



GLAM' HOURS PLATES

- Chorizo 9€
- Dry Sausage 9€
- Hazelnut Square 10€
- Ibaïama Ham 12€
- Foie Gras / Toasted Brioche 12€
- «Crunchy» Ham Fingers 8€
- Smoked duck breast / Ossau- Iraty 12€
- White Tarama 7€
- «Crunchy» Salmon Fingers 8€
- Smoked Salmon 12€

SPREADS 10 €

- Black Olive Tapenade
- Red pepper spread
- Artichoke / Ricotta Spread
- Rillettes «of the moment»

SLATE OF THE TERROIR 22 €

- Ham, Smoked Duck breast, Chorizo, Hazelnut Square, Crunchy Fingers, Comté 14 months, Goat Cheese of Père Fabre.

SLATE OF THE SEA 24 €

- Smoked salmon, Tarama, FAUCHON rillettes and Crunchy Salmon Fingers

SLATE OF THE CHEESE MAKER 18 €

- Comté 14 months, Goat Cheese of Père Fabre, Pierre Robert, «Tome de Brebis»

SUGGESTIONS OF THE CHEF

- Suggestion of the week 28€*
Roasted Skrei Cod, Potatoes with juice, condiment from Grenoble
- Suggestion of the weekend 28€*
Roasted Chicken, Grenailles Potatoes & romaine heart

EXPRESS MENU 39€

- 1 Suggestion of the day + 1 Sweet
Service in 45 minutes maximum

LET YOURSELF BE INSPIRED

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| Vegetarian Club* | 17€ | Vegetable Salad | 17€ |
| FAUCHON Club* | 17€ | Sea Salad | 18€ |
| Croque-Monsieur* | 17€ | Augustus Salad «Caesar way» | 18€ |
| Croque-Salmon* | 17€ | Iconic Kouloubiac, white butter | 28€ |
| Beef Burger from Polmard* | 25€ | | |

*Sides: Fries, Salad

WINES & CHAMPAGNES SIDE WHITE WINES

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| AOC Mâcon Verzé, Le Bienheureux 2017 - Domaine Nicolas Delfaud | 11€ |
| AOC Chablis, Sainte Claire 2017 - Domaine Jean-Marc Brocard | 12€ |

RED WINES

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| AOC Saumur-Champigny, Ruben 2016 - Domaine Sébastien Bobinet | 11€ |
| AOC Crozes-Hermitage, Etincelle 2016 - Domaine Saint-Clair | 12€ |
| AOC Puisseguin-Saint-Emilion 2015 - Château Clarisse | 15€ |
| AOC Morgon, Côtes du Py 2016- Domaine Jean Foillard | 15€ |

ROSÉ WINES

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| AOC Côtes du Lubéron, La Verrerie 2017- Château La Verrerie | 10€ |
| AOC Côtes de Provence, Miraval 2017 - Château Mirava | 12€ |
| AOC Cotes de Provenances Minuty 2017 | 12€ |

CHAMPAGNES

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| Champagne Brut Fauchon | 14€ |
| Champagne Rosé Fauchon | 16€ |
| Champagne Blanc de blanc FAUCHON | 18€ |

Alcohol abuse is dangerous for your health, consume with moderation
* All our meats come from small producers of French origin selected by Fauchon

BREAKFAST SIDE

FRENCH BREAKFAST 29€

- Hot beverage
- Fresh, seasonal Fruit juice
- Pastries and Bread selection
- Butter, Jam, Honey and Chocolate Spread

ASSORTMENT OF PASTRIES 14€

- Croissant
- Toasts
- Chocolate croissant
- Brioche

PLEASURE SIDE 11 €

- Bisou-Bisou Mint Red Fruits
- Gianduja Hazelnut Pie
- Red fruit salad, FAUCHON Tea «A Night in Paris»
- Vanilla Millefeuille
- Strawberry Pie
- Raspberry Pie

THE FAUCHON SNACK 25€

- 1 FAUCHON pastry
- 1 FAUCHON tea
- Assortment of Cookies and Chocolate

TEA TIME SIDE

40 € PER PERSON

- Sweet FAUCHON bites

50 € PER PERSON

- Including a glass of FAUCHON Champagne