



FAUCHON
LE GRAND CAFÉ
PARIS

LET YOURSELF BE INSPIRED

Foie gras, Toasted Brioche, Quince-Hazelnut	21€
Plate of smoked Salmon, Blinis and cream	22€
Poultry-Morels Meat Pie, Salad	23€
Salmon Gravlax marinated with citrus, Nordic Bread Melba	24€
Roast Chicken, tender Potatoes, salad	25€
Beef Burger from Polmard*	27€
7-hour Beef cheek, Truffled Potato Mousseline	29€
Scollop «à la plancha», Parsnip & Buckwheat	32€

SMALL APPETITES

FAUCHON Club*	18€
Croque-Monsieur*	18€
Croque-Salmon*	18€
Auguste salad	21€

SUGGESTIONS

Renewed every day using the best products on the market

Veloute of the moment 16€
Signature dish of the Chef 22€

Fishing of the day 28€
Butcher's piece 28€

WEEKEND SUGGESTIONS 28 €

Iconic Koulibiac FAUCHON White butter,
Roast Chicken, mash Potatoes

EXPRESS MENU 39 €

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

WHITE WINES

AOC Sancerre 2018, Domaine Paul Prieur et Fils	Glass 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€

GLAM' HOURS

PLATES

Chorizo	9€
Dry Sausage	9€
Lomo	10€
Ibaiama Ham	12€
Foie Gras / Toasted Brioche / Quince-Hazelnut	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»

«VEGGIE» TOAST 28 €

Condiments: Black Radish,
Creamy marinated Mushrooms, roasted pine Nuts

SLATE OF THE TERROIR 22 €

Ibaiama Ham, Smoked Duck breast, Chorizo,
Lomo, Crunchy Fingers,
24 months Comté, Goat Cheese from Père Fabre.

SLATE OF THE SEA 24 €

Smoked salmon, Tarama,
FAUCHON rillettes and Crunchy Salmon Fingers

SLATE OF THE CHEESE MAKER 22 €

24 months Comté, Pont l'évêque,
Goat Cheese from Père Fabre, Tomme Cheese

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
Pineapple & Passion Fruit Salad, FAUCHON Tea
French toast with caramel sauce,
Scoop of 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*