

## Menu F

48 €

*For the whole table in tasting portion*

Appetizer

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Pumpkin Velouté with Chestnut flakes,  
Smoked organic Mozzarella

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Hake steak, Bird beak "fregola style", Stir Fry of  
Supions, Chorizo, Red peppers, Saffron juice

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Candied Pork belly from Auvergne,  
Paimpol Cocos with Olives,  
Piquillos and Chorizo

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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 with Quince from Jean  
Sarthe's Farm, For toasted spelt Bread

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Riso of Pasta "like a risotto" Summer Truffle  
from Bourgogne, vegetable emulsion

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Scallops from the bay of Boulogne "a la  
plancha", Pumpkin Risotto, Chestnuts and  
scum of Bacon

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Veal chop to share, Fried Ceps and Potato  
Mousseline

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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

Endives Salad, caramelised Walnuts, Fourme of Montbrison, Chablis Mustard Vinaigrette	13€
Pumpkin Velouté with Chestnut flakes, Smoked organic Mozzarella	16€
Soft-boiled Egg, fried Ceps with verjus, Cress and Bread Crisp	18€
Riso Pasta " <i>like a Risotto</i> " summer Truffle from " <i>Bourgogne</i> ", fragrant with Truffle oil FAUCHON	24€

## THE SEA

Carpaccio of Scallops from " <i>the Bay of Boulogne</i> ", Pickles and creamy shaving	22€
Hake steak, Bird beak Pasta "fregola style", stir fry of Supions, Chorizo, Saffron juice	24€
Scallops from the bay of Boulogne " <i>a la plancha</i> ", Pumpkin Risotto, Chestnuts and scum of Bacon	28€
John Dory Fish, new Potatoes with juice, "Grenobloise" condiment	38€
20gr <i>Baeri</i> Caviar, <i>Isigny</i> fresh cream & Brioche-like blotter	60€

## THE LAND

Fauchon Poultry Pâté of Veal, Mushrooms and Foie gras, slightly acid juice	22€
Duck Foie Gras with Quince, Smoked Duck from <i>Jean Sarthe's Farm</i>	27€
Roasted Supreme of Gatinais Poultry, Salsify muslin, Celery leaves, Chips of Truffles	26€
Candied Pork Chest from Auvergne, Paimpol Cocos with Olives, Piquillos and Chorizo	25€
Ham " <i>Black Pork from Gascon</i> ", Quince-Walnut condiment, Spelt Bread toasted	34€
Beef Filet " <i>Rouge des Prés</i> " a la plancha, Anna Potatoes, Roscoff Onions, red wine sauce	36€

## DESSERTS

Fresh Fig Salad, Fauchon Tea Juice	11€	<i>Red Berries "Bisou-Bisou"</i>	11€
Folha Dessert	11€	Vanilla Millefeuille	11€
Eclair of the moment	11€	Tart of the moment	11€