
PETIT victor HUGO
BRASSERIE & SEAFOOD BAR
Votre événement
dans le nouveau restaurant du 16ème



Présentation

Institution de l'ouest parisien, Petit Victor Hugo est la brasserie seafood qui réveille avec fraîcheur le 16ème arrondissement !

Nouveau décor aux inspirations seventies signé Laura Gonzalez, patio, terrasse et bar à cocktails monumental… Petit Victor Hugo, lieu qui rythme vos journées du petit-déjeuner au dîner, vous accueille tous les jours de 8h à 2h.












Salon Victor Hugo

Capacité d'Accueil (NOMBRE DE PERSONNES)

SALON VICTOR HUGO	PETIT TOIT 2ÈME ÉTAGE	1ST FLOOR	SALLE DE REUNION
43	24	86	40
REPAS ASSIS	REPAS ASSIS	REPAS ASSIS	FORMAT THEATRE
SALON VICTOR HUGO	PETIT TOIT 2ÈME ÉTAGE	1ST FLOOR	SALLE DE REUNION
50	35	100	20
COCKTAIL	COCKTAIL	COCKTAIL	BOARD MEETING



MENU LONGCHAMP

60,76€ Excl. Taxes –69.00€ Incl. Taxes

Prosecco coupe

APPETIZERS
Salmon Tartare, Pepper & Lime
Creamy Burrata, Tomatoes, Olive oil and Lemon
Crispy king prawns, curry sauce

ENTREES
Veal Medallion, Cream, Button Mushrooms
Salmon steak, Lemony Butter Sauce
Tuna Steak, Tom Yam Sauce

DESSERTS
Floating island on custard
Chocolate lava cake,
Fruits Salad, Lemon Sorbet

DRINKS
1 bottle for 3 guests

White: Bourgogne Chardonnay 2022 Millebuis
Red: brouilly 2021 Château des Tours
Rosé: demoiselle sans gêne 2022 IGP de Méditérranée

1 bottle for 3 guests

San Pellegrino ou Vittel

Coffee

Will you please select the same appetizer, entree, and dessert for groups above 12 guests. If any dietary restrictions please let us know to adapt our offers.



MENU VICTOR HUGO

78,03€ Excl. Taxes –89.00€ Incl. Taxes

Champagne coupe by Roederer

APPETIZERS
Asparagus Puff Pie & Soft Boiled Egg
Sea bass Carpacio, Black Sesame & Ginge
Avocado &Tuna tartare, spices

ENTREES
Veal filet, Burgundy truffle, mushorroms, potatoes
Roasted octopus, creamy parsnips, ginger, cauliflower pickles
Roasted Sea Bass Filet, Virgin Sauce, with dry fruits & Pignons

DESSERTS
Brioche Bread, Salted Caramel, Hazelnuts
Profiteroles, Vanilla Ice Cream & Hot Chocolate
Pavlova with Berries

DRINKS
1 bottle for 3 guests

White: Chablis 2022 Savary
Red: Haut Médoc Heritage de Chasse Spleen 2018
Rosé: Côte de Provence 2022 Minuty Prestige

1 bouteille / 3 personnes

San Pellegrino ou Vittel

Coffee

Will you please select the same appetizer, entree, and dessert for groups above 12 guests. If any dietary restrictions please let us know to adapt our offers.



MENU PRESTIGE

106,59€ Excl. Taxes –120€ Incl. Taxes

Champagne coupe by Roederer

APPETIZERS
Sea bass tartare, Baeri Caviar , Isigny sauce
Jambo shrimp raviolles, broth with Spices & cauliflower

ENTREES
Lobster and poultry vol-au_vent, Homardine sauce, mushrooms, spinach
Roasted sea bass filet, celery risotto, truffle and parmeggiano, shellfish

DESSERTS
Vanilla Mille Feuille
Pavlova with berries

DRINKS
1 bottle for 3 guests

White: Chablis 2022 Savary
Red: Haut Médoc Heritage de Chasse Spleen 2018
Rosé: Côte de Provence 2022 Minuty Prestige

1 bouteille / 3 personnes

San Pellegrino ou Vittel

Café

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COCKTAILS OFFERS

Minimum of 20 guests
Salon Victor Hugo / 1st Floor / Petit Toit

COCKTAIL 10 PIECES

39,92 Excl. Taxes – 45.00€ Incl. Taxes

Assortment of 10 savoury bites

Houmous green peas
Tzatziki cucumber and mint
Tuna Tartare, coriander & poutargue
White Tarama
Tartelette suc de tomate, olive confite et vieux parmesan
Octopus Carpacio, confit huile olive citron
Oyster
Pissaladière aux anchois de Cantabrie
Mini fish sauce tartare
Gambas crispy sauce curry

DRINKS

1 bottle for 3 guests

White: Bourgogne Chardonnay 2022 Millebuis
Red: brouilly 2021 Château des Tours
Rosé: demoiselle sans gêne 2022 IGP de Méditérranée

1 bottle for 3 guests

San Pellegrino ou Vittel

Coffee



COCKTAIL DINATOIRE

79,55€ Excl. Taxes – 89.00 Incl. Taxes

Champagne coupe

Assortment of 9 cold savoury bites
Houmous petits pois
Tzatzíki de concombre et menthe
Tartare de thon coriandre et poutargue
Tarama blanc
Tartelette suc de tomate, olive confite et vieux parmesan
Carpaccio de poulpe confit huile olive citron
Huitre Dupuch
Foie gras de canard et pain aux fruits
Pissaladière aux anchois de Cantabrie

Assortment of 2 warm savoury bites
Mini fish sauce tartare
Gambas crispy sauce curry

1 warm savoury entree *to choose*
Risotto verde with artichockes and peas
or
Poultry from Vendée with Morel Sauce

Assortment of 5 sweet bites
Tartelette chocolat au lait et caramel fève de tonka
Mini pavlova mangues et passion
Mini Paris -Brest
Mascarpone chocolat blanc et framboises fraiches
Sablé rhubarbe amandine

DRINKS
1 bottle for 3 guests
White: Bourgogne Chardonnay 2022 Millebuis
Red: brouilly 2021 Château des Tours
Rosé: demoiselle sans gêne 2022 IGP de Méditérranée

San Pellegrino ou Vittel

Coffee



SEMINAR OFFERS

FULL STUDY DAY

STARTING AT 100.00€ Excl. Taxes – 110.00€ Incl. Taxes

INCLUDE :

- Room rental from 09:00 am to 6:00 pm, screen & videoprojector
- Welcome petit dejeuner (warm drinks, sparkling and still waters, fruit juices, 3 mini viennoiseries per persons)
- Morning break with soft drinks
- Lunch « En Plein Midi » served Salon Victor Hugo
- Afternoon gourmet break (warm drinks, sparkling and still waters, fruit juices, 3 mini viennoiseries per persons)

HALF STUDY DAY

STARTING AT 79,77€ Excl. Taxes – 90.00€ Incl. Taxes

INCLUDE :

- Room rental from 09:00 am to 12:30 pm, screen et videoprojector
- Welcome petit dejeuner (warm drinks, sparkling and still waters, fruit juices, 3 mini viennoiseries per persons)
- Morning break with soft drinks
- Lunch « En Plein Midi » served Salon Victor Hugo

OR

- Lunch « En Plein Midi » served Salon Victor Hugo
- Room rental from 2:00 pm to 6:00 pm, screen et videoprojector
- Coffee break (warm drinks, sparkling and still waters, fruit juices)
- Afternoon gourmet break (warm drinks, sparkling and still waters, fruit juices, 3 mini viennoiseries per persons)

ROOM RENTAL WITHOUT OFFER

STARTING AT 400€ Excl. Taxes (according to arrival time and duration)






PETIT victor HUGO







Votre Contact

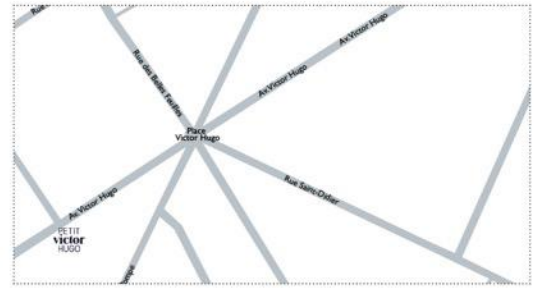
STELLIA LARRUE
COMMERCIALE

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Informations pratiques

143 Av. Victor Hugo, 75016 Paris

Ouvert tous les jours de 8h00 à 00h00
pour le déjeuner et le dîner.
En soirée jusqu'à 02h00 du matin.



Service voiturier / Parking Indigo en face / Métro ligne 6 et 9 Trocadéro