



FAUCHON
LE GRAND CAFÉ
PARIS

ALL DAY DINING

Every day from 12pm to 10pm

The menus are elaborated by our Chef Frédéric Claudel

THE FAUCHON APERITIF

Dried sausage 9€
Lomo sausage 10€
Ibaïama Ham 12€
Terrine Foie Gras, fig chutney 29€
«Crunchy» Ham Fingers 8€
«Crunchy» Salmon Fingers 8€
Smoked salmon-blinis 12€

SPREADS 10 €

Tapenade Black olive
Red bell pepper spread
Artichoke/Ricotta spread
Rillettes « of the moment»

SLATE OF THE TERROIR 24 €

Ibaïama Ham, Chorizo,
Lomo, Dry sausage, Fingers croques,
Tomme with flowers, Fabr Father's goat

SLATE OF THE SEA 26 €

Smoked Salmon, Tarama, Blinis
FAUCHON rillettes and Crunchy Salmon Fingers

SLATE OF THE CHEESE MAKER 22 €

12 months Comté, Chaource,
Goat Cheese from Père Fabre, Tomme Cheese

PLATE OF OYSTERS 25€

«Gillardeau n°3» by 8

SWEET SIDE

Iconic Bisou-Bisou 12€
Chocolate Entremet 12€
Praline Entremet 12€
Paris-Brest 12€
Lemon Pie 12€
Eclair of the moment 12€
Seasonal Fruit Salad 14€

ICECREAMS & SORBETS 4€ / SCOOP

Vanilla - Salted Butter Caramel, Tartinella, Yogurt
Lemon, Wild strawberries, Mango, Mojito, Limoncello

TEA TIME SIDE 45€ PER PERSON (Available upon reservation only)

Macaron of the day

Fresh seasonal fruit juice & FAUCHON tea

FAUCHON Sweet and savoury bites :
Ibaïama Ham Chiffonade
Smoked salmon from Scotland
12-months Comté cheese
Toast Foie Gras
Verrine of Velouté of the moment

Seasonal Fruit Salad
Juice with FAUCHON Tea «a night in Paris»

55€ PER PERSON
Including a glass of FAUCHON Champagne

MENU 50€

Starter - Course or Course - Dessert

MENU 60€

Starter - Course - Dessert

STARTERS

Artichoke soup, creamy mushrooms, tomme with flowers, watercress shoots
Tartar of sea bream and haddock, cauliflower - avruga, straw apple and watercress salad
Pan-fried escalope of foie gras, chestnut - hazelnut, lamb's lettuce and truffle vinaigrette

COURSES

Pasta risotto cooked as an octopus risotto a la plancha, acidulated meat juice
Roasted scallops, sweet potato and coconut foam
Pork shoulder confit 7h, trumpet confiment, parsnips confit in juice

AVAILABLE

Beef Fillet «Rouge des prés»	+9€	French Fries	+4€
Veal chop 350g	+12€	Vegetables	+4€
100 days old poultry Supreme	+7€		
Sole from a small boat, grenobleise, melting pommes grenailles	+21€		
Scallops a la plancha, parnship, truffled lamb's lettuce	+6€	Potato Mousseline	+6€
		Truffled Potato Mousseline	+9€

LET YOURSELF BE INSPIRED

Only from 3pm to 10pm

FAUCHON Club*	21€	Velouté of the moment	18€
Croque-Monsieur*	21€	Auguste Salad «Caesar style»	19€
Croque-Salmon*	21€	Sea Salad	19€
Polmard Aquitaine Beef Burger*	29€		

*Garnishes : French Fries, Salad

Alcohol abuse is dangerous for your health, consume with moderation

*All our meat comes from small French producers selected by Fauchon