

Menu Chef

48 €

Amuse Bouche

Riso Pasta "*like a Risotto*" summer Truffle
aestivum, Fragrant with truffle oil FAUCHON

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

Fillet of Grilled Seabream and Zucchini à la
plancha, Candied tomatoes, Chorizo-Mussels

Candied Pork belly from Auvergne, green Beans
salad, fresh Almonds and Peach

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 F

68 €

Selection of four plates and one dessert,
according to your taste and preferences, in
degustation portion

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

Heart of Lettuce, Organic Mozzarella, Strawberry Vinaigrette	13€
Tomato Soup with spicy Honey, Brunoise with crunchy vegetables, Melba Bread and Basil	16€
Soft-boiled Egg, fried Chanterelle Mushrooms with Apricots, and fresh Almonds	18€
Seasonal Vegetables, Verbena-Lemon Vinaigrette	20€
Riso Pasta " <i>like a Risotto</i> " summer Truffle aestivum, Fragrant with truffle oil FAUCHON	22€

THE SEA

Smoked Salmon Cannelloni, Celery Remoulade, Granny Smith	20€
Mediterranean Tuna Carpaccio, Vinaigrette "Yuzu", Riquette and Parmesan crumble	22€
Norway Lobster Ravioli, " <i>Wok way</i> " Vegetables, Broth of Fauchon Black Tea " <i>Lapsang Souchong</i> "	24€
Roasted Lean Back, " <i>Grenobloise</i> " condiment, " <i>Mitraille</i> " Potatoes and juice reduction	26€
Fillet of Grilled Seabream and Zucchini à la plancha, Candied tomatoes, condiment Chorizo Mussels	28€
Coastal Sole in " <i>Tempura</i> ", Cucumber-curry light cream, Crunchy vegetables with Anchoïade	37€
Riso Pasta " <i>like a Risotto</i> ", European Lobster, Creamy Bisque	38€
20gr <i>Baeri</i> Caviar, <i>Isigny</i> fresh cream & Brioche-like blotter	60€

THE LAND

Fauchon Poultry Pâté in pastry crust, " <i>Grosses Côtes</i> ", Curly Lettuce	22€
Duck Fois Gras from <i>Jean Sarthe Farm</i> in South West France, declination of Figs	24€
Roasted Supreme of Gatinai Poultry, Chanterelles with Chervil, Potato mousseline, Hazelnut chips	26€
Candied Pork belly from Auvergne, green Beans salad, fresh Almonds and Peach	27€
Ham black Pork from " <i>Gascon</i> ", Virgin sauce and Potato ratte	30€
Lamb in two ways, Artichoke Riquette and Piquillos, Anchovies-Olives condiments	32€
Filet of Beef " <i>Rouge des Près</i> ", Potatoes Grenaille, heart of Romaine	36€

DESSERTS

Fresh Strawberry 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€