

## THE FAUCHON APERITIF

- Dried sausage 9€
- Lomo sausage 10€
- Ibaiama Ham 12€
- Terrine de Foie Gras, fig chutney 29€
- « Croques » Ham Fingers 8€
- « Croques » 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, Fabre's Father goat cheese

## SLATE OF THE SEA

26€

- Smoked Salmon, Tarama, Blinis
- FAUCHON rillettes and "Croques" Salmon Fingers

## SLATE OF THE CHEESE MAKER

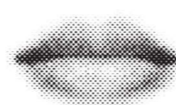
22€

- 12 months Comté, Chaource,
- Fabre's Father goat cheese, Tomme Cheese

## PLATE OF OYSTERS

25€

- « Gillardeau n°3 » by 8



FAUCHON  
LE GRAND CAFÉ  
PARIS

# ALL DAY DINING

Every day from 12:00 to 22:00

The menus are elaborated by our Chef Frédéric Claudel

### MENU 50€

Starter - Course or Course - Dessert

### MENU 60€

Starter - Course - Dessert

## STARTERS

- 6 Claire's fine oysters N°3 from David Herve, rye bread and half-salt butter
- Beef and foie gras ravioli, soy consommé and enoki salad
- Gravelax salmon heart, wasabi beet pulp, granny smith apple, black radish shavings
- Cream of cauliflower soup, pear confit with cuméo pepper, tomme cheese with flowers and caramelised nuts

## COURSES

- Riso of pasta like squid risotto, saffron foam
- Roasted cod fillet, artichoke barigoule, pickled oyster mushroom and buckwheat lace
- Confit of veal breast, tagliatelle of salsify with spices, blood orange condiment

## AVAILABLE

Croque Melanosporum truffle Chicory and Chicken Lettuce	+16€	Sliced roasted Turbot, grenobloise condiment	+12€	Potatoes with juice and cébettes	+7€
Beef Fillet "Rouge des Prés"	+26€	Baeri Caviar in 50G/125G	110€/270€	Mashed Potatoes	+7€
Roast veal chop	+19€	Caviar Oscietra in 50G/125G	125€/295€	Melanosporum truffle purée	+9€
100-day-old poultry supreme	+7€	Isigny cream, brioche toast		Rice pilaf, roasted slivered	+7€
		Golden scallops, sweet potato mousseline, spinach salad, parmesan, almonds, pearl juice	+12€	Vegetables fricassee	+7€

## LET YOURSELF BE INSPIRED

Only from 3pm to 10pm

FAUCHON Club*	21€	Velouté of the moment	18€
Croque-Monsieur*	21€	Sea salad	19€
Croque-Salmon*	21€	Auguste salad « Caesar style »	19€
Polmard Aquitaine Beef Burger*	29€		

\*Garnishes: French Fries, Salad

## SWEET SIDE

Iconic Bisou-Bisou	12€
Lemon Pie	12€
Eclair of the moment	12€
Gianduja Pie	12€
Auguste	14€
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 & 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