

FAUCHON'S GOURMET SELECTION

FAUCHON smoked salmon 30€

Isigny fresh cream and "caviar" lemon condiment

Caviar of French Oscietre of Aquitaine refined Fauchon

Isigny cream, toasted brioche mousse

30g / 50g / 125g - 85€ / 140€ / 350€

Semi-cooked duck foie gras from the Landes PGI 28€

Fruit compote of the moment with spices, toasted "tourte" bread

Bayonne ham IGP matured for 20 months 23€

FAUCHON artichoke cream and marinated mushrooms

FAUCHON salmon Kouloubiac, fresh and smoked salmon 41€

Endive salad with FAUCHON olive oil, lemon velvet sauce

TO EACH THEIR OWN

The Fauchon Club Sandwich 23€

Cereal bread, fennel compote, turkey ham, hard-boiled eggs, tomato confit, mesclun, mayonnaise

The Vegetarian Club 21€

Curry mayonnaise, hard-boiled egg, salad, avocado, zucchini, tomato, cucumber, gourmet peas, red onions

The Mr. Aguste Croque Monsieur 23€

"Prince of Paris Ham", Béchamel sauce with Comté cheese, aged 12 months

The Madam Fauchon Croque Monsieur 26€

Norwegian smoked salmon, fine bechamel sauce with lemon and dill

Victoria Salad 21€

Mixed greens, smoked salmon, shrimp, orange segments, soft-boiled egg, citrus vinaigrette, soy sauce

Auguste Salad "Caesar style" 21€

Sucrune salad, grilled chicken, hard-boiled egg, bacon, tomatoes, Comté



THE FAUCHON MARKET

Starter-Main course or Main course-Dessert : 50€

Starter-Main Course-Dessert : 60€

STARTERS

Pea gazpacho with savory and french peas, sheep's milk cheese and pea shoots

Thin slice of sea bass, citrus fruits, red onion pickles, grilled avocado and Gyokuro tea marinated

🌱 Green asparagus, "ravigote" condiment, cold emulsion with FAUCHON rosebuds, Vitelotte potato "cristalline"

MAIN COURSES

🌱 "Pépinette" pasta from Savoy with squid ink, burnt lemon emulsion

Veal fillet, new potatoes from Noirmoutier with cooking juice, anchovies, fresh and candied tomato, cebette condiment

Saithe of pollack, artichoke "calico" and broad beans in parsley, wild garlic fritter

THE MUST-HAVES TO SHARE

Roasted veal chop from Aquitaine, 700g 90€
Smoked with savory

Sole of "petits bateaux, façon meunière", 1Kg 140€
Grenoble condiment

Rib of beef "Rouge des prés" from Anjou, 1,200 Kg 130€
Matured 3 weeks, Fauchon condiments: stewed onions FAUCHON, nut mustard FAUCHON, fig jam FAUCHON

ADDITIONAL GARNISH 7€: Melt-in-the-mouth potatoes with juice / Mashed potatoes with Isigny cream / Rice Pilaf with roasted almonds / French fries / Green salad of the moment

SWEET SIDE

Eclair of the moment	12€	Gianduja Pie	12€
Paris-Brest	12€	Two lemon meringue pie	12€
Auguste Entremet	12€	Bisou-Bisou Entremet	12€
Lison	12€	🌱 Seasonal fruit salad	12€
Mille-feuille	16€		

🌱 Gluten-free and lactose-free versions of the dish are available, suitable for vegetarian and vegan diets

Alcohol abuse is dangerous for your health, consume with moderation. All our meats and fishes are of French Origin, from local producers respecting a sustainable food chain.

THE FAUCHON APERITIF

Dry sausage 9€

Lomo 10€

Chorizo 10€

Bayonne Ham matured for 20 months 12€

Toasts of semi-cooked Foie Gras 15€

Toasts of smoked salmon FAUCHON 12€

Fingers "Croque-Monsieur" 12€

Fingers "Croque-Madame" 15€

DIPS

10€

Black Olive Tapenade

Red Pepper dips

Artichokes & Ricotta dips

Rillettes of the moment

THE LOCAL SLATE

38€

Bayonne ham IGP matured for 20 months, Chorizo, Lomo, dry sausage, Fingers Croque-Monsieur, Tomme with flowers, Père Fabre goat cheese

THE SEA SLATE

39€

Smoked salmon, Tarama, Blinis
FAUCHON rillettes and Fingers Croque-Madame

THE CHEESE SLATE

12€ / PERSON

French cheeses : Log of goat cheese from Père Fabre, Chaource Fermier, Tomme with wild flowers, Morbier