

*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 10€

COCKTAILS

Gourmandise 18€

Celebration 18€

G.L.A.M 18€

A.C.C.R.O 18€

LES MOCKTAILS

La Parisienne 14€

La fine bouche 14€

Frédéric Claudel, The Executive Chef at Fauchon l'Hôtel Paris, wishes to deepen the values of the Fauchon House : Favor the nobility of the product and to sublime without distorting. We suggest you to discover our selection of tasting and regular portion depending on your cravings.

	Tasting	Regular
VEGETABLES		
Broccoli Velvety, Candied Lemon Ricotta, Capers and Rosemary	10€	18€
Coddled Bio Egg, Morels	13€	26€
Season Vegetables Bouquet, Carrot-Ginger dressing	11€	22€
Creamy Artichoke in fine crispy pie, Sliced Black Truffle from <i>Périgord</i>	11€	24€
« <i>Vieux Comté</i> » Pasta Riso, Black Truffle of <i>Périgord</i>	15€	30€

THE SEA		
Smoked Salmon Cannelloni, Celery Remoulade	11€	26€
Norway Lobster Ravioli, Broth of Earl Grey Tea « <i>Fauchon</i> »	10€	26€
Black Sea bream Carpaccio, Pomelo & Avocado, Red Onion pickle	10€	24€
Razor clams Riso, Squid carpaccio and Shellfish foam	11€	26€
Roasted Scallops from <i>Boulogne Bay</i> , Tender leeks, Saffron foam	14€	30€
Cod Filet, Condiments in a <i>Grenobloise Way</i> , Grenailles Potatoes	19€	35€
Roasted Whiting, Chorizo Small Squids, Topinambours of Espuma	20€	38€
20gr <i>Baeri</i> Caviar, <i>Isigny</i> fresh cream & Brioche-like blotter	50€	

THE LAND		
Duck Fois Gras from <i>Jean Sarthe</i> Farm, Pears and Ginger bread	14€	28€
Fauchon Poultry Pâté in pastry crust, « <i>Grosses Côtes</i> », Curly Lettuce	12€	24€
Black Ham from Bigorre, Artichoke Cream, Mushrooms Boutons in pickles	15€	32€
Snacked Cannette Filet of <i>Vendée</i> , Cauliflower foam	18€	36€
Limousin Candied Pork breast, Pointed Cabbage & round Grelot Onion	19€	36€
Chicken Supreme from Orléans, « <i>Vin Jaune</i> » Morels	17€	34€

DESSERTS	
Orange-Grapefruit Tart 11€	Red berries « <i>Bisou Bisou</i> », Mint & Pepper 11€
Carrémentchoc 11€	Chestnut-Blackcurrent Millefeuille 11€
Paris-Brest Eclair 11€	Chocolat Eclair 11€