

GRANDS VOYAGEURS

PARIS VI

STARTERS



TUNA BELLY SASHIMI —18
Smoked avocado, green oil

VEGETAL PÂTÉ CROÛTE—14
Aioli sauce (VG)

POACHED OYSTERS N°3 X3—16
Asparagus espuma, walnuts, yuzu lemon jelly (GF)

MAC & CHEESE BALLS—12
Emmental & cheddar (VG)

GRILLED CHEESE SANDWICH—14
Tomato soup (VG)

FRESH PEAS &
STRAWBERRIES TARTLET—15
Cream of goat cheese & pea juice (VG)

MAIN



ROASTED EGGPLANT—22
Mustard pickles, salsa verde, Ranch sauce
& herb salad (VE)

CAESAR SALAD— 23
Crispy yellow chicken from
Landes region, capers & croutons

SEA BASS
CAUGHT ON A LINE—30
White and green asparagus,
beurre blanc & green oil

AMERICAN WAGYU
CHUCK STEAK—32
French Tartare sauce & fries

NEW-YORK BURGER—25
Wagyu steak, BBQ sauce, spicy cheddar,
coleslaw & fries

LOBSTER ROLL—25
Yuzu mayonnaise & fries

SIDES



FRENCH FRIES—6
(VE-GF)

GREEN SALAD—6
(VE-GF)

COLESLAW—6
(GF)

SEASONAL
VEGETABLES—7
(VE-GF)

DESSERTS



NOSTALGIA DULCEY—14
White chocolate dulcely & peanut praline

CHEESECAKE—12
Salted caramel butter

FROZEN VACHERIN—13
Vanilla ice cream, whipped cream
& strawberries



SPARKING CHOCOLATE
CORN FLAKES—13
Sparkling caramelized chocolate corn flakes
& chocolate fudge

CHEESE PLATTER— 12
Green salad & walnuts

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.