

## MENU F

48 €

*Menu based on Asparagus*

*For the whole table in tasting portion*

Appetizer

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First organic white Asparagus served warm,  
Dandelion, ravigote sauce

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Roasted Skrei Cod, Potatoes with juice,  
"Grenobloise" condiment, Poultry juice

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Roasted Poultry Supreme from Gâtinais,  
White Asparagus and Morels,  
Caramelized Walnuts

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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

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Duck Foie Gras from Jean Sarthe's Farm,  
Artichoke and Hazelnut pieces,  
Toasted Brioche

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

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Noirmoutier Thick Sea Bass,  
Cream of Trumpets,  
White Asparagus

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Veal chop with hay to share,  
Truffled Potato mousseline, Salad

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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

Broccoli velvet, Ricotta with candied Lemon, Pickles, Lilliput Capers, French Fries	12€
First organic white Asparagus served warm, Dandelion, ravigote sauce	13€
Fried organic soft-boiled Egg, Morels and Celery in yellow wine, vegetable foam	18€
Riso Pasta " <i>like a Risotto</i> ", Melanosporum Truffle, Mature Comté foam	24€

## THE SEA

Iconic FAUCHON Koulibiac Salmon, white Butter "Lillet"	22€
Noirmoutier Thick Sea Bass from Breton seaweed, Cream of Trumpets, white Asparagus	24€
Heart of Scottish Salmon " <i>Gravlax way</i> ", Cauliflower mousseline in smoked Oil, Beets	24€
Roasted Frog legs, Rice with razor shells, Shellfish foam	28€
Roasted Skrei Cod, Potatoes with juice, "Grenobloise" condiment, Poultry juice	36€
30gr <i>Oscietre</i> Caviar from Aquitaine, <i>Isigny</i> fresh cream, Brioche-like blotter	70€

## THE LAND

FAUCHON Poultry Pâté, Mustard-Purple condiment	22€
Duck Foie Gras from Jean Sarthe's Farm, Artichoke and Hazelnut pieces, Toasted Brioche	26€
Roasted Supreme of Gatinais Poultry, Gnocchi-Morel casserole, caramelized Nuts	27€
Lamb shoulder from Lozère, refreshing black Radish and Citrus, creamy Polenta	35€
Beef Filet " <i>Rouge des Prés</i> " a la plancha, candied Shallots, Anna Potatoes, pepper sauce	36€
Veal chop with hay to share, truffled Potato mousseline, Salad	58€

## DESSERTS

Red Fruit Salad, FAUCHON Tea	11€	Tart of the moment	11€
Paris-Brest	11€	Bisou-Bisou	11€
Eclair of the moment	11€	Vanilla Millefeuille	11€