



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€

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

Vegetarian Club*	17€	Gazpacho	11€
FAUCHON Club*	17€	Tomato Pie	17€
Croque-Monsieur*	17€	Augustus Salad «Caesar way»	18€
Croque-Salmon*	17€	Sea Salad	18€
Beef Burger from Polmard*	25€		

**Sides: Fries, Salad*

WINES & CHAMPAGNES SIDE WHITE WINES

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

RED WINES

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

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

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