

THE FAUCHON LUNCH MENU

Starter-Main course or Main course-Dessert: 46€ / Starter-Main course-Dessert: 57€

CHOICE OF STARTER

Smoked salmon à la ficelle, **FAUCHON strawberry and rose petal jam**, Isigny cream
SANDMAN HERBAL TEA: A gourmand blend of Rooibos, camomille and verbena, with sweet notes of honey and caramel – 7€
AOP Chablis, 2022, Domaine Garnier - 14€

4 Fines de Claire n°2 oysters served with rye bread, butter, shallot vinegar and lemon
JASMINE CHUNG HAO TEA: A flowery and leafy tea flavoured with mild jasmine – 7€
AOP Chablis, 2022, Domaine Garnier - 14€

Fields of Anjou - Roasted white asparagus with Basque bacon, **FAUCHON mango confit with Sechuan pepper**
AN AFTERNOON IN PARIS TEA: Amber black tea with sweet, powdery scents of vanilla, citrus and rose – 7€
AOP Sancerre, La Perrière, 2020, Domaine Saget La Perrière - 14€

CHOICE OF MAIN COURSE

French Riviera - Smoked sea bream from Cannes, roasted fennel confit, **FAUCHON rosebud bone cream**
OHANAMI TEA: Flowery tea with delicate, sweet notes of cherry blossom – 7€
AOP Mâcon-Uchizy, Les Maraichers, 2018, Les héritiers du Comte Lafon - 14€

Vendéen air - Fillet of duckling from Challans, green asparagus and strawberries from Plougastel, **FAUCHON Voantsy Périféry black pepper**
FAUCHON BLEND TEA: A fruity tea with zesty citrus fruit and sensual vanilla flavours – 7€
AOP Morgon, Côte du Py, 2021, Domaine Jean Foillard – 14€

The weekly dish

CHOICE OF DESSERT

Signature BISOU BISOU Entremet - Soft dacquoise, crunchy almond base, strawberry confit with Espelette pepper, vanilla and fresh mint ganache
BISOU BISOU TEA: A fragrant green tea from China with refreshing notes of mint and strawberry enhanced by a hint of chili pepper – 7€
Champagne FAUCHON Brut – 16€

Menton Hills - Lemon cake, yuzu sorbet, vanilla mousseline cream, **FAUCHON AOC Provence olive oil**
VERBENA HERBAL TEA: Lemony and slightly acid herbal tea with digestive properties – 7€
Champagne FAUCHON Brut – 16€

Fruit salad of the moment, **FAUCHON Blend tea syrup**
FAUCHON BLEND TEA: A fruity tea with zesty citrus fruit and sensual vanilla flavours – 7€
AOC Coteaux du Layon, 2016, Domaine de la Soucherie – 14€

WEEKLY LUNCH MENU

MONDAY : 7-hour lamb shoulder with mushrooms, spelt ragout <i>SENCHA GREEN TEA – 7€ / AOP Morgon, Côte du Py, 2021, Domaine Jean Foillard – 14€</i>	36
TUESDAY : Koulibiac of salmon, beurre blanc, vegetables, sucrine <i>AN AFTERNOON IN PARIS TEA – 7€ / AOP Sancerre, La Perrière, 2020, Domaine Saget la Perrière – 14€</i>	38
WEDNESDAY : Cod back like an aioli <i>JASMINE CHUNG HAO TEA – 7€ / AOC Vouvray, 2022, Domaine Vincent Carême – 13€</i>	36
THURSDAY : Veal vol au vent, sweetbreads, mushrooms and full-bodied juice <i>CHAI TEA – 7€ / AOP Mâcon-Uchizy, Les Maraichers, 2018, Les héritiers du Comte Lafon - 14€</i>	35
FRIDAY : Fish parmentier with fresh herbs and garlic confit cream <i>AN AFTERNOON IN PARIS TEA – 7€ / AOP Sancerre, La Perrière, 2020, Domaine Saget la Perrière – 14€</i>	34
SATURDAY : Rossini-style braised beef cheek with "mitraille" potatoes <i>CEYLAN B.O.P TEA – 7€ / AOC Corbières, Cuvée Romain Pauc, 2015, Château La Voulte Gasparets - 15€</i>	38
SUNDAY : Roast poultry, potato mousseline, Comté cheese shavings <i>CHAI TEA – 7€ / AOP Bourgogne Pinot noir, 2021, Domaine Bouvier – 15€</i>	35

All our prices are in euros, service included / All our meat and fish are of French origin and sourced from local producers

MUST-HAVE STARTERS

- Duck foie gras from the Jean Sarthe farm, home-made semi-cooked, with Pineau de Charentes, **FAUCHON Provence purple fig compote** 26
CEYLAN B.O.P TEA: Black tea from Ceylon, with broken leaves. A fresh tea with a clear astringency; typical smooth and lingering fruity notes – 7€
Champagne Laurent Perrier Brut « La cuvée » - 18€
- Smoked salmon à la ficelle, **FAUCHON strawberry and rose petal jam**, Isigny cream 28
SANDMAN HERBAL TEA: A gourmand blend of Rooibos, camomille and verbena, with sweet notes of honey and caramel – 7€
AOP Chablis, 2022, Domaine Garnier - 14€
- 4 / 6 Fines de Claire n°2 oysters served with rye bread, butter, shallot vinegar and lemon 18 / 25
JASMINE CHUNG HAO TEA: A flowery and leafy tea flavoured with mild jasmine – 7€
AOP Chablis, 2022, Domaine Garnier - 14€
- French Oscietra Caviar from Aquitaine 50gr / 125gr 140 / 350
CEYLAN B.O.P TEA: Black tea from Ceylon, with broken leaves. A fresh tea with a clear astringency; typical smooth and lingering fruity notes – 7€
Champagne Blanc de Blancs FAUCHON – 20€

STARTERS OF THE MOMENT

- Fields of Anjou - Roasted white asparagus with Basque bacon, **FAUCHON mango confit with Sechuan pepper** 20
AN AFTERNOON IN PARIS TEA: Amber black tea with sweet, powdery scents of vanilla, citrus and rose – 7€
AOP Sancerre, La Perrière, 2020, Domaine Saget La Perrière - 14€
- Languedoc - Petits Gris snails, black garlic butter, **artichoke and FAUCHON fromage frais spread**, toasted brioche 22
SENCHA GREEN TEA: Chinese green flat leaves tea. Gentle, round with a mild astringency and herbal, fresh flavours – 7€
AOP Morgon, Côte du Py, 2021, Domaine Jean Foillard – 14€
- Off the coast of Finistère - Langoustine in broth, celery and spring shoots, **FAUCHON pear and blueberry jam** 25
EARL GREY & BLUE FLOWERS TEA: Bergamot-scented black tea with lively, lemony notes – 7€
AOP Sancerre, La Perrière, 2020, Domaine Saget la Perrière – 14€

MAIN COURSES

French Riviera - Smoked sea bream from Cannes, roasted fennel confit, FAUCHON rosebud bone cream	37
<i>OHANAMI TEA: Flowery tea with delicate, sweet notes of cherry blossom – 7€ AOP Mâcon-Uchizy, Les Maraichers, 2018, Les héritiers du Comte Lafon - 14€</i>	
Vendéen air - Fillet of duckling from Challans, green asparagus and strawberries from Plougastel, FAUCHON Voantsy Périféry black pepper	39
<i>FAUCHON BLEND TEA: A fruity tea with zesty citrus fruit and sensual vanilla flavours – 7€ AOP Morgon, Côte du Py, 2021, Domaine Jean Foillard – 14€</i>	
Savoie Basins - Maison Murgat Arctic char, stuffed morels and peppers, FAUCHON Shangilla tea barigoule juice	41
<i>SHANGRILLA TEA: Fruity black tea with warm, zesty fragrances of bergamot, orange and lemon – 7€ AOP Chablis, 2022, Domaine Garnier – 14€</i>	
Landes region - Crispy sweetbreads with FAUCHON tarragon mustard, ragout of fava beans and French peas	41
<i>FIVE O'CLOCK TEA: Indian black tea with hints of cocoa, brioche and a delicate spiciness – 7€ AOP Mâcon-Uchizy, Les Maraichers, 2018, Les héritiers du Comte Lafon - 14€</i>	
Aquitaine meadows – Smoked veal cutlet with vine shoots to share for two people	86
<i>CEYLON B.O.P TEA: Black tea from Ceylon, with broken leaves. A fresh tea with a clear astringency; typical smooth and lingering fruity notes – 7€ AOC Corbières, Cuvée Romain Pauc, 2015, Château La Voulte Gasparets - 15€</i>	

SIDES

A SIDE OF YOUR CHOICE TO ACCOMPANY YOUR DISH. ADDITIONAL SIDE : 6€

Gratin of potatoes with lemon confit

Vegetable and herb cassalette

Mitraille potatoes, fried in gravy with spring onions

Sucrine and arugula with IGP Modena vinegar and mature olive oil

CHEESES

Maison Fabre goat cheese, FAUCHON Acacia honey from France, caramelized walnuts, Espelette pepper	10
<i>AOP Chablis, 2022, Domaine Garnier - 14€</i>	

Selection of cheeses	12
<i>AOP Sancerre, La Perrière, 2020, Domaine Saget la Perrière – 14€</i>	

MUST-HAVE DESSERTS

- Signature BISOU BISOU Entremet 14
Soft dacquoise, crunchy almond base, strawberry confit with a hint of Espelette pepper, vanilla ganache infused with fresh mint
BISOU BISOU TEA: A fragrant green tea from China with refreshing notes of mint and strawberry enhanced by a hint of chili pepper- 7€
FAUCHON Rosé Champagne - 18€
- BISOU BISOU Vanilla Entremet 14
The sweet alliance of pecan and vanilla for a creation rich in sweetness and indulgence
AN AFTERNOON IN PARIS TEA: Amber black tea with sweet, powdery scents of vanilla, citrus and rose - 7€
AOC Coteaux du Layon, 2016, Domaine de la Soucherie - 14€
- BISOU BISOU Lemon Entremet 14
An acidic version with powerful lemon notes, softened by the creaminess of Italian meringue. The perfect balance between freshness and sweetness
SHANGRILLA TEA: Fruity black tea with warm, zesty fragrances of bergamot, orange and lemon - 7€
FAUCHON Brut Champagne - 16€

DESSERTS OF THE MOMENT

- Fruit salad of the moment, **FAUCHON Blend tea syrup** 12
FAUCHON BLEND TEA: A fruity tea with zesty citrus fruit and sensual vanilla flavours - 7€
AOC Coteaux du Layon, 2016, Domaine de la Soucherie - 14€
- Menton Hills - Lemon cake, yuzu sorbet, vanilla mousseline cream, **FAUCHON AOC Provence olive oil** 14
VERBENA HERBAL TEA: Lemony and slightly acid herbal tea with digestive properties - 7€
FAUCHON Brut Champagne - 16€
- Brittany orchards - Plougastel strawberries, rhubarb, white chocolate ganache, Breton shortbread, **FAUCHON strawberry-rhubarb and cherry blossom jam** 15
FAUCHON BLEND TEA: A fruity tea with zesty citrus fruit and sensual vanilla flavours - 7€
FAUCHON Rosé Champagne - 18€
- Mille-Feuilles, Madagascar vanilla, caramel sauce 15
SANDMAN HERBAL TEA: A gourmet blend of South African Rooibos, chamomile and verbena, with sweet notes of honey and caramel- 7€
AOC Coteaux du Layon, 2016, Domaine de la Soucherie - 14€