

GRANDS VOYAGEURS

PARIS VI

STARTERS



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

BURRATA—15
Heritage tomato carpaccio, verbena oil, dukkah mix of spices,
melon jelly (VG - GF)

AMBERJACK CEVICHE—17
Tomato gazpacho, mustard pickles (GF)

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

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

WATERMELON CARPACCIO—14
Soy marinade, sesame trio, green oil (VG - GF)

MAIN



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

SEA BASS FILLET—28
Beurre blanc, seasonal vegetables

NEW-YORK BURGER—29
Wagyu steak, BBQ sauce, spicy cheddar
& fries

GRANDS VOYAGEURS
SALAD—23
Yellow chicken from Landes region,
Comté, pomegranate, cucumber pickles,
croutons

WAGYU BEEF SKEWER—30
Rosemary, vegetable aioli sauce, fresh
herbs & fries

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

SIDES



FRENCH FRIES—6
(VE-GF)

GREEN SALAD—6
(VE - GF)

SEASONAL VEGETABLES—7
(GF - VG)

DESSERTS



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

APRICOT PAVLOVA—14
Mascarpone whipped cream, apricot compote,
smoked peach (GF - VG)



NEW YORK CHEESECAKE—12
Salted caramel butter (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.