

## WEEKLY MENU

**Monday** : Mixed fried "Petit Gris" Snails & Ham, Parsnip mousseline, Cress

**Tuesday** : Candied Beef, Risotto of Celery & Mushrooms, Horseradish foam

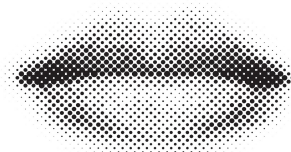
**Wednesday** : Arctic Char, Artichoke mousseline, Hazelnuts, Cress

**Thursday** : Veal Tab, Ceps, Chestnuts, Parsnips, Verjuice

**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

Artichoke Velvet with chopped Hazelnuts,  
Button Mushrooms and Comté Cheese

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Riso Pasta "*like a Risotto*",  
Melanosporum Truffle,  
Vegetable foam

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

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Soft-boiled Egg, fried Ceps with Verjus,  
Cress and Bread crisp

### THE SEA

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

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Iconic FAUCHON Koulibiac Salmon,  
Butter Lemon-Dill **F**

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Sea Bass Filet in a crust of Bread,  
Grenaille Potatoes,  
Grenobloise condiment

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Scallops from the Bay of Boulogne "*a la plancha*",  
Candied Endive, Saffron foam,  
Zucchini-peppers condiment

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Roasted Monkfish,  
Stir fry of Crosnes and Blettes  
Whiskey Sauce "Eddu"  
(supplement 9€)

### THE LAND

Duck Foie Gras with "*mulled wine*"  
from Jean Sarthe's Farm, **F**  
Toasted Brioche

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FAUCHON Poultry Pâté,  
Veal-Mushrooms and Foie gras, slightly acid juice **F**

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

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Roasted Supreme of Gatinais Poultry,  
Salsify mousseline, Celery leaves,  
chips of Truffles

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Duck fillet, pastilla leg,  
Daikon turnip confit, caramelized Roscoff Onions,  
creamy Polenta  
(supplement 8€)

### SWEETS **F**

Christmas Log Cake

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

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Vanilla Millefeuille

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Eclair of the moment

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Pineapple Carpaccio,  
Fauchon Tea Juice "*Une Nuit à Paris*"

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Paris-Brest

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Tart 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