

*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

Smoked Salmon 15€

« Black Pork from Gascon » Ham 15€

Lomo Basque Ham 8€

Eric Lefebvre Cheeses Selection 10€

COCKTAILS

Gourmandise 18€

Celebration 18€

G.L.A.M 18€

A.C.C.R.O 18€

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		
Peas Velvety, Ewe Brousse at the <i>Sarriette</i> way, Bread Chips	9€	16€
Coddled Bio Egg, green Asparagus, Foam of Chervil Soy milk	9€	18€
Season Vegetables Bouquet, Carrot-Ginger dressing	10€	20€
Castel Franco Heart, Bio Mozzarella, Strawberry dressing	8€	13€
White Bio Asparagus of Anjou, Mustard Tile, Hollandaise Sauce	12€	22€

THE SEA

Smoked Salmon Cannelloni, Celery Remoulade	12€	20€
Norway Lobster Ravioli, Broth of Fauchon Black Tea « <i>Oui pour la vie</i> »	13€	24€
Black Sea bream Carpaccio, Citrus & Avocado, Red Onion pickle	12€	22€
Razor clams Riso, Squid carpaccio and Shellfish foam	12€	26€
Pollock back, Spring Vegetables, Marjolaine Fauchon Oil	14€	26€
Filet of roasted Sebaste, Chorizo Small Squids, Saffron Potatoes	14€	27€
20gr <i>Baeri</i> Caviar, <i>Isigny</i> fresh cream & Brioche-like blotter	60€	

THE LAND

Duck Fois Gras from <i>Jean Sarthe</i> Farm, Pineapple, Rum and Brioche	12€	25€
Fauchon Pâté in pastry crust « Veal, Morels », <i>Grosses Côtes</i> & Curly Lettuce	12€	22€
Ham « black Pork from Gascon », Capers, candied Tomatoes, Chips	16€	32€
Auvergne Candied Pork breast, Pointed Cabbage, white Aspergus	15€	27€
Guinea Fowl farmer « <i>Label Rouge</i> », Peas at the <i>French</i> way, Lard foam	14€	26€
Lozère Lamb, Artichokes, Riquette & Piquillos, Anchovies & Olives	18€	32€
Fried Sweetbread, Melting Carrot, Avocado, Mustard Seed juice		27€

DESSERTS

Strawberries Salad 11€	Vanilla Millefeuille 11€
Folha Entremet 11€	Coffee-Sesame Eclair 11€
Red berries « Bisou Bisou », Mint & Pepper 11€	Selva Tart 11€