

## THE FAUCHON APERITIF

- Dried sausage 9€
- Lomo sausage 10€
- Ibaiama Ham 12€
- Terrine de Foie Gras, fig chutney 29€
- « Croques » Ham Fingers 8€
- « Croques » 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, Fabre's Father goat cheese

## SLATE OF THE SEA 26€

- Smoked Salmon, Tarama, Blinis
- FAUCHON rillettes and "Croques" Salmon Fingers

## SLATE OF THE CHEESE MAKER 22€

- 12 months Comté, Chaource,
- Fabre's Father goat cheese, Tomme Cheese

## PLATE OF OYSTERS 25€

- « Gillardeau n°3 » by 8



**FAUCHON**  
LE GRAND CAFÉ  
PARIS

# ALL DAY DINING

Every day from 12:00 to 22:00

The menus are elaborated by our Chef Frédéric Claudel

### MENU 50€

Starter - Course or Course - Dessert

### STARTERS

- Artichoke soup, smoked duck breast, comté cheese and hazelnuts
- Scallop tartar, coloured radish and cold watercress emulsion
- White asparagus from the Val-de-Loire, poached organic egg and Maltese siphon

### COURSES

- Kabocha squash ravioli with pistachio, FAUCHON scented black tea broth
- Iconic FAUCHON kouloubiac, heart of romaine salad and beurre blanc with chives
- 100-day-old chicken fillet stuffed with foie gras and beggar's fruits, potato gratin

### AVAILABLE

Beef Fillet "Rouge des Prés" +26€	Sliced roasted Turbot, grenobloise condiment +12€	Potatoes with juice and cébettes +7€
Roast veal chop +19€	French Oscietra Caviar 30g 80€	Mashed Potatoes +7€
Golden scallops, sweet potato +12€	50g 125€	Melanosporum truffle purée +9€
mousseline, spinach salad, parmesan, pearl juice	125g 295€	Rice pilaf, roasted slivered almonds +7€
Baeri Caviar 50g 110€	125g 270€	Vegetables fricassee +7€
	With Isigny cream and toasted brioche	

### LET YOURSELF BE INSPIRED

Only from 3pm to 10pm

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

\*Garnishes: French Fries, Salad

## SWEET SIDE

- Iconic Bisou-Bisou 12€
- Lemon Pie 12€
- Eclair of the moment 12€
- Gianduja Pie 12€
- Auguste 14€
- Seasonal Fruit Salad 14€

## ICECREAMS & SORBETS 4€/SCOOP

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

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

Fresh seasonal fruit juice & Hot drink

FAUCHON sweet & savoury bites:

- Ibaiama Ham Chiffonade*
- Smoked Salmon from Scotland*
- 12 months Comté cheese*
- Blinis and Tarama*
- Verrine of velouté of the moment*

Seasonal Fruit Salad

FAUCHON Sweetness

Macaron of the day

## 55€ PER PERSON

Including a glass of FAUCHON Champagne