



FAUCHON
LE GRAND CAFÉ
PARIS

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

LET YOURSELF BE INSPIRED

FAUCHON Club*	21€	Gaspacho 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

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€		
French fries	+4€	Potato Mousseline	+6€
Vegetables	+4€	Truffled Potato Mousseline	+9€

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 Paris»

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