

GRANDS VOYAGEURS

PARIS VI

*LUNCH FORMULA MONDAY TO FRIDAY
STARTER/MAIN OR MAIN/DESSERT—29 STARTER/MAIN/DESSERT—35

STARTERS

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SEA BREAM TARTARE—16
Leche de tigre, dashi marbles, fried rice paper

AMBERJACK CEVICHE—17
Mango vinaigrette, cucumber,
red wine vinegar marbles (GF)

TRADITIONAL DUCK FOIE GRAS—18
Gingerbread, lemon jelly

*ŒUF MOLLET—13
Porcini mushrooms, cream of button mushrooms,
soft-boiled egg (GF - VG)

MAC & CHEESE BALLS—15
Emmental & cheddar (VG)

*BEETROOT DUO—11
Walnut kernels, thyme vinaigrette (GF - VE)

MAIN

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*RIGATONI WITH
PISTACHIO PESTO—22
Stracciatella, pistachio chunks (VG)

CRISPY SEA BREAM
FILLET—26
Lacquered cauliflower, tahini sauce,
green oil

NEW-YORK BURGER—27
French origin steak, BBQ sauce, spicy
cheddar, coleslaw & fries

*CAESAR SALAD—25
Crispy yellow chicken from Landes
region, sucrine lettuce, fried capers &
croutons

CONFIT BEEF
FLEMISH STEW—32
Beer sauce & fries

LOBSTER ROLL—27
Spring onion, pickled red onions & fries

SIDES

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FRENCH FRIES—6
(VE)

GREEN SALAD—6
(VE-GF)

COLESLAW—6
(GF)

SEASONAL
VEGETABLES—7
(VE-GF)

DESSERTS

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SNICKERS NOSTALGIA—14
Dulcey white chocolate & peanuts (GF - VG)

FIGS AU NATUREL—14
Fig compote with sherry vinegar,



*NEW YORK CHEESECAKE—12
Salted caramel butter (VG)

*POACHED PEAR HIBISCUS—13
Almond tart, caramel hibiscus heart (VG)

CHEESE PLATE—12
Green salad & walnuts (GF - VG)

VE : VEGAN GF : GLUTEN-FREE VG : VEGETARIEN

Our prices are in euros and include taxes and service. Cheques are not accepted. We have an allergen menu available.