

# 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, 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€*

Melon marinated in verbena berry, crispy Bayonne ham, tangy cold soup, wasabi sorbet

*VERBENA HERBAL TEA: Lemony and slightly acid herbal tea with digestive properties – 7€  
IGP Pays d'Oc, 2023, Argali, Château Puech Haut - 12€*

## CHOICE OF MAIN COURSE

Fillet of sea bass, carrots, red bell pepper coulis and pickled blackberries, **FAUCHON Blend Tea**

*FAUCHON BLEND TEA: A fruity tea with zesty citrus fruit and sensual vanilla flavours – 7€  
AOC Vouvray, 2021, Domaine Vincent Carême – 13€*

Fillet of duckling from Challans, Green Zebra tomato jam, Marmande tomato tartar, garlic confit, **FAUCHON Tea 2022 vinaigrette**

*2022 STRAWBERRY, VERVEINE & LEMON TEA: Fruity black tea with strawberry, verbena and lemon scents – 7€  
AOC St-Joseph, 2023, Les Côteaux, Domaine Durand – 14€*

The weekly dish

## 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€*

Blanc-manger infused with savory, cake with organic lemon, **FAUCHON AOC Provence olive oil**

*VERBENA HERBAL TEA: Lemony and slightly acid herbal tea with digestive properties – 7€  
FAUCHON Brut Champagne – 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

<b>MONDAY:</b> Kouloubiac of salmon, beurre blanc, vegetables, sucrine	39
<i>AN AFTERNOON IN PARIS TEA – 7€ / AOP Sancerre, La Perrière, 2020, Domaine Saget la Perrière – 14€</i>	
<b>TUESDAY:</b> Soup of rock fish in Provençal style	38
<i>SHANGRILLA TEA – 7€ / AOP Sancerre, La Perrière, 2020, Domaine Saget la Perrière – 14€</i>	
<b>WEDNESDAY:</b> Cod back like an aioli	37
<i>JASMINE CHUNG HAO TEA – 7€ / AOC Vouvray, 2022, Domaine Vincent Carême – 13€</i>	
<b>THURSDAY:</b> Veal vol au vent, sweetbreads, mushrooms, full-bodied juice	39
<i>CHAI TEA – 7€ / AOC Pessac Léognan, 2019, Les Demoiselles de Larrivet Haut Brion - 17€</i>	
<b>FRIDAY:</b> Fish parmentier with fresh herbs, garlic confit cream	36
<i>AN AFTERNOON IN PARIS TEA – 7€ / AOC Vouvray, 2022, Domaine Vincent Carême – 13€</i>	
<b>SATURDAY:</b> Stuffed tomatoes, red rice from Camargue	36
<i>CEYLAN B.O.P TEA – 7€ / AOC St-Joseph, 2023, Les Côteaux, Domaine Durand - 14€</i>	
<b>SUNDAY:</b> Roast poultry, potato mousseline, Comté cheese shavings	36
<i>CHAI TEA – 7€ / AOP Morgon, Côte du Py, 2021, Domaine Jean Foillard – 15€</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

- 4 / 6 Fines de Claire n°2 oysters served with 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€*
- Duck foie gras from the Jean Sarthe farm, home-made semi-cooked, with Pineau of Charentes, FAUCHON Provence purple fig compote 27  
*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€*
- Smoked salmon à la ficelle, FAUCHON rose petal preserve, Isigny cream 29  
*SANDMAN HERBAL TEA : A gourmand blend of Rooibos, camomille and verberna, with sweet notes of honey and caramel – 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€*  
*FAUCHON Blanc de Blancs Champagne – 20€*

## STARTERS OF THE MOMENT

- Melon marinated in verbena berry, crispy Bayonne ham, tangy cold soup, wasabi sorbet 20  
*VERBENA HERBAL TEA: Lemony and slightly acid herbal tea with digestive properties – 7€*  
*IGP Pays d'Oc, 2023, Argali, Château Puech Haut - 12€*
- Petits Gris snails, black garlic butter, FAUCHON sweet red pepper mascarpone, toasted brioche 23  
*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 – 15€*
- Colored tomato and avocado salad, ½ Breton lobster, FAUCHON Balsamic Vinegar from Modena, cocktail sauce 44  
*JASMINE CHUNG HAO TEA: A flowery and leafy tea flavoured with mild jasmine – 7€*  
*AOC Vouvray, 2022, Domaine Vincent Carême – 13€*

## MAIN COURSES

Fillet of sea bass, carrots, red bell pepper coulis, pickled blackberries, <b>FAUCHON Blend Tea</b>	39
<i>FAUCHON BLEND TEA: A fruity tea with zesty citrus fruit and sensual vanilla flavours – 7€ AOC Vouvray, 2021, Domaine Vincent Carême – 13€</i>	
Fillet of duckling from Challans, Green Zebra tomato jam, Marmande tomato tartar, garlic confit, <b>FAUCHON Tea 2022</b> vinaigrette	39
<i>2022 STRAWBERRY, VERVEINE &amp; LEMON TEA: Fruity black tea with strawberry, verbena and lemon scents – 7€ AOC St-Joseph, 2023, Les Côteaux, Domaine Durand – 14€</i>	
Charolais hanger steak, zucchini stuffed with <b>FAUCHON onion confit</b> , onion petals, meat jus	40
<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€ AOC Pessac Léognan, 2019, Les Demoiselles de Larrivet Haut Brion - 17€</i>	
John Dory with <b>FAUCHON mustard with Espelette chilli pepper</b> , roasted apricots, green beans, fish bone juice with <b>FAUCHON Tea 2024</b>	44
<i>2024 PEACH, APRICOT AND LAVENDER TEA: Green tea with apricot and lavender bits and natural peach flavours – 7€ AOP Chablis, 2022, Domaine Garnier - 14€</i>	
Smoked veal cutlet with rosemary to share for two people	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€

Slice of roasted tomato in Provençal style
Ratatouille casserole
Mitraille fried potatoes
Sucrine salad and arugula with IGP Modena vinegar and mature olive oil
French fries

## SNACKING

The Vegetarian Club – Curry mayonnaise, hard-boiled egg, salad, avocado, zucchini, tomato, cucumber, gourmet peas, red onions	21
Auguste salad “Caesar style” – Sucrine salad, grilled chicken, hard-boiled egg, bacon, tomatoes, Comté cheese	22
The Mr. Auguste Croque Monsieur – Prince of Paris ham, Béchamel sauce with Comté cheese aged 12 months	23
The FAUCHON Club – Cereal bread, fennel compote, turkey ham, hard-boiled eggs, tomato confit, mesclun salad, mayonnaise	23
Victoria salad – Mixed greens, smoked salmon, shrimp, orange segments, soft-boiled eggs, citrus vinaigrette, soy sauce	24
The Salmon Croque - Norwegian smoked salmon, fine Béchamel sauce with lemon and dill	24
Chicken fillet croquette, sucrine salad	25
Limousin beef burger, cantal, <b>FAUCHON onions compote</b>	28
Fish & Chic of whiting, tartar sauce	28

## CHEESES

Seasoned Corsican brocciu, <b>FAUCHON mango confit with Sechuan pepper</b>	11
<i>AOP Chablis, 2022, Domaine Garnier - 14€</i>	
Selection of cheeses	12
<i>AOP Morgon, Côte du Py, 2021, Domaine Jean Foillard – 15€</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€*
- BISOU BISOU Entremet with "A Night in Kyoto" Tea 14  
Ganache infused with A Night in Kyoto Tea, accompanied by a compote of apples with lemon on an almond and feuilletine crisp  
*A NIGHT IN KYOTO TEA: Japanese green tea with fruity cherry, pear and mandarin aromas - 7€*  
*AOC Coteaux du Layon, 2016, Domaine de la Soucherie - 14€*
- BISOU BISOU Pistachio Entremet 14  
A refined, exotic recipe with the intensity of pistachio, combined with the delicate notes of cardamom. An original, gourmet version  
*JASMINE CHUNG HAO TEA: A flowery and leafy tea flavoured with mild jasmine - 7€*  
*AOP Sancerre, La Perrière, 2020, Domaine Saget la Perrière - 14€*

## 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€*
- Blanc-manger infused with savory, cake with organic lemon, FAUCHON AOC Provence olive oil 15  
*VERBENA HERBAL TEA: Lemony and slightly acid herbal tea with digestive properties - 7€*  
*FAUCHON Brut Champagne - 16€*
- Cherry clafoutis with FAUCHON Chai Tea, Black Forest style cream 15  
*CHAI TEA : Black tea where the depth of vanilla flavours blends with the rich spices - 7€*  
*IGP Pays d'Oc, 2023, Argali, Château Puech Haut - 12€*
- 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€*