

FAUCHON'S GOURMET SELECTION

FAUCHON smoked salmon 30€

Isigny fresh cream and "caviar" lemon 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€

FAUCHON artichoke cream and marinated mushrooms

FAUCHON salmon Kouloubiac, fresh and smoked salmon 41€

Endive salad 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€

Starter-Main Course-Dessert : 60€

STARTERS

Vichyssoise soup, FAUCHON refined Oscietre caviar

Poached organic egg, celeriac with country bacon and light pumpkin cream

Heart of salmon gravelax with beet and wasabi, radish pickles and Granny Smith apple

MAIN COURSES

"Pépinette" pasta from Savoy with Melanosporum truffle, vegetable foam

Roasted scallops, parsnip mousseline, buckwheat crisp, "flame" endive salad and iodine emulsion

Quasi of veal stuffed with foie gras, polenta "au gratin" with comté cheese, tagliatelle of salsify flamed with "Eddu" whisky

THE MUST-HAVES TO SHARE

Roasted veal chop from Aquitaine, 700g
Smoked with savory

90€

Sole of "petits bateaux, façon meunière", 1Kg
Grenoble condiment

140€

Rib of beef " Rouge des prés " from Anjou, 1,200 Kg
Matured 3 weeks, Fauchon condiments: stewed onions FAUCHON,
nut mustard FAUCHON, fig jam FAUCHON

130€

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

Eclair of the moment

12€

Paris-Brest

12€

Auguste Entremet

12€

Gianduja Pie

12€

Mont-Blanc Entremet

12€

Bisou-Bisou Entremet

12€

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 : Log of goat cheese from Père Fabre,
Chaource Fermier, Tomme with wild flowers, Morbier