

THE FAUCHON APERITIF

Basque dry sausage from Louis Ospital	9€	Fingers " Croque-Monsieur " with Prince of Paris Ham	12€
Basque Lomo from Louis Ospital	10€	Fingers "Croque-Madame" with smoked salmon FAUCHON	
Basque chorizo from Louis Ospital	10€	from Scotland	15€
Bayonne Ham matured for 20 months from Louis Ospital	12€	Black Olive Tapenade	10€
Toasts of semi-cooked Foie Gras des Landes		Red Pepper dips	10€
from the farm of Jean Sarthe	15€	Artichokes & Ricotta dips	10€
Toasts of smoked salmon FAUCHON from Scotland	12€	Rillettes of the moment	10€



THE SLATES

The Local Slate	38€	The Sea Slate	39€
<i>Bayonne ham IGP matured for 20 months, Chorizo, Lomo, dry sausage, Fingers Croque-Monsieur, Tomme with flowers, Père Fabre goat cheese</i>		<i>Smoked salmon, Tarama, Blinis FAUCHON rillettes and Fingers Croque-Madame</i>	
The Cheese Slate	24€		
<i>French cheeses : Log of goat cheese from Père Fabre, Chaource Fermier, Tomme with wild flowers, Morbier</i>			



TO EACH THEIR OWN

The FAUCHON Club Sandwich	23€	The Vegetarian Club	21€
<i>Cereal bread, fennel compote, turkey ham, hard-boiled eggs, tomato confit, mesclun, mayonnaise</i>		<i>Curry mayonnaise, hard-boiled egg, salad, avocado, zucchini, tomato, cucumber, gourmet peas, red onions</i>	
The Monsieur Auguste Croque Monsieur	23€	The Madam Fauchon Croque	26€
<i>"Prince of Paris Ham", Béchamel sauce with Comté cheese, aged 12 months</i>		<i>Norwegian smoked salmon, fine bechamel sauce with lemon and dill</i>	
Victoria Salad	21€	Auguste Salad « Caesar style »	21€
<i>Mixed greens, smoked salmon, shrimp, orange segments, soft-boiled egg, citrus vinaigrette, soy sauce</i>		<i>Sucrune salad, grilled chicken, hard-boiled egg, bacon, tomatoes, Comté</i>	



CÔTÉ PLAISIR

Galette des Rois <i>Pure butter puff pastry, raw and white almond frangipane, amber rum</i>	8€	Peanut Entremet <i>Choux pastry biscuit, crispy Feuilletine, creamy peanut, vanilla whipped cream, caramel whipped cream and homemade peanut praline</i>	12€
Crunchy chocolate tartlet <i>Dark chocolate, frangipane, cocoa nibs</i>	12€	Vanilla Caramel Entremet <i>Crispy hazelnut puff pastry, choux pastry biscuit, intense creamy Madagascan vanilla, caramel whipped cream, vanilla whipped cream</i>	12€
Lemon meringue Pie <i>Shortbread pastry, almond cream, smooth lemon cream, tangy jelly, Italian meringue with yuzu</i>	12€	Lison Entremet <i>Chocolate mousse, coffee-infused cream, caramel coulant</i>	12€
Raspberry and tea dome <i>Soft almond biscuit, raspberry compote, Whipped ganache infused with FAUCHON blueberry tea, pure butter shortbread</i>	12€	Fruit salad <i>Syrup with FAUCHON Tea</i>	12€
Eclair of the moment <i>Caramel, Coffee, Chocolate</i>	12€	FAUCHON Signature Christmas Log <i>Pink praline and puffed rice crisp, soft almond and lime biscuit, intense raspberry mousse, Tahitian vanilla ganache</i>	16€
		Mille-feuille <i>Puff pastry topped with vanilla diplomat cream</i>	16€

 *Gluten-free and lactose-free versions of the dish are available, suitable for vegetarian and vegan diets. All our meats and fishes are of French Origin, from local producers respecting a sustainable food chain.*

GLAM' HOURS – SHAREABLE GOURMET PLATES

 Grandmother's egg casserole with pumpkin and chestnuts	14€
Roasted Reblochon cheese, bacon crisps, waffle potatoes	17€
Crispy raclette	17€
Cromesquis of "wild boar" with foie gras	21€
Lobster roll	22€
Escargots à la Bourguignonne	23€
Croque-Monsieur with smoked turkey, black truffle	25€

SWEET SIDE

Galette des Rois <i>Pure butter puff pastry, raw and white almond frangipane, amber rum</i>	8€
Eclair of the moment <i>Caramel, Coffee, Chocolate</i>	12€
Raspberry and tea dome <i>Soft almond biscuit, raspberry compote, whipped ganache infused with FAUCHON blueberry tea, pure butter shortbread</i>	12€
Crunchy chocolate tartlet <i>Dark chocolate, frangipane, cocoa nibs</i>	12€
Lison Entremet <i>Milk chocolate mousse and coffee-infused cream, flowing coffee with a caramel heart and an almond biscuit</i>	12€
Peanut Entremet <i>Choux pastry biscuit, crispy Feuilletine, creamy peanut, vanilla whipped cream, caramel whipped cream, homemade peanut praline</i>	12€
Lemon meringue Pie <i>Shortbread pastry, almond cream, smooth lemon cream, tangy jelly, Italian meringue with yuzu</i>	12€
Vanilla Caramel Entremet <i>Crispy hazelnut puff pastry, choux pastry biscuit, intense creamy Madagascan vanilla, caramel whipped cream, vanilla whipped cream</i>	12€
 Fruit salad <i>Syrup with FAUCHON Tea</i>	12€
Mille-feuille <i>Puff pastry topped with vanilla diplomat cream</i>	16€
FAUCHON Signature Christmas Log <i>Pink praline and puffed rice crisp, soft almond and lime biscuit, intense raspberry mousse, Tahitian vanilla ganache</i>	16€

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