



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 €

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

PLATE OF OYSTERS 25€

«Gillardeau n°3» by 8

LET YOURSELF BE INSPIRED

FAUCHON Club*	21€	Mozzarrela 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 Kouloubiac	28€		

*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

Salmon gravlax, fresh cucumber-granny smith, apple wafers, herb salad
Heart of romaine, veal chiffonade, capres, croutons, tuna ventrèche, «tonnato» style dressing
Strawberry-tomato-basil ice cream soup, Green Zebra tomato condiment, pine nuts

COURSES

Riso of pasta «like a risotto» with «Tuber Aestivum» truffle from the Gard, shavings of Comté cheese
Duck fillet, first roasted figs, potato mousseline, bitter cocoa
Scorpion fish fillet a la plancha, pan-fried squid in parsley, Paimpol coconuts, olives, tomatoes

AVAILABLE

Beef fillet	+6€	Veal chop 350g	+11€
Lamb chops from Lozere	+7€	Rib of beef x2 or x3	+13€
Sole fillet	+15€		
French fries	+4€	Potato Mousseline	+6€
Vegetables	+4€	Truffled Potato Mousseline	+8€

SWEET SIDE

Iconic Bisou-Bisou	12€
Paris-Brest	12€
Lemon Pie	12€
Eclair of the moment	12€
Strawberries from France	12€
The Auguste	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 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