



FESTIVE MENU

From 8 December 2022 to 29 December 2022
Excluding dinner on December 24 and brunch on December 25 2022

Starter-Main or Main-Dessert : 50€ OU Starter-Main-Dessert : 60€

STARTERS

Cream of Jerusalem artichoke soup, gnocchi,
Shavings of Melanosporum truffles

Sea Bass carpaccio, Baeri caviar,
Cream of celery and vodka, melba bread

Pan-fried calf sweetbread, seasonal mushrooms,
Chestnut espuma

FAUCHON GOURMET SELECTION

Supplement : 5€

FAUCHON smoked salmon,
Corsican clementine, Espelette pepper condiment

Bayonne ham IGP matured for 20 months,
Marinated mushrooms, pine nuts

Foie gras de canard mi-cuit des Landes IGP,
Fruit compote of the moment with spices, Toasted "tourte" bread

Fauchon salmon Koulibiac, fresh and smoked salmon,
Heart of romaine with Fauchon olive oil, lemon sauce

DISH ONLY

MAIN DISHES

Langue d'oiseau pasta from Savoy cooked like a lobster risotto,
Creamy bisque

Scallops studded with Melanosporum truffle,
Tuberous chervil mousseline, chestnut shavings, iodine emulsion

Ballotine of capon from the Landes with beggar's fruits and foie gras,
Candied pumpkin, potato mille-feuille

DESSERTS

Bisou-Bisou log

Mont-Blanc log

Auguste log



A LA CARTE

From 8 December 2022 to 29 December 2022

STARTERS

Cream of Jerusalem artichoke soup, gnocchi, <i>Shavings of Melanosporum truffles</i>			
Sea Bass carpaccio, Baeri caviar, <i>Cream of celery and vodka, bread melba</i>			25€
Pan-fried calf sweetbread, seasonal mushrooms, <i>Chestnut espuma</i>			25€

FAUCHON GOURMET SELECTION

FAUCHON smoked salmon, <i>Corsican clementine, Espelette pepper condiment</i>	27€	Bayonne ham IGP matured for 20 months, <i>Marinated mushrooms, pine nuts</i>	23€
Semi-cooked duck foie gras from the Landes IGP, <i>Fruit compote of the moment with spices, Toasted "tourte" bread</i>	28€	FAUCHON salmon Kouloubiac, fresh and smoked salmon, <i>Heart of romaine with Fauchon olive oil, lemon sauce</i>	43€
French Cheeses : Log of goat cheese from Père Fabre, Chaurce Fermier, Tomme with wild flowers, Morbier	12€	Matured FAUCHON french Oscietra Caviar from Aquitaine, <i>Isigny cream, toasted brioche mousseline</i>	85/140/350€ 30/50/125g

MAIN DISHES

Langue d'oïseau pasta from Savoy cooked like a lobster risotto, <i>Creamy bisque</i>			45€
Scallops studded with Melanosporum truffle, <i>Tuberous chervil mousseline, chestnut shavings, iodine emulsion</i>			45€
Ballotine of capon from the Landes with beggar's fruits and foie gras, <i>Candied pumpkin, potato mille-feuille</i>			45€
Roasted Landes capon leg, <i>Potato mousseline with Isigny cream</i>			37€
Cocotte of monkfish confit with lobster bisque, <i>Sweet green pepper condiment, Camargue rice with coconut milk and lemongrass</i>			46€

THE MUST HAVE TO SHARE

Roasted veal chop from Aquitaine, <i>Smoked with savory- 700g</i>	90€	Saint-Pierre of our coasts, 1 Kg <i>Grenobloise condiment</i>	122€
Rib of beef " Rouge des prés " from Anjou matured 3 weeks, 1,200 Kg <i>Stewed onions FAUCHON, nut mustard FAUCHON, fig jam FAUCHON</i>			130€



FESTIVE MENU

From 29 December 2022 to 07 January 2023
Excluding dinner on December 31 2022 and brunch on January 1st 2023

Starter-Main or Main-Dessert : 50€ OU Starter-Main-Dessert : 60€

STARTERS

Fried organic soft-boiled egg,
Pan-fried mushrooms, chestnut emulsion

Beef tartar and oysters with wasabi,
« Pommes paille » potatoes with herbs

Carpaccio of scallops,
Cold emulsion with FAUCHON rosé Champagne, lemon "caviar", melba bread

FAUCHON GOURMET SELECTION

Supplement : 5€

FAUCHON smoked salmon,
Corsican clementine, Espelette pepper condiment

Bayonne ham IGP matured for 20 months,
Marinated mushrooms, pine nuts

Foie gras de canard mi-cuit des Landes IGP,
Fruit compote of the moment with spices, Toasted "tourte" bread

Fauchon salmon Koulibiac, fresh and smoked salmon,
Heart of romaine with Fauchon olive oil, lemon sauce

DISH ONLY

MAIN DISHES

Langue d'oiseau pasta from Savoy cooked like a Melanosporum truffle risotto,

Cod steak from our coasts, leek fondue with ginger,
Avruga sauce

Venison Bourguignon,
Grilled potatoes with juice

DESSERTS

Iconic Bisou-Bisou

Mont-Blanc log

Bisou-Bisou log

Auguste log



A LA CARTE

From 29 December 2022 to 07 January 2023

STARTERS

Fried organic soft-boiled egg,
Pan-fried mushrooms, chestnut emulsion

Beef tartar and oysters with wasabi,
« Pommes paille » potatoes with herbs

25€

Carpaccio of scallops,
Cold emulsion with FAUCHON rosé Champagne, lemon "caviar", melba bread

25€

FAUCHON GOURMET SELECTION

FAUCHON smoked salmon,
Corsican clementine, Espelette pepper condiment

27€

Bayonne ham IGP matured for 20 months,
Marinated mushrooms, pine nuts

23€

Semi-cooked duck foie gras from the Landes IGP,
Fruit compote of the moment with spices, Toasted "tourte" bread

28€

FAUCHON salmon Kouloubiac, fresh and smoked salmon,
Heart of romaine with Fauchon olive oil, lemon sauce

43€

French Cheeses : Log of goat cheese from Père Fabre,
Chaurce Fermier, Tomme with wild flowers, Morbier

12€

Matured FAUCHON french Oscietra Caviar from Aquitaine,
Isigny cream, toasted brioche mousseline

85/140/350€

30/50/125g

MAIN DISHES

Langue d'oïseau pasta from Savoy cooked like a Melanosporum truffle risotto,

45€

Cod steak from our coasts, leek fondue with ginger,
Avruga sauce

45€

Venison Bourguignon,
Grilled potatoes with juice

45€

Roasted Landes capon leg,
Potato mousseline with Isigny cream

37€

Cocotte of monkfish confit with lobster bisque,
Sweet green pepper condiment, Camargue rice with coconut milk and lemongrass

46€

THE MUST HAVE TO SHARE

Roasted veal chop from Aquitaine,
Smoked with savory- 700g

90€

Saint-Pierre of our coasts, 1 Kg
Grenobloise condiment

122€

Rib of beef " Rouge des prés " from Anjou matured 3 weeks, 1,200 Kg
Stewed onions FAUCHON, nut mustard FAUCHON, fig jam FAUCHON

130€

CHRISTMAS CELEBRATION DINNER

The evening of the 24 of December 2022

155 €

Per person

A glass of champagne

Hors d'oeuvres

Cream of Jerusalem artichoke soup, gnocchi and shavings of Melanosporum truffles

Langue d'oiseau pasta from Savoy cooked like a lobster risotto, creamy bisque

Scallops studded with Melanosporum truffle, tuberous chervil mousseline, chestnut shavings, iodine emulsion

Ballotine of capon from the Landes with beggar's fruits and foie gras, candied pumpkin and potato mille-feuille

FAUCHON Christmas logs

NEW YEAR'S CELEBRATION DINNER

The evening of the 31 of December 2022

200 €

Per person

A glass of champagne

Hors d'oeuvres

Low temperature langoustine, cold emulsion with FAUCHON rosé Champagne, lemon "caviar", melba bread

Langue d'oiseau pasta from Savoy cooked like a Melanosporum truffle risotto

Fillet of turbot, « crayon » leeks, Oscière caviar sauce

Hind fillet, quince tatin, Jerusalem artichoke mousseline, "grand veneur" sauce

Brie cheese with Melanosporum truffle

FAUCHON logs



CHRISTMAS BRUNCH

On the 25 of December 2022

95 €

Per person

THE VERRINES

Tartar of sea bream with citrus fruits

Artichoke, smoked duck breast and hazelnut verrine

Lobster, Mango and Sucrine Salad

Cream of Jerusalem artichoke soup

SELECTION OF SEA FOOD

Oysters

Cooked langoustines

Shrimps

Crab claws

THE SLATES

FAUCHON smoked salmon & tarama

Louis Ospital's charcuterie

Eric Lefèbvre's cheese platter

FAUCHON salmon Kouloubiac, duo of fresh and smoked salmon, heart of romaine with FAUCHON olive oil, lemon velvet sauce

HOT DISHES

Ballotine of capon from the Landes with beggar's fruits and foie gras, candied pumpkin and potato mille-feuille

Langue d'oiseau pasta from Savoy cooked like a risotto with

DESSERTS

FAUCHON Christmas logs

FAUCHON Macaroons

Seasonal fruit salad



NEW YEAR'S BRUNCH

On the 1st of January 2023

95 €

Per person

THE VERRINES

Tartar of sea bream with citrus fruits

Artichoke, smoked duck breast and hazelnut verrine

Lobster, Mango and Sucrine Salad

Cream of Jerusalem artichoke soup

SELECTION OF SEAFOOD

Oysters

Cooked langoustines

Shrimps

Crab claws

THE SLATES

FAUCHON smoked salmon & tarama

Louis Ospital's charcuterie

Eric Lefèbvre's cheese platter

FAUCHON salmon Kouloubiac, duo of fresh and smoked salmon, heart of romaine with FAUCHON olive oil, lemon velvet sauce

HOT DISHES

Ballotine of capon from the Landes with beggar's fruits and foie gras, candied pumpkin and potato mille-feuille

Lingue d'oiseau pasta from Savoy cooked like a risotto with

DESSERTS

FAUCHON Christmas logs

FAUCHON Macaroons

Seasonal fruit salad