

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. Aguste 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€**

Sucrune 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

Carpaccio of Mediterranean prawns with citrus fruits, avocado and pickled red onions
Full-ground tomatoes from Provence, organic mozzarella from Ile de France, strawberry vinaigrette
Cold courgette soup with rosemary, candied fennel, capers and chorizo condiment

MAIN COURSES

Savoy Langues d'Oiseau pasta from Savoie cooked like a risotto, summer truffle and watercress emulsion
Roasted veal loin from Limousin, cherry and kale, candied lemon polenta siphon
Back of cod, poivrade artichoke and gnocchi, virgin sauce

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€	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€

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