

## 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 €

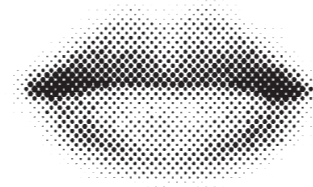
Smoked Salmon, Tarama, Blinis  
FAUCHON rillettes and Crunchy Salmon Fingers

### 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



**FAUCHON**  
LE GRAND CAFÉ  
PARIS

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 nutse

#### 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

Filet de Boeuf	+6€	Veal chop 350g	+11€
Côtes d'agneau de Lozère	+7€	Rib of beef x2 or x3	+13€
Filet de Sole	+15€		
Frites	+4€	Potato Mousseline	+6€
Légumes	+4€	Truffled Potato Mousseline	+8€

*Alcohol abuse is dangerous for your health, consume with moderation*  
*\*All our meat comes from small French producers selected by FAUCHON*

## SWEET SIDE

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

**55€ PER PERSON**  
Including a glass of FAUCHON Champagne