

FAUCHON'S GOURMET SELECTION

FAUCHON smoked salmon 27€

Corsican clementine, Espelette pepper 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 IGP matured for 20 months 23€

Marinated mushrooms, pine nuts

FAUCHON salmon Kouloubiac, fresh and smoked salmon 43€

Heart of romaine with Fauchon olive oil, lemon velvet sauce

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

Chestnut velouté, free-range sheep cheese with candied lemons, sliced bread melba

Ravioli printed with fresh herbs, egg yolk marinated in cider vinegar, yellow wine emulsion

Carpaccio of scallops marinated in FAUCHON tea, "caviar" lemon, squid ink meringue

MAIN COURSES

Langues d'oiseau pasta from Savoy cooked like a risotto with Sots-l'y-laisse and old Comté cheese

Venison bourguignon, grilled potatoes with cooking juice

Roasted lean steak, salsify tagliatelle with Corsican clementine, Camargue rice tuile

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

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

THE FAUCHON APERITIF

Dry sausage 9€

Lomo 10€

Chorizo 10€

Ibaïama Ham matured for 20 months 12€

Toasts of semi-cooked Foie Gras 15€

Toasts of smoked salmon FAUCHON 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 for 20 months, Chorizo,

Lomo, dry sausage, Fingers Croque-Monsieur,

Tomme with flowers, Père Fabre goat cheese

THE SEA SLATE

39€

Smoked salmon, Tarama, Blinis

FAUCHON rillettes and Fingers Croque-Madame

THE CHEESE SLATE

12€ / PERSON

French cheeses : Comté du Doubs matured for 12 months,

Chaource Fermier, Tomme with wild flowers, Morbier