

GRANDS VOYAGEURS

PARIS VI

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

STARTERS

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RED TUNA TARTARE—16
Crispy tacos, guacamole, sesame (GF)

BURRATA—15
Pencil leeks, cream of leek and jalapeno,
black oil, buttermilk, croutons (VG)

TROUT CEVICHE—17
Coconut milk vinaigrette, mango (GF)

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

TRADITIONAL DUCK FOIE GRAS—18
Sweet and sour chutney (GF)

*ASPARAGUS—15
Suzette style, soft-boiled crispy egg,
pickled onions (VE)

MAIN

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*CACIO E PEPE—25
Paccheri, pepper, pecorino (VG)

*GRANDS VOYAGEURS
SALAD—23
Yellow chicken from Landes region,
Comté, pomegranate,
pickled red onions, croutons

CRISPY SEA BREAM
FILLET—28
Green asparagus, tahini sauce

CONFIT BEEF
FLEMISH STEW—29
Beer sauce & potato purée

NEW-YORK BURGER—30
Wagyu steak, BBQ sauce, spicy cheddar
pickled vegetables & fries

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

SIDES

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FRENCH FRIES—6
(VE-GF)

GREEN SALAD—6
(VE-GF)

POTATO PURÉE—7
(GF-VG)

DESSERTS

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SNICKERS NOSTALGIA—13
Dulcey chocolate & peanuts (GF-VG)

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

STRAWBERRY PAVLOVA—14
Mascarpone whipped cream (GF-VG)

*LEMON TART—13
Lemon, yuzu gel



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

VE : VEGAN GF : GLUTEN-FREE VG : VEGETARIEN

All our meats are of French, American or Japanese origin.

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