



**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

Crunchy prawns with basil, pistou de riquette, grilled watermelon, pine nut and cebette condiment  
Heart of romaine, veal chiffonade, capers, croutons, tuna belly, «tonnato» style dressing  
Vegetable «purple» tartar, whipped cream with four spices, mesclun and parmesan shavings

#### COURSES

Riso of pasta «like a risotto» with truffle from the Gard, shavings of comté cheese, chicken foam  
Confit of pig's breast 16 hours, corn and chervil salad, hazelnut onion crumble, spicy citrus juice  
Sea bass «a la plancha», warm tomato tart, olive-lemon-anchovy-thyme condiment

#### AVAILABLE

Beef fillet	+6€	Veal chop 350g	+11€
Lamb chops from Lozere	+7€	Rib of beef x2 or x3	+13€
Poultry Supreme from Orleéans	+7€		
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€
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*