THE BRASSERIE VICTOR HUGO HOSTS ITS

BRUNCH

Every Sunday from 11am to 4pm, join us at Place Victor Hugo for our incredibly indulgent brunch

Children's entertainment from 12:30pm.
Face painting, creative workshops, magic, balloon sculpting...

BRASSERIE

VH

VICTOR HUGO

PARIS XVI

SIGNATURE COCKTAILS 20

Olympiades
Beefeater Gin • Saint-Germain liqueur • homemade cucumber purée • lemon juice • lemongrass syrup

Moulin Rouge
Absolut Vodka • Cherry Heering liqueur • raspberry purée • cranberry juice • homemade basil concentrate • bird's eye chilli

Josephine Baker
Havana Club 7yo Rum • pineapple juice • passion fruit purée • tonka bean syrup • lemon juice • homemade fresh ginger concentrate

Gainsbourg
Ballantine's Whisky • Havana Club 7yo Rum • Angostura Orange Bitters • honey & cinnamon syrup

Pompidou
Vodka Absolut • pear juice • lemon juice • vanilla syrup

Pigalle
Tequila Altos • agave syrup • lime • tonic

Hugo Spritz
Saint-Germain liqueur • Italicus liqueur • Prosecco • cucumber purée • Menton lemon essence • sparkling water

Verlaine Spritz
Cinzano Aperitivo • Prosecco • roasted almond bitter • apricot purée • sparkling water

Rimbaud Spritz
Lillet Blanc • La French Please organic tonic • cucumber • mint

THE SPRITZ BAR – 20

Lillet Spritz Rosé
Lillet Rosé, tonic

Italicus Spritz
Italicus liqueur, Prosecco

Limoncello Spritz
Mamma Mia Limoncello, Prosecco, sparkling water

Lillet Spritz Blanc
Lillet Blanc, tonic

Cinzano Spritz
Cinzano Aperitivo, Prosecco, sparkling water

Saint Germain Spritz
Mamma Mia Limoncello, Prosecco, sparkling water

THE CLASSICS WE LOVE – 20

Espresso Martini
Kahlúa, Absolut Vodka, espresso

Paloma
Altos Plata Tequila, grapefruit soda, lemon juice, agave syrup

Cuba Libre
Havana Club Especial, cola, lime juice

Piña Colada
Malibu, coconut cream, pineapple juice

Margarita
Altos Reposado Tequila, lemon juice, agave syrup

Mojito
Havana Club 3 years, sparkling water, white sugar, lime juice

Caïpirinha
Cachaça Janeiro, cane sugar, lime

Pornstar Martini
Absolut Vodka, Passoa, vanilla syrup, lime juice, Prosecco

WE ALSO OFFER A SELECTION OF CLASSIC COCKTAILS PREPARED ON REQUEST

SHOOTERS

THE SHOT
7€

TEN SHOTS
64€

Résistance, 4 cl
Sambuca, Kahlúa coffee liqueur

Le Châtiment, 4 cl
Absolut Vodka, choice of syrup: strawberry, grenadine, lemon, mint

L'Exil, 4 cl
Olmeca Altos Tequila, Luxardo limoncello, apple liqueur

Le Romantisme, 4 cl
Absolut Vodka, Cinzano Aperitivo, wild strawberry liqueur

	4 cl	70 cl
WHISKY & BOURBON		
Single malt Speyside		
Aberlour 10YO 40%	18	
Tennessee WhiskEY		
Jack Daniel's 40%	14	
Irish whiskey		
BUSHMILLS ORIGINAL IRISH	14	
Blended Scotch Whisky		
Johnnie Walker,Black Label 40%	18	
Single Islay Malt		
Lagavulin 16YO 43%	24	
Blended whisky from Japan		
Hibiki Japanease Harmony	24	
Triple Malt from France		
Bellevoye Rouge, Finition Grand Cru, France	26	
VODKA		
Belvedere 40%	18	175
Grey Goose 40%	18	175
TEQUILA & MEZCAL		
Don julio blanco	16	190
Patron reposado	18	250
Clase azul reposado		475
Mezcal vida del maguey	14	190
RHUM		
Havana Club 7Yo 40%	14	150
Diplomatico Mantuano 40%	16	170
Bumbu, Barbades	14	150
Ron Zacapa XO, Guatemala	32	400
GIN		
ROKU, Japan	16	175
MONKEY 47, Allemagne	18	195
TANQUERAY N°TEN, Royaume-Uni	18	195
Side - soda 25cl	5	
COGNAC		
Hennessy V.S 40%	16	
Hennessy X.O 40%	32	

VEGGIES

Signature vegan curry, quinoa and seasonal market	25
Mixed salad greens with warm goat's cheese and walnuts	25

FISH

Salmon sashimi, avocado, rocke	34
Sea bass fillet, lemon butter	32
Miso-style salmon with lime, served with rice	34
mply roasted scallops with mashed potatoes	39
Grilled sole	65

MEATS

Beef tartare, Charolais breed	27
Coquillettes with ham, comté & truffle	28
Duck breast, raspberry vinegar	32
Supreme of chicken with morels	34
Château fillet, pepper or béarnaise sauce	40
Fine côte de bœuf, solo or to share	95

SIDE OF YOUR CHOICE

Homemade mash, fries, green beans, fragrant rice, lettuce heart, wok vegetables	8

DESSERTS

Saint-Marcellin	12
Crème brûlée	12
Pear and pecan crumble	13
Roasted apricots with almonds, vanilla ice cream	14
Chocolate fondant, caramel ice cream	15
French toast, vanilla ice cream, salted butter caramel	15
Seasonal fruit salad	16
Strawberries & raspberries	20
Gourmet coffee	12
Gourmet tea	14
Gourmet Champagne	26

TO SHARE FOR 3 TO 4 PEOPLE

Belle île flottante	20
Chocolate mousse	29

SOFT DRINKS

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

BEERS

ON TAP	**25cl**	**50cl**
Demory Paris IPA	8	13
1664	8	13
Colombia Blanche	8	13
Aubrac Blonde	8	13

BY THE BOTTLE	
Parisienne Blanche Bio 33cl	10
Parisienne Blonde Bio 33cl	10
Corona 33cl	10
Guinness 25cl	10

CAFETERIA

Espresso or decaffeinated coffee	5.5
Double espresso or white coffee	9
Cappuccino or hot chocolate	10
Parney's teas: Earl Grey, mint green, plain green, Ceylon, lemon, red berries, jasmine green	8
Parney's herbal teas: Verbena, Linden, Chamomile	8

WINES

RED

	14cl	75cl
Château L'Hospital, La Commanderie, Côtes de Bourg AOP, BIO	9	36
Château Simian, La Combe des avaux, Côtes du Rhône AOP, BIO	8	34
Domaine Billard Père & Fils, Hautes-Côtes de Nuits AOP	15	76
Château de Vaugaudry, Chinon AOP	8	34
Domaine Mucyn, Les Entrecoeurs, Crozes Hermitage AOP, Bio	15	68

WHITE

Domaine Merlet, La Guerre des Bouchons, IGP Pays d'Oc, chardonnay - viognier	8	34
Domaine de Bel-Air, Le Loup Blanc, Chinon AOP, chenin, BIO	9	36
Millebuis, Bourgogne, Côtes Chalonaise AOP, Chardonnay	11	45
Domaine d'Elise, Chablis AOP	13	67
Domaine Reverdy, Sancerre AOP	13	67

ROSÉS

Domaine du Petit Chaumont, Le Gris de Nathalie, Sable de Camargue AOP, BIO	8	32
Minuty, Côté Presqu'Ile, Côtes de Provence AOP	11	45

CHAMPAGNES

	14cl	75cl
French Bloom Rosé *Non-alcoholic sparkling*	18	78
French Bloom Extra Brut *Non-alcoholic sparkling*	20	88
Champagne EPC Blanc de Noirs Brut	20	120
Champagne Glavier, La Grâce d'Alphaël - Blanc de blanc Grand Cru Extra Brut		145
Louis Roederer Brut Cuvée Collection 243	25	160
Louis Roederer Rosé	26	175
Ruinart Blanc de Blancs		260
Dom Pérignon Vintage 2012		480
Dom Pérignon Rosé Vintage 2008		880

MOCKTAILS

	25cl
Le Victor Hugo French Bloom Extra Brut - non-alcoholic sparkling, apricot purée, orange all the bitter	16
Notre-Dame Fresh basil, lemongrass syrup, lemon juice, La French SVP organic tonic	12

TO SHARE

Traditional pâté en croûte, poultry & foie gras	20
Chicken spring rolls, 4 pieces	20
Calamari fritti, creamy spicy sauce	22
Tarama with summer truffle	25

STARTERS

Bone marrow tradition, with mushrooms	18
Green bean salad, mushrooms & parmesan	16
Scallop carpaccio with olive oil and lemon	22
Oysters, 6 fines de claire N°3	22
Snails in parsley butter x6	20
Pan-fried chantelette mushrooms in parsley butter, soft-boiled egg	20
Salmon tartare, avocado	26
Duck foie gras, toasted bread	28
Organic egg in red wine sauce	18

CLASSICS

Caesar crispy chicken	26
Rigatoni pasta with morel mushrooms	32
Our classic burger, fries	29