



**FAUCHON**  
LE GRAND CAFÉ  
PARIS

# Candlelight Dinner

FOUR-SEQUENCES MENU  
IN SUPPORT OF EARTH HOUR  
SATURDAY, MARCH 22ND, 2025

## CHOICE OF STARTER

Mackerel flame-tempered, matured soy marinade and FAUCHON Mango, Passion and Orange flavoured black tea, passion fruit condiment and flaxseed brocoletti

Duck foie gras from Jean-Sarthe farm, homemade semi-cooked with Pineau des Charentes, FAUCHON Christmas jam with apple angelica and spices

## CHOICE OF MEAT MAIN COURSE

Filet of Challans Duckling with FAUCHON Acacia Honey from France, candied pumpkin, daikon, and pomegranate

Smoked veal sweetbreads with thyme, pears cooked in FAUCHON Chai Tea syrup, chanterelles with shallot confit

## CHOICE OF SEAFOOD MAIN COURSE

Scallops, roasted cauliflower, and pickles with fresh turmeric, FAUCHON mango confit with Sechuan pepper

Poached brill, white sauce with FAUCHON Rosé Champagne, melting leeks from the Somme, warmed oysters, radishes, and capers

## CHOICE OF DESSERT

Choice of BISOU BISOU

Pineapple confit with rum, white cheese mousse with cocoa and hazelnut praline FAUCHON

80€, EXCLUDING BEVERAGES.

VAT, and service included