



**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€  
Ibaiama 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 €

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

### 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 :*  
*Ibaiama 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, watercress salad  
Pan-fried escalope of foie gras, chestnut, hazelnut, lamb's lettuce, truffle vinaigrette

#### COURSES

Pasta risotto cooked like a risotto with octopus a la plancha, acidulated meat juice  
Roasted scallops, sweet potatoes, coconut foam  
Pork shoulder confit 7h, cream of trompet, 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€		
Sliced turbot, macaronis and Comté	+6€	Potato Mousseline	+6€
cheese gratin, bacon cryspi, carbonara sauce		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