



## GLAM' HOURS PLATES

- Chorizo 9€
- Dry Sausage 9€
- Lomo 10€
- Ibaïama Ham 12€
- Foie Gras / Toasted Brioche 14€
- «Crunchy» Ham Fingers 8€
- Smoked Duck breast 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 €

- Ibaïama Ham, Smoked Duck breast, Chorizo,  
Lomo, Crunchy Fingers,  
Ossau Irati, Goat Cheese from Père Fabre.

## SLATE OF THE SEA 24 €

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

## SLATE OF THE CHEESE MAKER 18 €

- Brillat Savarin, St Nectaire,  
Goat Cheese from Père Fabre

## SUGGESTIONS OF THE CHEF

Suggestions of the week 28€

Suggestion of the weekend 28€

*Confit Pork Belly from Auvergne, Chanterelles-Hazelnuts,  
Potato mousseline*

## EXPRESS MENU 39€

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

## LET YOURSELF BE INSPIRED

Vegetarian Club*	18€	Vegetal Garden & quail Egg	21€
FAUCHON Club*	18€	Sea bream tartare, wafer potatoes	24€
Croque-Monsieur*	18€	Roasted Chicken, Grenailles Potatoes	25€
Croque-Salmon*	18€	Beef Burger from Polmard*	27€
Augustus Salad	21€	Lobster Riso Pasta « like a risotto »	29€
Sea Salad	22€		

*\*Sides: Fries, Salad*

## WINES & CHAMPAGNES SIDE WHITE WINES

AOC Sancerre 2018, Domaine Paul Prieur et Fils	10€
AOC Mâcon Verzé, Le Bienheureux 2017 - Domaine Nicolas Delfaud	11€
AOC Jurançon, Vendanges tardives 2015, Château Montesquiou	11€
AOC Chablis, Sainte Claire 2017 - Domaine Jean-Marc Brocard	12€

## RED WINES

AOC Saumur-Champigny, Ruben 2016 - Domaine Sébastien Bobinet	10€
AOC Crozes-Hermitage, Etincelle 2016 - Domaine Saint-Clair	11€
AOC Puisseguin-Saint-Emilion 2015 - Château Clarisse	14€
AOC Morgon, Côtes du Py 2016- Domaine Jean Foillard	14€

## ROSÉ WINES

AOC Côtes du Lubéron, La Verrerie 2017- Château La Verrerie	9€
AOC Côtes de Provence, Miraval 2017 - Château Miraval	11€
AOC Cotes de Provenances Minuty 2017	12€

## CHAMPAGNES

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

## 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
- Choux bun coated with sugar

### PLEASURE SIDE 11 €

- Bisou-Bisou Mint Red Fruits
- Gianduja Hazelnut Pie
- Red fruit salad, FAUCHON Tea «A Night in Paris»
- Vanilla Millefeuille
- Lemon Meringue Pie
- Raspberry Pie
- French toast with caramel sauce,  
Scoop of vanilla ice cream

### THE FAUCHON SNACK 25€

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

*Alcohol abuse is dangerous for your health, consume with moderation*

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