

FAUCHON'S GOURMET SELECTION

Fauchon smoked salmon **23€**

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

Bayonne Ham PGI matured for 12 months **21€**

Virgin tomatoes with chives, garlic breadsticks

Fauchon salmon Koulibiac, fresh and smoked salmon **38€**

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

Pea gazpacho with ginger, watercress shoots, cucumber brunoise with preserved lemon, sheep's milk cheese
Atlantic crabmeat, avocado tartar with pistachio oil, candied tomato condiment
Organic soft-boiled chicken egg, sautéed chanterelles with almonds, apricots with wild garlic, milky shortening

MAIN COURSES

Steak of lean meat from our coasts, new potatoes from Noirmoutier, condiment with marine dulce and lemon
Shoulder of lamb from Lozère confit with savory, cassoulet of fava beans with sorrel, cooking juice
Savoy "Langue d'oiseau" as a risotto with green asparagus from Provence, vegetable broth foam with basil

THE MUST-HAVES TO SHARE

Price per person

Rib of beef " Rouge des prés " from Anjou Matured 3 weeks, Fauchon condiments: candied onions, Tarragon violet mustard, strawberry chutney and choron sauce	65€	Line-caught sea bass Pai Mu Tan tea broth, Green asparagus condiment and radishes in Fauchon olive oil	46€
Roasted veal chop from Aquitaine Smoked with Beaujolais vine shoots	43€	Sole meunière of our coasts Grenoble Condiment	62€
100 day old roasted Orleanian chicken, gravy	43€		

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€	Two lemon meringue pie	12€
Eclair of the moment	12€	Gianduja Pie	12€
Paris-Brest	12€	Seasonal fruit salad	14€
The Auguste	12€	Seasonal fruit clafoutis	12€
Ice creams and sorbets : Vanilla, Salted Butter Caramel, Tartinella, Lemon, Wild Strawberry, Mango			4€ /scoop

Alcohol abuse is dangerous for your health, consume with moderation. All our meats come from small French producers selected by Fauchon

THE FAUCHON APERITIF

Dried sausage 9€

Lomo cheese 10€

Chorizo 10€

Bayonne Ham IGP matured 12 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€

Bayonne Ham IGP matured 12 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