



FAUCHON
LE GRAND CAFÉ
PARIS

Fauchon has been at Place de la Madeleine since 1886 and has always been reputed for selecting, producing and offering the best that exists.

Over 130 years later, the same expertise is still perfectly intact at the Hôtel Fauchon which serves breakfast made using Fauchon produce and carefully selected ingredients.

BRUNCH

THE SUNDAY'S BRUNCH

95€

A LA CARTE

Choice of Eggs

Scrambled
Traditional or white Omelette
Fried (1 or both sides)
Soft boiled
Poached

Choice of Course

Roasted Guinea fowl, Pea's French style, Horseradish
foam

Pollock, roasted white Asparaguses, candied Tomatoes,
Capers & black Olives, Riquette

Candied Lamb shoulder with juice, espuma of Potatoes,
red Onion Pickels

DRINKS AT YOUR CONVENIENCE

Water

still, sparkling

Fruit Juices

Orange
Grapefruit
Pineapple-Strawberry
Apple-Cucumber-Kale-Lemon
Tomato

Hot Beverages

Espresso, decaffeinated, noisette
Cream coffe, Cappuccino, Latte Macchiato
Double espresso
Hot chocolate

To choose

Glass of Fauchon Champagne

Or

Bloody Mary

Grey Goose Vodka, Yellow Lemon juice, Homemade
Bloody mix, Tomato juice