

## THE FAUCHON APERITIF

Dried sausage 9€  
Lomo sausage 10€  
Ibaiama Ham 12€  
Foie Gras 14€  
«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 €

Ibaiama Ham, Chorizo,  
Lomo, Dry sausage, Fingers croques,  
Tomme with flowers, Fabr Father's goate

### SLATE OF THE SEA 26 €

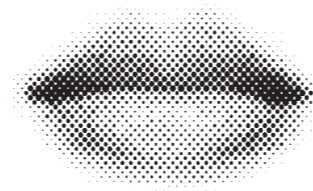
Smoked Salmon, Tarama, Blinis  
FAUCHON rillettes and Crunchy Salmon Fingers

### 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



**FAUCHON**  
LE GRAND CAFÉ  
PARIS

The menus are elaborated by our Chef Frédéric Claudel

### MENU 50€ Starter - Course or Course - Dessert

### MENU 60€ Starter - Course - Dessert

#### STARTERS

Sea beam and haddock tartare, glazed courgette - thyme - lemon velouté, Baeri caviar  
Heart of lettuce, smoked duck breast, mozzarella balls, fresh figs, balsamic vinaigrette, thyme fougasse  
Cold carrot - orange - ginger soup, lightly honeyed Père Fabre goat cheese

#### COURSES

Riso of pasta cooked like a risotto, lobster, foam of a bisque  
Duck fillet a la placha, figs, small chanterelles, celery mousseline, hazelnut condiments  
Roasted cod steak, carpers, lemons, croutons, fondant potatoes, pearl chicken juice

#### AVAILABLE

Beef fillet	+8€	Veal chop 350g	+11€
Lamb chops from Lozere	+7€	Rib of beef x2	+14€
Poultry Supreme from Orleéans	+7€		
Sole fillet	+17€	Potato Mousseline	+6€
French fries	+4€	Truffled Potato Mousseline	+9€
Vegetables	+4€		

## SWEET SIDE

Iconic Bisou-Bisou	12€
Paris-Brest	12€
Lemon Pie	12€
Eclair of the moment	12€
Seasonal Fruit Salad	14€
The Auguste	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 :*  
*Ibaiama Ham Chiffonade*  
*Smoked salmon from Scotland*  
*12-months Comté cheese*  
*Toast Foie Gras*  
*Verrine of Gaspacho of the moment*

Seasonal Fruit Salad  
Juice with FAUCHON Tea «a night in Par

**55€ PER PERSON**  
Including a glass of FAUCHON Champagne

*Alcohol abuse is dangerous for your health, consume with moderation*  
*\*All our meat comes from small French producers selected by FAUCHON*