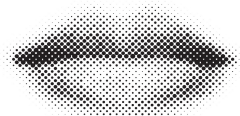


Weekly Menu

Monday : Mixed fried "Petit Gris" Snails and Ham, Parsnip Mouseline
Tuesday : Undercut of Veal, Trumpets of death Mushrooms, Pears and Parsnip
Wednesday : Arctic Char, Artichoke Muslin, Hazelnuts and Cress
Thursday : Mallard Duck, Cauliflower Mouseline, candied Beetroots
Friday : Sea bream fillet, Saffron Potatoes , Anchovies and Olives condiments
Saturday : Roasted Chicken, heart of Romaine with juice, Potato Mouseline
Sunday: Brunch



FAUCHON
LE GRAND CAFÉ
 PARIS

Express menu 39 €

1 Course from Weekly Menu & 1 Sweet

Service in 45 minutes maximum

Vegetables

Pumpkin Velouté with Chestnut flakes,
 Smoked organic Mozzarella

Riso Pasta "like a Risotto" summer Truffle from Bourgogne,
 Vegetable stock scum,
 Fragrant with Truffle oil FAUCHON

Endives Salad, camaralised Walnuts, Pears,
 Fourme of Montbrison, Chablis Mustard Vinaigrette

Soft-boiled Egg, fried Ceps with verjus,
 Cress and Bread Crisp

Seasonal Vegetables,
 Verbena-Lemon vinaigrette

The Sea

Scottish Salmon and Gambas Duo Salad,
 Fine remoulade of Celery with green Apple,
 Young Salad shoots

Carpaccio of Scallops,
 from "the Bay of Boulogne"
 Pickles and creamy shavings

John Dory Fish, new Potatoes with juice
 Grenobloise condiment
 (supplement 9€)

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

Roasted fillet of Hake, bird beak pasta "fregola style"
 stir fry of Supions, Chorizo and Red peppers,
 Saffron juice

The Land

Frisée Salad with Foie Gras, candied Gizzard,
 Smoked Duck from Jean Sarthe's Farm,
 Old wine vinaigrette

Fauchon Poultry Pâté of Veal, Mushrooms and Foie gras,
 Slightly acid juice

Ham "Black Pork from Gascon",
 Quince-Walnut condiment, Spelt Bread toasted
 (supplement 8€)

Beef Filet "Rouge des Près" a la plancha,
 Anna Potatoes, Roscoff Onions, red wine sauce
 (supplement 9€)

Roasted Supreme of Gatinais Poultry,
 Salsify Mouseline, Celery leaves,
 Chips of Truffles

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

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

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

Sweets

Red Berries "Bisou-Bisou"
 Mint and Pepper

Vanilla Millefeuille

Eclair of the moment

Fresh Pear Salad,
 Fauchon Tea Juice " Une Nuit à Paris "

Folha Dessert

Tart of the moment

Gourmet Coffee

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