

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 16€

Vodka Grey Goose, Redcurrent & Red Berries Green Tea

Oui pour la Vie 16€

Rhum Kraken, Coffee, Orange peel

G.L.A.M 16€

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

Madame Fauchon 16€

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

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 discover our selection of tasting and regular portion depending on your cravings.

	Tasting	Regular
VEGETABLES		
Jerusalem Artichoke, spicy Pear, Caramelized Walnut	10€	18€
Organic poached egg & cep pan fry, grilled bread foam	13€	26€
Seasoning Salad, Carrot-Ginger dressing	11€	22€
Creamy Artichoke in crispy pie, 'Mushrooms "Paris Rosé" in Fauchon truffle oil	11€	24€
Pasta in risotto style with watercress, Burgundy Truffle	15€	30€

THE SEA		
Isigny smoked Salmon & Green Apple jelly with Wasabi	12€	26€
Scampi ravioli with lemon confit, Broth of black tea Mélange Fauchon	12€	26€
Scallops carpaccio from Boulogne Bay	10€	24€
Riso pasta with Razor clam and shellfish	11€	26€
Roasted scallops from Boulogne bay, Pumpkin and chestnut	14€	30€
Codfish, Onions & chanterelle carbonara	19€	35€
Dover Sole Meunière & Sea Urchins	20€	38€
Baeri caviar 20gr, Isigny double cream and brioche bread	50€	

THE LAND		
Duck Foie Gras Jean Sarthe farm	14€	28€
Fauchon pâté in pastry crust	12€	24€
Corsica ham Nuestral of Philippe Vincencini	15€	32€
Farmhouse Veal, Poutargue from Martigues & Jerusalem Artichoke	19€	38€
Roasted Wood pigeon, Ceps, 'Chestnuts and Marinated grapes in Bas Armagnac	20€	42€
Confit pork breast & seasoning mushrooms, "walnut – Quince" seasoning	19€	36€
Poultry breast from Orléans, parsnip, 'hazelnut-baby onions	17€	34€

SWEETS	
Orange-Grapefruit Tart 11€	Chesnut-Blackcurrent Millefeuille 11€
Carrémentchoc 11€	Chocolat Eclair 11€
Signature Yule Log 11€	Red berries Bisou Bisou 11€