

Weekly Menu

Monday : Obsilue Prawns Tempura, Carrot-Coco muslin with Lemongrass

Tuesday : Piece of Beef , Potatoes with hazelnut oil, Truffle sauce

Wednesday : Frog legs, Venere Rice, Horseradish

Thursday : Braised pork cheek, Fair Lentils of *Bourgogne* , *Meaux* Mustard dressing

Friday : Tartar of Sea bream & Haddock, Cauliflower Cream and "Paille" Apple

Saturday : Roasted Chicken, Potatoes and Gravy

Sunday : Monkfish "In an American way", Bisque and Coco Rice

Vegetables

Broccoli Velvety
Candied Lemon Ricotta, Capers and Rosemary

"*Vieux Comté*" Pasta Riso,
Black Truffle of *Périgord*

Creamy Artichoke in fine crispy pie
"*Paris Rosé*" mushrooms with Fauchon Truffle oil
Sliced Black Truffle from *Périgord*

Coddled Bio Egg, Morels
(Supplement 5 €)

Season Vegetables Bouquet
Carrot-Ginger dressing

The Sea

Smoked Salmon Cannelloni
Celery Remoulade

Black Sea bream Carpaccio,
Pomelo & Avocado,
Red Onion pickle with Pistachio oil

Norway Lobster Ravioli with candied lemon
"*Wok way*" Vegetables,
Broth of Earl Grey Tea "*Fauchon*"

Riso pasta with Razor clams
Squid carpaccio and Shellfish foam

Roasted Scallops from *Boulogne Bay*
Tender leeks, Saffron foam
(Supplement 3 €)

Cod Filet
Condiments in a *Grenobloise Way*
Grenailles Potatoes

Roasted Whiting, Chorizo Small Squids,
Topinambours of Espuma

The Land

Duck Fois Gras from *Jean Sarthe Farm* in South West France
Pears and Ginger bread, reduced Ratafia Juice

Fauchon Poultry Pâté in pastry crust
"*Grosse Côtes*" Curly Lettuce, Vinegary Juice

Black Ham from *Bigorre*
Artichoke Cream, Mushrooms Boutons in pickles
(Supplement 5 €)

Snacked Cannelle Filet of *Vendée*
Cauliflower foam, Beetroot,
Roast Juice

Limousin Candied Pork breast
Pointed Cabbage & round Grelot Onion
Soja Juice

Chicken Supreme from *Orléans*
"*Vin Jaune*" Morels
(Supplement 5 €)

*All our meats are from France

Sweets

Carrémentchoc

Orange-Grapefruit tart

Red berries "Bisou-Bisou"
Mint and Pepper

Chestnut-Blackcurrent Millefeuille

Chocolate Eclair

Paris-Brest Eclair

Fresh Fruits Salad
Fauchon Tea juice "*Une Nuit à Paris*"

1 Course 28 €

2 Courses 37€

3 Courses 45 €

*Service included