

## FAUCHON'S GOURMET SELECTION

### FAUCHON smoked salmon 27€

*Blackcurrent and red beetroot 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€

*Chesnut cream and candied lemon*

### FAUCHON salmon Kouloubiac, 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€

*Mirabelle Plum chutney from Lorraine, endive salad*

## TO EACH THEIR OWN

### The Fauchon Club Sandwich 23€

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

### The Vegetarian Club 21€

*Curry mayonnaise, hard-boiled egg, salad, avocado, zucchini, tomato, cucumber, gourmet peas, red onions*

### 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*



## THE FAUCHON MARKET

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

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## STARTERS

Cauliflower velouté, candied pears, smoked eel and lace tuile

Fried soft-boiled organic egg, pan-fried seasonal mushrooms, burnt bread siphon

Gravelax duck fillet, marinated button mushroom, Solliès fig, caramelized fresh walnuts, cold watercress emulsion

## MAIN COURSES

Burgundy truffle Langues d'Oiseau pasta from Savoy cooked like a risotto, vegetable emulsion

Confit veal shank, coco de Paimpol, anchovy condiment, olive, piquillo peppers

Pollock steak, roasted leeks, ravigote sauce and pommes paille

## THE MUST-HAVES TO SHARE

Roasted veal chop from Aquitaine, 700g

90€

Saint-Pierre of our coasts, 1 Kg

122 €

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

Matured 3 weeks, Fauchon condiments: stewed onions FAUCHON, nut mustard FAUCHON, fig jam FAUCHON

**YOUR CHOICE OF FILLING:** Melt-in-the-mouth potatoes with juice / Mashed potatoes with Isigny cream / Rice pilaf with roasted almonds / 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€

Ice creams and sorbets : Vanilla, Salted Butter Caramel, Tartinella, Lemon, Strawberry, Mango

4€ /scoop

## 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