

We offer healthy and subtle dishes served with fine teas to sublime quality ingredients and harmoniously pair or compliment flavours to perfection

VEGETARIAN

Thé blanc Pai Me Tan

Darjeeling Imperial

SEAFOOD

Lapsang Souchong

Jasmin Green Tea

MEAT

Oolong blue Tea

CHEESE

Red Berries Green Tea

DESSERTS

Lime Mint

GLAM'HOURS

Isigny Salmon 15€

Corse Nuestral Ham 15€

Le Lomo Basque cured Ham 8€

Cheeses Selection 20€

COCKTAILS

Gourmandise 18€

Vodka Grey Goose, Redcurrent & Red Berries Green Tea

Oui pour la Vie 18€

Rhum Kraken, Coffee, Orange peel

G.L.A.M 18€

Vodka Fair Quinoa, Passion fruit, Ginger & Lle Bonheur Tea

Madame Fauchon 18€

Gin Hendricks, Martini Rosato & Bitter, Lemon

LES MOCKTAILS

La Parisienne 14€

Exotic fruits, Coconut cream & Mélange Fauchon Tea

La fine bouche 14€

Ginger, Cucumber, yellow peach & Peach-Grenada tea

VEGETABLES

Jerusalem Artichoke, spicy Pear, Caramelized Walnut 10€
Pasta in risotto style with watercress, Burgundy Truffle 15€
Creamy Artichoke in crispy pie, 'Mushrooms "Paris Rosé" in Fauchon truffle oil 11€
Organic poached egg & cep pan fry, grilled bread foam 13€
Seasoning Salad, Carrot-Ginger dressing 11€

THE SEA

Isigny smoked Salmon & Green Apple jelly with Wasabi 12€
Scallops carpaccio from Boulogne Bay 10€
Baeri caviar 20gr, Isigny double cream and brioche bread 50€
Scampi ravioli with lemon confit, Broth of black tea Mélange Fauchon 12€
Riso pasta with Razor clam and shellfish 11€
Roasted scallops from Boulogne bay, Pumpkin and chestnut 14€
Codfish, Onions & chanterelle carbonara 19€
Dover Sole Meunière & Sea Urchins 20€

THE LAND

Duck Foie Gras Jean Sarthe farm 14€
Fauchon pâté in pastry crust 12€
Corsica ham Nuestral of Philippe Vincencini 15€
Farmhouse Veal, Poutargue from Martigues & Jerusalem Artichoke 19€
Roasted Wood pigeon, Ceps, 'Chestnuts and Marinated grapes in Bas Armagnac 20€
Confit pork breast & seasoning mushrooms, "walnut – Quince" seasoning 19€
Poultry breast from Orléans, parsnip, 'hazelnut-baby onions 17€

SWEETS

Orange-Grapefruit Tart with Meringue shavings 11€
Carrémentchoc 11€
Red berries Bisou Bisou, mint and chili 11€
Chesnut-Blackcurrent Millefeuille 11€
Chocolat Eclair 11€
Signature Yule Log 11€
Rhum baba, Orange & spices 11€
Paris Brest Eclair 11€