

## 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 €

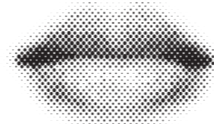
Smoked Salmon, Tarama, Blinis  
FAUCHON rillettes and Crunchy Salmon Fingers

### SLATE OF THE CHEESE MAKER 22 €

24 months Comté, Brie from Maux,  
Goat Cheese from Père Fabre, Tomme Cheese

### PLATE OF OYSTERS 25€

«Gillardeau n°3» by 8



**FAUCHON**  
LE GRAND CAFÉ  
PARIS

## LET YOURSELF BE INSPIRED

Every day from 2:30 pm to 7 pm

FAUCHON Club*	21€	Burrata from Rambouillet	16€
Croque-Monsieur*	21€	Auguste Salad «Caesar style»	18€
Croque-Salmon*	21€	Sea Salad	18€
Polmard Aquitaine Beef Burger*	28€	Gaspacho of the moment	18€
Iconic Koulibiac	28€		

\*Garniture : French Fries, Salad

The menus elaborated by the Chef Frédéric Claudel are available  
everyday from 12 to 2:30 pm and from 7 to 10 pm.

### MENU 50€

1 Starter + 1 Course or 1 Course + 1 Sweet

### MENU 60€

1 Starter + 1 Course + 1 Sweet

#### STARTERS

Soft-boiled egg, small chanterelles with almonds and apricots, vegetable foam  
Carpaccio of Mediterranean prawns, avocado, mango-grenadiya  
Roasted green asparagus from the Loire, slice of foie gras a la plancha, riquette, balsamic vinegar

#### COURSES

Riso of pasta «like a risotto» with squid, iodine mousse  
Back of Pollack, condiment of violet olives, pine nuts and courgettes, spinach shoots  
Supreme of Poultry, hazelnut condiment, red onion pinkles, black moutier grenaille

#### AVAILABLE MEATS

Fillet of Beef	+6€
Lozere Lamb Chops	+7€
350g Veal chop	+11€
Rib of Beef x2 or x3	+13€

#### FISH

Half-Sole	+15€
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#### GARNISHES

French Fries	+4€
Vegetables	+4€
Mousseline of potatoes	+6€
Truffled potato mousseline	+6€

## SWEET SIDE

Iconic Bisou-Bisou	12€
Paris-Brest	12€
Fruit salad, FAUCHON tea	12€
Eclair of the moment	12€
Strawberry Gariguette	12€

## 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