

WEEKLY MENU

Monday : Dorade Tartare and Haddock, Cauliflower cream and French Fries

Tuesday : Candied Beef, Shredded Cabbage and Carrots, Pickle Onions and Cress

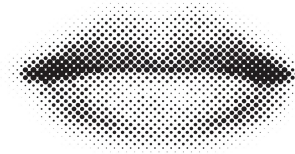
Wednesday : Cod brandade, Potatoes and Capers

Thursday : Veal Steaks, white Asparagus & Trumpets, pearl juice

Friday : Stir fry of Monkfish Cheeks, Bisque, Coconut, Lemongrass Rice

Saturday : Roasted Chicken, heart of Romaine with juice, Potato mousseline

Sunday: Brunch



FAUCHON
LE GRAND CAFÉ

PARIS

EXPRESS MENU 39€

1 Course from Weekly Menu & 1 Sweet

Service in 45 minutes maximum

VEGETABLES

Broccoli Velvet,
Ricotta with Candied Lemon,
Pickles, Liliput Capers, French Fries

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

First organic white Asparagus served warm,
Dandelion, Ravigote sauce

Fried Organic boiled Egg,
Morels and Celery in yellow wine,
Vegetable foam

Heart of Castel Franco, white Asparagus
Mango Vinaigrette

THE SEA

Scottish Salmon and Gambas Duo Salad,
Fine remoulade of Celery with green Apple, **F**
young Salad shoots

Iconic FAUCHON Koulibiac Salmon, **F**
White butter "Lillet"

Noirmoutier Thick Sea Bass,
From Breton seaweed,
Cream of Trumpets, white Asparagus

Roasted Frog legs,
Rice with razor shells,
Shellfish foam

Roasted Skrei Cod,
Potatoes with juice
Condiment from Grenoble, Poultry juice
(supplement 9€)

THE LAND

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

FAUCHON Poultry Pâté, **F**
Mustard-Purple condiment

Beef Filet "*Rouge des Près*" a la plancha,
Candied shallots, Anna Potatoes,
FAUCHON pepper sauce
(supplement 9€)

Roasted Supreme of Gatinais Poultry,
Gnocchi-Morel casserole,
Caramelized Nuts, pearl juice

Lamb shoulder from Lozère candied 7 hours,
Refreshing black Radish and Citrus,
Creamy Polenta
(supplement 8€)

SWEETS **F**

Red Berries "*Bisou-Bisou*"
Mint and Pepper

Vanilla Millefeuille

Eclair of the moment

Red fruit Salad
Fauchon Tea Juice "*Une Nuit à Paris*"
"Doudou Daddy" Granola

Paris-Brest

Tarts of the moment

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

* Find all our products in FAUCHON boutiques **F**

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

1 COURSE 28 €

2 COURSES 45 €

3 COURSES 55 €

Service included