





GLAM'HOURS – SHAREABLE GOURMET PLATES

 Grandmother's egg casserole with pumpkin and chestnuts	14€
Roasted Reblochon cheese, bacon crisps, waffle potatoes	17€
Crispy raclette	17€
Cromesquis of "wild boar" with foie gras	21€
Lobster roll	22€
Escargots à la Bourguignonne	23€
Croque-Monsieur with smoked turkey, black truffle	25€

SWEET SIDE

Eclair of the moment <i>Vanilla, Caramel, Coffee, Chocolate</i>	12€
Paris-Brest <i>Choux pastry filled with a praline and almond mousse, smooth almonds and hazelnuts cream</i>	12€
Auguste Entremet <i>Almond crumble, dark chocolate and fleur de sel biscuit, 70% dark chocolate mousse, creamy chocolate, touch of Timut pepper</i>	12€
Lison Entremet <i>Milk chocolate mousse and coffee-infused cream, flowing coffee with a caramel heart and an almond biscuit</i>	12€
Gianduja Pie <i>Shortbread pastry, ganache with milky gianduja, roasted and caramelized hazelnuts</i>	12€
Lemon meringue Pie <i>Shortbread pastry, almond cream, smooth lemon cream, tangy jelly, Italian meringue with yuzu</i>	12€
BISOU BISOU Entremet <i>Soft dacquoise, crunchy almond base, strawberry confit with a hint of Espelette pepper, vanilla ganache infused with fresh mint</i>	12€
 Fruit salad <i>Syrup with FAUCHON Tea</i>	12€

 *Gluten-free and lactose-free versions of the dish are available, suitable for vegetarian and vegan diets
All our meats and fishes are of French Origin, from local producers respecting a sustainable food chain.*