain green tea, Ceylon, lemon, red berries, jasmine green tea | 7 |
| Parney's herbal infusions: verbena, linden, chamomile | 7 |

4 PLACE VICTOR HUGO / 01.42.73.30.43
NET PRICES IN EUROS, SERVICE INCLUDED. THE RESTAURANT DOES NOT ACCEPT CHEQUES. ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH; PLEASE DRINK RESPONSIBLY.