



FAUCHON
LE GRAND CAFÉ
PARIS

THE FAUCHON APERITIF

Dried sausage 9€
Lomo sausage 10€
Ibaiama Ham 12€
Foie Gras 14€
«Crunchy» Ham Fingers 8€
«Crunchy» Salmon Fingers 8€
Smoked salmon-blinis 12€

SPREADS 10 €

Tapenade Black olive
Red bell pepper spread
Artichoke/Ricotta spread
Rillettes « of the moment»

SLATE OF THE TERROIR 24 €

Ibaiama Ham, Chorizo,
Lomo, Dry sausage, Fingers croques,
Tomme with flowers, Fabr Father's goate

SLATE OF THE SEA 26 €

Smoked Salmon, Tarama, Blinis
FAUCHON rillettes and Crunchy Salmon Fingers

SLATE OF THE CHEESE MAKER 22 €

12 months Comté, Chaource,
Goat Cheese from Père Fabre, Tomme Cheese

PLATE OF OYSTERS 25€

«Gillardeau n°3» by 8

LET YOURSELF BE INSPIRED

FAUCHON Club*	21€	Gaspacho of the moment	18€
Croque-Monsieur*	21€	Auguste Salad «Caesar style»	19€
Croque-Salmon*	21€	Sea Salad	19€
Polmard Aquitaine Beef Burger*	29€		

*Garnishes : French Fries, Salad

The menus are elaborated by our Chef Frédéric Claudel

MENU 50€

Starter - Course or Course - Dessert

MENU 60€

Starter - Course - Dessert

STARTERS

Heart of salmon gravlax, cold wasabi emulsion, cucumber and granny smith pickles
Heart of lettuce, soft-boiled egg, Ibaiama ham, tomme cheese with flowers, caramelised walnuts
Porcini mushrooms in parsley sauce, burnt bread velouté

COURSES

Riso of «pasta» cooked like a risotto, octopus in parsley, iodine foam
Roasted scallops, butternut and chestnut ragout, buckwheat tiles, watercress foam
Confit of veal breast, petals of Roscoff onions with capers, cassolette of melting pommes grenailles

AVAILABLE

Beef fillet	+8€	Veal chop 350g	+11€
Lamb chops from Lozere	+7€	Rib of beef x2	+14€
Poultry Supreme from Orleéans	+7€		
Sole fillet	+21€		
French fries	+4€	Potato Mousseline	+6€
Vegetables	+4€	Truffled Potato Mousseline	+9€

SWEET SIDE

Iconic Bisou-Bisou	12€
Chocolate Entremet	12€
Raspberry tartlet	12€
Mango Coconut cream puff	12€
Lemon Pie	12€
Eclair of the moment	12€
Seasonal Fruit Salad	14€
Black Forest cream puff	14€

ICECREAMS & SORBETS 4€ / SCOOP

Vanilla - Salted Butter Caramel, Tartinella, Yogurt
Lemon, Wild strawberries, Mango, Mojito, Limoncello

TEA TIME SIDE 45€ PER PERSON (Available upon reservation only)

Macaron of the day

Fresh seasonal fruit juice & FAUCHON tea

FAUCHON Sweet and savoury bites :
Ibaiama Ham Chiffonade
Smoked salmon from Scotland
12-months Comté cheese
Toast Foie Gras
Verrine of Gaspacho of the moment

Seasonal Fruit Salad
Juice with FAUCHON Tea «a night in Paris»

55€ PER PERSON
Including a glass of FAUCHON Champagne

Alcohol abuse is dangerous for your health, consume with moderation

*All our meat comes from small French producers selected by Fauchon