



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

Scallops in carpaccio, « citrus condiment, avocado, pickled onions », calamansi vinaigrette
Mushroom and smoked duck ravioli, beef consommé, soy and Enoki salad
Cream of cauliflower soup with pears and caramelised nuts

COURSES

Pasta risotto cooked as cuttlefish risotto, bisque siphon
Lean meat steak a la plancha, spinach shoots and sorrel, venerated rice, vanilla foam
Picardy pheasant, stewed pointed cabbage and chestnut, kumquat, reduced 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