

THE FAUCHON LUNCH MENU

Starter-Main course or Main course-Dessert: 48€ / Starter-Main course-Dessert: 58€

CHOICE OF STARTER

Smoked salmon "à la ficelle", **FAUCHON Rose petal preserve**, Isigny cream

*SANDMAN HERBAL TEA: A gourmand blend of Rooibos, chamomile and verbena, with sweet notes of honey and caramel – 7€
AOP Chablis, 2022, Domaine Garnier - 14€*

Bay of Quiberon – 4 Fines de Claire n°2 oysters from Brittany, 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€*

Bay of Saint-Malo – Roasted scallops, smoked duck breast condiment, and butternut squash confit with **FAUCHON Acacia honey**

*VERBENA HERBAL TEA: Lemony and slightly acid herbal tea with digestive properties – 7€
AOP Sancerre, La Perrière, 2020, Domaine Saget la Perrière - 14€*

CHOICE OF MAIN COURSE

Meadows of Burgundy – Beef chuck cooked two ways, roasted parsnips with shallot confit, **FAUCHON Voatsyperifery pepper**

*SENCHA GREEN TEA: Chinese green flat leaves tea. Gentle, round with a mild astringency and herbal, fresh flavors – 7€
AOC Pessac Léognan, 2019, Les Demoiselles de Larrivet Haut Brion - 17€*

Breton Coasts – Fillet of Yellow Pollock, celery root vegetable ravioli with **FAUCHON Rose Bud**, pickled mushrooms

*CHAI TEA: Black tea where the depth of vanilla flavors blends with the rich spices – 7€
AOC Vouvray, 2021, Domaine Vincent Carême - 13€*

The Dish of the Day

CHOICE OF DESSERT

Choice of BISOU BISOU

*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€*

Exotic Freshness – Banana and passion fruit salad, sorbets, **FAUCHON Hazelnut praline**, white chocolate mousse

*VERBENA HERBAL TEA: Lemony and slightly acid herbal tea with digestive properties – 7€
AOC Vouvray, 2022, Domaine Vincent Carême - 13€*

Fruit salad of the moment, **FAUCHON Blend tea syrup**

*FAUCHON BLEND TEA: A fruity tea with zesty citrus fruit and sensual vanilla flavors – 7€
AOC Coteaux du Layon, 2016, Domaine de la Soucherie - 14€*

WEEKLY LUNCH MENU

MONDAY: Kouloubiac of salmon, white butter, vegetables, sucrine	36
<i>AN AFTERNOON IN PARIS TEA – 7€ / AOP Sancerre, La Perrière, 2020, Domaine Saget la Perrière – 14€</i>	
TUESDAY: Andouillette AAAAA, potato mousseline, and Meaux mustard	36
<i>CEYLAN B.O.P TEA – 7€ / AOC Pessac Léognan, 2019, Les Demoiselles de Larrivet Haut Brion - 17€</i>	
WEDNESDAY: Cod back like an aioli	36
<i>JASMINE CHUNG HAO TEA – 7€ / AOC Vouvray, 2022, Domaine Vincent Carême – 13€</i>	
THURSDAY: Veal "vol au vent", sweetbreads, mushrooms, full-bodied juice	36
<i>CHAI TEA – 7€ / AOC Pessac Léognan, 2019, Les Demoiselles de Larrivet Haut Brion - 17€</i>	
FRIDAY: Fish parmentier with fresh herbs, garlic confit cream	36
<i>AN AFTERNOON IN PARIS TEA – 7€ / AOC Vouvray, 2022, Domaine Vincent Carême – 13€</i>	
SATURDAY: Chicken supreme, potatoes mousseline, arugula, and Comté cheese shavings	36
<i>CHAI TEA – 7€ / AOP Morgon, Côte du Py, 2021, Domaine Jean Foillard – 15€</i>	
SUNDAY: Rock fish in Provençal soup, confit fennel	36
<i>JASMINE CHUNG HAO TEA – 7€ / AOC Vouvray, 2022, Domaine Vincent Carême – 13€</i>	

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

- Bay of Quiberon – 4 / 6 Fines de Claire n°2 oysters from Brittany, rye bread, butter, shallot vinegar and lemon 19 / 26
*JASMINE CHUNG HAO TEA: A flowery and leafy tea flavoured with mild jasmine – 7€
AOP Chablis, 2022, Domaine Garnier - 14€*
- Smoked salmon “à la ficelle”, FAUCHON Rose petal preserve, Isigny cream 29
*SANDMAN HERBAL TEA : A gourmand blend of Rooibos, chamomile and verbena, with sweet notes of honey and caramel – 7€
AOP Chablis, 2022, Domaine Garnier - 14€*
- FAUCHON Ossetra Caviar from Aquitaine 30gr / 50gr / 125gr 85 / 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€
FAUCHON Blanc de Blancs Champagne – 20€*

STARTERS OF THE MOMENT

- Bay of Saint-Malo – Roasted scallops, smoked duck breast condiment, and butternut squash confit with FAUCHON Acacia honey 23
*VERBENA HERBAL TEA: Lemony and slightly acid herbal tea with digestive properties – 7€
AOP Sancerre, La Perrière, 2020, Domaine Saget la Perrière – 14€*
- Petits Gris snails, black garlic butter, FAUCHON Sweet red pepper mascarpone, toasted brioche 24
*SENCHA GREEN TEA: Chinese green flat leaves tea. Gentle, round with a mild astringency and herbal, fresh flavors – 7€
AOP Morgon, Côte du Py, 2021, Domaine Jean Foillard – 15€*
- Duck foie gras from the Jean Sarthe farm, home-made semi-cooked, with Pineau of Charentes, FAUCHON Provence purple fig compote 28
*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€
Laurent Perrier Brut “La Cuvée” Champagne - 18€*

MAIN COURSES

Beef chuck cooked two ways, roasted parsnips with shallot confit, FAUCHON Voatsiperifery pepper	37
<i>SENCHA GREEN TEA: Chinese green flat leaves tea. Gentle, round with a mild astringency and herbal, fresh flavors – 7€ AOC Pessac Léognan, 2019, Les Demoiselles de Larrivet Haut Brion – 17€</i>	
Fillet of yellow pollock, celery root vegetable ravioli with FAUCHON Rose Bud , pickled mushrooms	37
<i>JASMINE TEA CHUNG HAO: Floral and herbaceous green tea with a suave jasmine aroma – 7€ AOC Vouvray, 2022, Domaine Vincent Carême – 13€</i>	
Wild Mallard Duck, Jerusalem artichoke millefeuille, Chasselas grape confit, and game jus infused with FAUCHON Chai Tea	40
<i>CHAI TEA: Black tea flavored with sensual vanilla aromas and spices – 7€ AOC Pessac Léognan, 2019, Les Demoiselles de Larrivet Haut Brion - 17€</i>	
Line-caught whiting, Camargue rice with a Yuzu-infused white butter sauce, FAUCHON Seaweed tartare	41
<i>SHANGRILLA TEA: Fruity black tea with zesty and warm aromas of bergamot, orange, and lemon – 7€ AOP Chablis, 2022, Domaine Garnier - 14€</i>	
Smoked veal cutlet with thyme to share for two people, potatoes mousseline with veal jus	89
<i>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€ AOP Morgon, Côte du Py, 2021, Domaine Jean Foillard – 15€</i>	

SIDES – 5€

Cassolette of vegetables of the moment

Potato mousseline flavored with Mediterranean olive

Sucrine seasoned with IGP Modena vinegar and mature olive oil, Parmigiano shavings

French fries

CHEESES

Fresh goat cheese with FAUCHON Rose petal confit , rose buds, and red shiso	8
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MUST-HAVE DESSERTS

Signature BISOU BISOU Entremets 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 Entremets 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 Entremets 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

Exotic Freshness – Banana and passion fruit salad, sorbets, **FAUCHON Hazelnut praline**, white chocolate mousse 16
VERBENA HERBAL TEA: Lemony and slightly acid herbal tea with digestive properties – 7€
AOC Vouvray, 2022, Domaine Vincent Carême – 13€

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€

Comice pear poached in **FAUCHON Shangrilla tea** syrup, warm pecan financier, and pear sorbet 15
SHANGRILLA TEA: Fruity black tea with zesty and warm aromas of bergamot, orange, and lemon – 7€
AOC Coteaux du Layon, 2016, Domaine de la Soucherie – 14€

Fruit salad of the moment, **FAUCHON Blend tea syrup** 12
FAUCHON BLEND TEA: A fruity tea with zesty citrus fruit and sensual vanilla flavors – 7€
AOC Coteaux du Layon, 2016, Domaine de la Soucherie – 14€