

Weekly Menu

Monday : Crispy Gambas, Light Cucumber-Curry Cream and Avocado
Tuesday : Tartar of Aquitaine Beef and Marennes Oysters, straw Apples, cold "Wasabi" emulsion
Wednesday: Fine Tomato pie, fillet of "Rouget", seared Tapenade, Riquette and fried Onions
Thursday: Tab of "Calf of the Limousin", Salad of green Beans sweet crisp, fresh Almonds, Peaches and juice pearl
Friday : Pan-fried Squid with Spring Onions, piperade minute "Wok" way
Saturday : Roast Chicken, heart of Romaine with juice, French Fries
Sunday: Terrace Menu



Express menu 39 €

1 Plat & 1 Sweet
 Service in 45 minutes maximum

Vegetables

Tomato Soup with spicy Honey,
 Brunoise with crunchy vegetables, Melba Bread and Basil

Riso Pasta "like a Risotto" summer Truffle aestivum,
 Vegetable broth scum,
 Fragrant with truffle oil FAUCHON

Heart of Lettuce,
 Organic Mozzarella , Strawberry Vinaigrette

Soft-boiled Egg, fried Chanterelle Mushrooms with Apricots,
 and fresh Almonds

Seasonal Vegetables,
 Verbena-Lemon vinaigrette

The Sea

Salmon Duo Salad and Gambas,
 remoulade of Celery with green Apple,
 young shoots of Salad

Mediterranean Tuna Carpaccio,
 Vinaigrette "Yuzu", Capers, Olive of Lucca,
 Riquette and Parmesan crumble

Norway Lobster Ravioli with candied Lemon,
 "Wok way" Vegetables,
 Broth of Fauchon Black Tea "Lapsang Souchong"

Riso Pasta "like a Risotto",
 European Lobster, Creamy Bisque
 (supplement 9€)

Coastal Sole in "Tempura",
 Cucumber-curry light cream,
 Crunchy vegetables with Anchoiade
 (supplement 8€)

Fillet of Grilled Seabream and Zucchini à la plancha,
 Candied tomatoes, condiment Chorizo Mussels,
 Lemon Gel

The Land

Duck Fois Gras from *Jean Sarthe Farm* in South West France,
 declination of Figs

Fauchon Pâté in Pastry crust,
 Salad large Ribs, vinegary Juice

Ham « black Pork from Gascon »,
 Virgin sauce and Potato ratte
 (supplement 8€)

Lamb in two ways,
 Artichoke Riquette and Piquillos,
 Anchovies-Olives Condiments
 (supplement 7€)

Fillet of Beef "Rouge des Près",
 Potatoes Grenaille, heart of Romaine
 (supplement 9€)

Supreme of Gatinaï Poultry, roasted,
 Small Chanterelles with Chervil, Potato mousseline,
 With hazelnut chips, short juice

Sweets

Red Berries "Bisou-Bisou"
 Mint and Pepper

Vanilla Millefeuille

Eclair of the moment

Fresh strawberry Salad,
 Fauchon Tea Juice " *Une Nuit à Paris* "

Folha Dessert

Tart of the moment

Gourmet Coffee

* All our meats come from small producers of French origin selected by Fauchon

* Find all our products in FAUCHON boutiques

The menu is prepared by the Chefs of Fauchon, Frédéric Claudel, Sébastien Monceaux and François Daubinet

1 Course 28 €

2 Courses 39€

3 Courses 49 €

Service included