

Weekly Menu

Monday : Obsiblué Prawns tempura, Carrot-Coco muslin with lemon grass

Tuesday: Normandy Beef fillet, Potatoes with hazelnut oil, Truffle sauce

Wednesday: Chalans Duck Fillet, cauliflower and candied Beet

Thursday: Frogs legs, Venere Rice, Horseradish

Friday: Artic Char roasted, Parsnip, Hazelnut-Watercress seasoning

Saturday: Orléans roast Chicken, Potatoes and Gravy

Sunday: European half Lobster and Rose flower Basmati Rice

Vegetables

Jerusalem Artichoke, spicy Pear,
Caramelized Walnut

Pasta in risotto style with Watercress, Burgundy Truffle

Creamy Artichoke in crispy pie
Mushrooms "Paris Rosé" in Fauchon Truffle oil

Organic poached egg & Cep pan fry,
grilled bread foam

Seasoning Salad
Carott-Ginger dressing

The Sea

Isigny smoked Salmon & Green Apple jelly with Wasabi

Scallops carpaccio from Boulogne Bay
Pomelos, Avocat, Pickels d'Oignons rouges à l'huile de Pistache

Scampi ravioli with lemon confit,
Broth of black tea Mélange Fauchon

Razor clam and Pasta in risotto style
octopus carpaccio, shellfish foam

Roasted Scallops from Boulogne bay
Pumpkin and Chestnut

Codfish, Onions & chanterelle carbonara

Coast Sole fish cooked Meuniere
Potatoes from Noirmoutier, Grenobloise seasoning

The Land

South-west Duck Foie gras Jean Sarthe farm,
Pear & Gingerbread

Fauchon pâté in pastry crust
Small Curly Endive, Chervil and Hazelnut salad

Corsica ham Nuestral of Philippe Vincencini
Creamy Artichoke

Veal Farm, Poutargue from Martigues & Jerusalem Artichoke

Roasted Wood pigeon, Ceps,
Chestnuts and Marinated grapes in Bas Armagnac

Confit pork breast & seasoning Mushrooms,
"Walnut – Quince" seasoning

Poultry breast from Orléans, Parsnip,
Hazelnut-baby Onions

Sweets

Orange-Grapefruit Tart with Meringue shavings

Carrémentchoc

Red berries Bisous Bisous , mint and chilli

Chesnut-Blackcurrent Millefeuille

Chocolat éclair

Signature Yale Log

Fresh fruits salad,
Une nuit à Paris Fauchon tea juice

1 COURSE 28 €

2 COURSES 37€

3 COURSES 45 €

Service included