

# A la carte

## Dinner

### STARTERS

**South-West Region – Duck foie gras from Jean Sarthe farm,**  
homemade semi-cooked with Pineau des Charentes, **FAUCHON rhubarb jam from Hauts-de-France** - 30€   
*CEYLAN B.O.P TEA - 8€ | AOP Chablis, 2022, Domaine Garnier - 14€*

**Scotland – Smoked salmon « à la ficelle », FAUCHON rose petal preserve,** Isigny cream - 30€   
*SANDMAN HERBAL TEA - 8€ | AOP Chablis, 2022, Domaine Garnier - 14€*

**Baie of Quiberon – 4/6 n°2 oysters from Brittany,** rye bread, butter, shallot vinegar - 19€ / 26€   
*JASMIN CHUNG HAO TEA - 8€ | AOP Chablis, 2022, Domaine Garnier - 14€*

**Gascony Land – Landes Roasted white asparagus,**  
veils of smoked duck breast, **FAUCHON mango confit with Sechuan pepper** and puffed buckwheat - 26€  
(vegetarian option available   
*MANGO PASSION AND ORANGE TEA - 8€ | AOC Sancerre, 2023, Domaine Lucien Crochet - 16€*



**FAUCHON Ossetra Caviar from Aquitaine** 30gr/50gr/125gr - 85/140/350€   
*CEYLAN B.O.P TEA - 8€ | Laurent-Perrier Blanc de Blancs Champagne - 24€*

### MAIN COURSES

**Orleans Barnyard – Supreme of Gatinais farm poultry,**  
green asparagus from Provence with **Voantsy Perifery FAUCHON black pepper** et Gariguettes strawberries - 44€   
*CHAI TEA - 8€ | AOC Pinot Noir, 2022, Domaine Bouvier - 15€*

**Pyrenees pastures – Roast lamb saddle,** peas with **FAUCHON onion confit,** wild garlic from the Vosges - 49€   
*SENCHA GREEN TEA - 8€ | AOC Crozes-Hermitage, 2015, Domaine de Thalabert, Domaine Paul Jaboulet Ainé - 19€*

**Atlantic Coast – Seabass fillet from Petit Bateau,**  
celery root mousseline with organic Landes kiwi vinaigrette and **FAUCHON verbena infusion** - 48€   
*VERBENA HERBAL INFUSION - 8€ | AOC Meursault, 2019, Domaine Patrick Javillier - 26€*

 **Market Gardener's Land – Roasted green asparagus from Provence with FAUCHON AOP Provence olive oil,**  
spelt from Cher with morel cream, peas with wild garlic oil from the Vosges - 42€   
*JASMIN CHUNG HAO TEA - 8€ | AOC Sancerre, 2023, Domaine Lucien Crochet - 16€*

**Normandy Meadows – Normandy beef fillet,** spelt from Cher with morel cream.  
and **FAUCHON Malabar black pepper** sauce - 61€   
*CHAI TEA - 8€ | AOC Saint-Estèphe, 2020, Château Haut Marbuzet - 26€*

### DESSERTS

**Champagne countryside – Chaource AOP with rich poultry jus, FAUCHON champagne jelly** - 16€   
*CEYLAN B.O.P TEA - 8€ | AOP Chablis, 2022, Domaine Garnier - 14€*

**BISOU BISOU** - 15€   
*The Signature, The Vanilla, The Lemon, The Coffee, The Dark Chocolate*

**Mille-Feuilles,** Madagascar vanilla, caramel sauce - 15€   
*SANDMAN HERBAL TEA - 8€ | AOC Pacherenc-Du-Vic-Bilh, 2011, Château Boucassé « Brumaire » - 14€*

**Azurean Orchards – Gariguettes strawberries from Provence,** warm organic lemons from Nice cake  
and **FAUCHON Mara forest strawberry jam,** sorbet - 16€   
*HAPINESS TEA - 8€ | AOC Pacherenc-Du-Vic-Bilh, 2011, Château Boucassé « Brumaire » - 14€*

# The Discovery Dinner Menu

3 sequences Menu - 68€

## STARTER

TO CHOOSE AS YOU LIKE

**Scotland – Smoked salmon « à la ficelle »,  
FAUCHON rose petal preserve, Isigny cream**



*SANDMAN HERBAL TEA - 8€ | AOP Chablis, 2023, Domaine Garnier - 14€*

**South-West Region – Duck Foie Gras from Jean Sarthe farm,**  
homemade semi-cooked with Pineau des Charentes, **FAUCHON rhubarb jam from Hauts-de-France**



*CEYLAN B.O.P TEA - 8€ | Laurent Perrier Brut Champagne « La Cuvée » - 22€*

## MAIN COURSE

TO CHOOSE AS YOU LIKE

**Orleans Barnyard – Supreme of Gatinais farm poultry,**  
green asparagus from Provence with **Voantsy Perifery FAUCHON black pepper** et Gariguettes strawberries



*CHAI TEA - 8€ | AOC Bourgogne, Pinot Noir, 2022, Domaine Bouvier - 15€*

**Atlantic Coast – Seabass fillet from Petit Bateau,**  
celery root mousseline with organic Landes kiwi vinaigrette and **FAUCHON verbena infusion**



*VERBENA HERBAL INFUSION - 8€ | AOC Meursault, 2019, Domaine Patrick Javillier - 26€*

## DESSERT

TO CHOOSE AS YOU LIKE

**Choice of BISOU BISOU**



*The Signature, The Vanilla, The Lemon, The Coffee, The Dark Chocolate*

**Mille-Feuilles, Madagascar vanilla, caramel sauce**



*SANDMAN HERBAL TEA - 8€ | AOC Pacherenc-Du-Vic-Bilh, 2011, Château Boucassé « Brumaire » - 14€*

# The Tasting Dinner Menu

4 sequences Menu - 80€

## STARTER

**Gascony Land – Landes Roasted white asparagus,**  
FAUCHON mango confit with Sechuan pepper and puffed buckwheat  
(vegetarian option available 🌱)

MANGO PASSION AND ORANGE TEA - 8€ | AOC Sancerre, 2023, Domaine Lucien Crochet - 16€

## SEAFOOD MAIN COURSE

**Atlantic Coast – Seabass fillet from Petit Bateau,**  
celery root mousseline with organic Landes kiwi vinaigrette and FAUCHON verbena infusion 

VERBENA HERBAL INFUSION - 8€ | AOC Meursault, 2019, Domaine Patrick Javillier - 26€

## MEAT MAIN COURSE

**Normandy Meadows – Normandy beef fillet,**  
spelt from Cher with morel cream and FAUCHON Malabar black pepper sauce 

CHAI TEA - 8€ | AOC Saint-Estèphe, 2020, Château Haut Marbuzet - 26€

## DESSERT

**Azurean Orchards – Garigette strawberries from Provence,**  
warm organic lemons from Nice cake and FAUCHON Mara forest stawberry jam, sorbet 

HAPPINESS TEA - 8€ | AOC Pacherenc-Du-Vic-Bilh, 2011, Château Boucassé « Brumaire » - 14€

### Allergens

 Gluten  Milk  Sulfites  Eggs  Fish  Celery  Mollusk  Nuts  Soy  Shellfish  Mustard  Sesame  Peanuts  Lupins


# The Signature Dinner Menu

6 sequences Menu - 97€

## STARTERS


**South-West Region – Duck foie gras from Jean Sarthe farm,**  
homemade semi-cooked with Pineau des Charentes, **FAUCHON** rhubarb jam from Hauts-de-France 

CEYLAN B.O.P TEA - 8€ | AOP Chablis, 2022, Domaine Garnier - 14€

**Gascony Land – Landes Roasted white asparagus,**  
veils of smoked duck breast, **FAUCHON** mango confit with **Sechuan pepper** and puffed buckwheat  
(vegetarian option available )

MANGO PASSION AND ORANGE TEA - 8€ | AOC Sancerre, 2023, Domaine Lucien Crochet - 16€

## MAIN COURSES

**Vendée Border – Poached sole,**  
**FAUCHON** Rosé Champagne white sauce, leeks, oyster, and capers 

JASMIN CHUNG HAO TEA - 8€ | AOC Meursault, 2019, Domaine Patrick Javillier - 26€

**Pyrenees pastures – Roast lamb saddle,**  
peas with **FAUCHON** onion confit, wild garlic from the Vosges 

SENCHA GREEN TEA - 8€ | AOC Crozes-Hermitage, 2015, Domaine de Thalabert, Domaine Paul Jaboulet Aîné - 19€

## PRE-DESSERT

**Rubarb and vanilla sweetness** 

## DESSERT

**Azurean Orchards – Garigette strawberries from Provence,**  
warm organic lemons from Nice cake and **FAUCHON** Mara forest strawberry jam, sorbet 

HAPPINESS TEA - 8€ | AOC Pacherenc-Du-Vic-Bilh, 2011, Château Boucassé « Brumaire » - 14€

### Allergens

 Gluten  Milk  Sulfites  Eggs  Fish  Celery  Mollusk  Nuts  Soy  Shellfish  Mustard  Sesame  Peanuts  Lupins