

# 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 BISO BISO

*BISO BISO 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

*AN AFTERNOON IN PARIS TEA – 7€ / AOP Sancerre, La Perrière, 2020, Domaine Saget la Perrière – 14€*

**TUESDAY:** Andouillette AAAAA, potato mousseline, and Meaux mustard 36

*CEYLAN B.O.P TEA – 7€ / AOC Pessac Léognan, 2019, Les Demoiselles de Larrivet Haut Brion - 17€*

**WEDNESDAY:** Cod back like an aioli 36

*JASMINE CHUNG HAO TEA – 7€ / AOC Vouvray, 2022, Domaine Vincent Carême – 13€*

**THURSDAY:** Veal "vol au vent", sweetbreads, mushrooms, full-bodied juice 36

*CHAI TEA – 7€ / AOC Pessac Léognan, 2019, Les Demoiselles de Larrivet Haut Brion - 17€*

**FRIDAY:** Fish parmentier with fresh herbs, garlic confit cream 36

*AN AFTERNOON IN PARIS TEA – 7€ / AOC Vouvray, 2022, Domaine Vincent Carême – 13€*

**SATURDAY:** Confit of beef cheek "façon Rossini", mitrailles potatoes with full-bodied juice 36

*CHAI TEA – 7€ / AOC Crozes – Hermitage, 2015, Domaine de Thalabert, Maison Paul Jaboulet, – 19€*

**SUNDAY:** Rock fish in Provençal soup, confit fennel 36

*JASMINE CHUNG HAO TEA – 7€ / AOC Vouvray, 2022, Domaine Vincent Carême – 13€*

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  
*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€*
- Fillet of yellow pollock, celery root vegetable ravioli with **FAUCHON Rose Bud**, pickled mushrooms 37  
*JASMINE TEA CHUNG HAO: Floral and herbaceous green tea with a suave jasmine aroma – 7€*  
*AOC Vouvray, 2022, Domaine Vincent Carême – 13€*
- Wild Mallard Duck, Jerusalem artichoke millefeuille, Chasselas grape confit, and game jus infused with **FAUCHON Chai Tea** 40  
*CHAI TEA: Black tea flavored with sensual vanilla aromas and spices – 7€*  
*AOC Pessac Léognan, 2019, Les Demoiselles de Larrivet Haut Brion – 17€*
- Line-caught whiting, Camargue rice with a Yuzu-infused white butter sauce, **FAUCHON Seaweed tartare** 41  
*SHANGRILLA TEA: Fruity black tea with zesty and warm aromas of bergamot, orange, and lemon – 7€*  
*AOP Chablis, 2022, Domaine Garnier - 14€*
- Smoked veal cutlet with thyme to share for two people, potatoes mousseline with veal jus 89  
*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€*

## 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

## 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€*
- BISOU BISOU Coffee Entremets 14  
The sweet intensity of an exceptional coffee for a creation full of character and refinement  
*MORNING TEA: Ceylon and Assam black tea with broken leaves, golden buds, woody and spicy notes – 7€*  
*FAUCHON Brut Champagne – 18€*

## 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€*