

GRANDS VOYAGEURS

PARIS VI

STARTERS



SEA BREAM CEVICHÉ —17
Tomato and peach jus, dashi marbles (GF)

VEGETAL PÂTÉ CROÛTE—13
Aïoli sauce (VG)

BURRATA CAPRESE —18
Grilled peaches, heirloom tomatoes, basil pesto (VG - GF)

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

VITELLO VEAU —16
Fried capers, parmesan shavings, tuna espuma (GF)

WATERMELON CARPACCIO —12
Soy sauce, rice vinegar, sesamy (VG - GF)

MAIN



ROASTED EGGPLANT—21
Mustard pickles, salsa verde, Ranch sauce
& herb salad (VE)

CAESAR SALAD— 25
Crispy yellow chicken from
Landes region, capers & croutons

SEA BASS
CAUGHT ON A LINE—28
Mini summer vegetables, lobster bisque,
green oil (GF)

ANGUS BEEF FILLET —35
Peanut sauce & fries (GF)

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

LOBSTER ROLL—27
Pickled red onions & fries

SIDES



FRENCH FRIES—6
(VE-GF)

GREEN SALAD—6
(VE-GF)

COLESLAW—6
(GF)

SEASONAL
VEGETABLES—7
(VE-GF)

DESSERTS



ICED SNICKERS —14
White chocolate dulcety & peanut praline
(VG - GF)

NEW YORK CHEESECAKE—12
Salted caramel butter (VG)

FROZEN VACHERIN—13
Vanilla ice cream, whipped cream (VG - GF)



STRAWBERRY TART —13
Rhubarb, strawberry & meringue (VG)

CHEESE PLATTER— 12
Green salad & walnuts (VG)

VE : VEGAN GF : GLUTEN-FREE VG : VEGETARIEN

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