

MENU F

48 €

Menu based on Corsican Clementine

For the whole table in tasting portion

Appetizer

Heart of Scottish Salmon "*Gravlax way*",
Corsican Clementines, slivered Almonds, Chicons,
Pickels red Onions

Scallops from the Bay of Boulogne *a la plancha*,
Endives candied, Mandarin imperial foam, Corsican
Clementines Cocoa-Crane condiment

Duck fillet,
Pastilla leg, Daikon turnip confit,
Caramelized Roscoff Onions, creamy Polenta

Dessert of your choice

WINE PAIRING

33 €

AOC Sancerre 2017, Domaine Paul Prieur et
Fils

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AOC Puisseguin-Saint Emilion, 2015, Château
Clarisse

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AOC Jurançon, Vendanges tardives 2015,
Château Montesquiou

MENU CHEF

78 €

For the whole table in tasting portion

Appetizer

Duck Foie Gras of mulled Wine
from Jean Sarthe's Farm,
Toasted Brioche

Riso Pasta "*like a Risotto*",
Tuber Melanosporum Truffle,
Vegetable foam

Scallops from the Bay of Boulogne
a la plancha, Endives candied,
Courgette-Pepper condiment,
Saffron foam

Veal chop to share, fried Ceps,
Potato mousseline

Dessert of your choice

TEA PAIRING

35 €

Ohanami Tea, Raspberry, Lemongrass,
Cardamom

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Peach-Pomegranate, Ginger, Cucumber,
yellow Peach and Agave syrup

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Tea Mix Fauchon, Mango, Passion fruit,
Coconut cream, Cinnamon

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Infusion Serenity

VEGETABLES

Artichoke Velvet with chopped Hazelnuts, button Mushrooms, Comté Cheese	12€
Endives Salad, caramelized Walnut, Fourme of Montbrison, Chablis Mustard Vinaigrette	13€
Soft-boiled Egg, fried Ceps with verjus, Chestnut Cream and Bread crust	18€
Riso Pasta " <i>like a Risotto</i> ", Tuber Melanosporum Truffle, Vegetable foam	24€

THE SEA

Iconic FAUCHON Koulibiac Salmon, white Butter Lemon-Dill	22€
Sea bass fillet, new Potatoes with juice, Grenobloise condiment	24€
Scallops from the Bay of Boulogne <i>a la plancha</i> , Endives candied, Saffron foam	28€
Roasted Monkfish, dried Beef shavings, Artichokes and Swiss Chard, " <i>Eddu</i> " Whiskey sauce	36€
20gr <i>Baeri</i> Caviar from Aquitaine, <i>Isigny</i> fresh cream, Brioche-like blotter	70€

THE LAND

Fauchon Poultry Pâté " <i>Veal-Mushrooms and Foie gras</i> ", slightly acid juice	22€
Duck Foie Gras of " <i>mulled wine</i> " from <i>Jean Sarthe's Farm</i> , toasted Brioche	26€
Roasted Supreme of Gatinais Poultry, salsify mousseline, Celery leaves, chips of Truffles	27€
Duck fillet, Pastilla leg, Daikon turnip confit, caramelized Roscoff Onions, creamy Polenta	35€
Beef Filet " <i>Rouge des Près</i> " a la plancha, Anna Potatoes, Roscoff Onions, red wine sauce	36€
Veal chop to share, fried Ceps and Potato mousseline	58€

DESSERTS

Pineapple Carpaccio, FAUCHON Tea	11€	Christmas Log Cake	11€
Paris-Brest	11€	Bisou-Bisou	11€
Eclair of the moment	11€	Vanilla Millefeuille	11€
Tart of the moment	11€		