

FAUCHON
L'HÔTEL
PARIS

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KYOTO

OHANAMI MENU

CO-CREATED BY OUR CHEFS
BAPTISTE LIMOUZIN AND KEIICHIRO HAYASHI

On the occasion of the Sakura bloom, from April 1st to 30th, Chefs Baptiste Limouzin and Keiichiro Hayashi invite you to experience a culinary journey blending French-Japanese harmony at the Grand Café Fauchon, through the "Ohanami" Menu, which signifies "the contemplation of cherry blossoms".

AMUSE BOUCHE

STARTER

Fillet of Baigorri trout with **FAUCHON Voantsy Perifery pepper**,
spring vegetable broth with coriander oil

JASMIN CHUNG HAO TEA: Scented green flowery and leafy tea flavoured with mild jasmine - 8€

SEAFOOD MAIN COURSE

Poached fillet of sole with white miso butter, preserved leeks and caper condiments

SANDMAN HERBAL TEA: A gourmand blend of Rooibos, chamomile, and verbena, with sweet notes of honey and caramel - 8€

MEAT MAIN COURSE

Filet of Challans duckling, roasted white asparagus with Sakura vinegar
and juice infused with **FAUCHON "A night in Kyoto" tea**

"A NIGHT IN KYOTO" TEA: Japanese green tea with fruity aromas of cherry, pear and tangerine - 8€

DESSERT

Rhubarb and vanilla tartellette, **FAUCHON Strawberry**,
rhubarb and cherry blossom jam

OHANAMI TEA: Chinese green tea with sweet cherry and red fruit notes - 8€

4-Sequence Menu - 80€, excluding beverages
VAT and service included