

## FAUCHON'S GOURMET SELECTION

Fauchon smoked salmon **27€**

*Arugula and raspberry condiment*

Caviar of French Oscietre of Aquitaine refined Fauchon

*Isigny cream, toasted brioche mousse*

30g / 50g / 125g - **85€ / 140€ / 350€**

Semi-cooked duck foie gras from the Landes PGI **28€**

*Fruit compote of the moment with spices, toasted "tourte" bread*

Ibaïma Ham matured for 20 months **23€**

*Virgin tomatoes with chives, garlic breadsticks*

Fauchon salmon Koulibiac, fresh and smoked salmon **43€**

*Heart of romaine with Fauchon olive oil, lemon velvet sauce*

Fauchon poultry pâté

with duck foie gras from the Landes **21€**

*Reduced juice with hazelnuts, fine frisée*

## TO EACH THEIR OWN

The Fauchon Club Sandwich **23€**

*Cereal bread, fennel compote, turkey ham, hard-boiled eggs, tomato confit, mesclun, mayonnaise*

The Salmon Club Sandwich **24€**

*White bread, smoked salmon, cucumbers, green apples, salmon roe, goat cheese cream with lime peel, dill*

The Mr. Auguste Croque Monsieur **23€**

*"Prince of Paris Ham", Béchamel sauce with Comté cheese, aged 12 months*

The Madam Fauchon Croque Monsieur **26€**

*Norwegian smoked salmon, fine bechamel sauce with lemon and dill*

Victoria Salad **21€**

*Mixed greens, smoked salmon, shrimp, orange segments, soft-boiled egg, citrus vinaigrette, soy sauce*

Auguste Salad "Caesar style" **21€**

*Sucrine salad, grilled chicken, hard-boiled egg, bacon, tomatoes, Comté*

Vegetable salad of the moment **21€**

*Carrot, orange juice, ginger and coriander vinaigrette*



## THE FAUCHON MARKET

Starter-Main course or Main course-Dessert : **50€**

Starter-Main Course-Dessert : **60€**

### STARTERS

Melon and tomato gazpacho, tarragon sorbet, Ibaïma ham condiment, pine nuts

Fine artichoke pie, summer truffles, spinach shoots, shavings of button mushroom, truffle vinaigrette FAUCHON

FAUCHON Salmon Gravlax with rosebuds, rhubarb, marinated cucumbers, cold verbena emulsion

### MAIN COURSES

Savoy Langues d'Oiseau pasta from Savoie cooked like a risotto, with squid ink, octopus in persillade, iodine emulsion

Roasted duck filet, celery root mousseline and chips, glazed turnips, blackberry condiment, meat juice

Red tuna heart a la plancha, mini ratatouille, sauce vierge, Espelette pepper tuile

### THE MUST-HAVES TO SHARE

Rib of beef " Rouge des prés " from Anjou, 1,200 Kg **130€**

Matured 3 weeks, Fauchon condiments: candied onions, Pient d'Espelette mustard, strawberry chutney and choron sauce

Saint-Pierre of our coasts, 1 Kg **122€**

Grenoble Condiment

Roasted veal chop from Aquitaine, 700g **90€**

Smoked with savory

Grilled blue lobster, coral butter, 1 Kg **135€**

**YOUR CHOICE OF FILLING:** Melt-in-the-mouth potatoes from Noirmoutier with juice / Mashed potatoes with Isigny cream / Rice pilaf with roasted almonds / French glazed seasonal vegetables / Green salad of the moment.

### SWEET SIDE

Iconic Bisou-Bisou **12€**

Eclair of the moment **12€**

Paris-Brest **12€**

The Auguste **12€**

Ice creams and sorbets : Vanilla, Salted Butter Caramel, Tartinella, Lemon, Wild Strawberry, Mango **4€ /scoop**

Two lemon meringue pie **12€**

Gianduja Pie **12€**

Seasonal fruit salad **14€**

## THE FAUCHON APERITIF

Dried sausage **9€**

Lomo cheese **10€**

Chorizo **10€**

Ibaïma Ham matured 20 months **12€**

Toasts of semi-cooked Foie Gras **15€**

Toast of smoked salmon from Scotland with string **12€**

Fingers " Croque-Monsieur " **12€**

Fingers "Croque-Madame" **15€**

### DIPS

**10€**

Black Olive Tapenade

Red Pepper dips

Artichokes & Ricotta dips

Rillettes of the moment

### THE LOCAL SLATE

**38€**

Ibaïma Ham matured 20 months, Chorizo, Lomo, dry sausage, Fingers Croque-Monsieur, Tomme with flowers, Père Fabre goat cheese

### THE SEA SLATE

**39€**

Smoked salmon, Tarama, Blinis  
Rillettes FAUCHON and Fingers Croque-Madame

### THE CHEESE SLATE

**12€ / PERSON**

French cheeses : Comté du Doubs matured for 12 months, Chaource Fermier, Tomme aux fleurs sauvages, Morbier