





## 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€
<b>BISOU BISOU</b> 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.*

## THE FAUCHON APERITIF

Basque dry sausage from Louis Ospital	9€	Fingers " Croque-Monsieur " with Prince of Paris Ham	12€
Basque Lomo from Louis Ospital	10€	Fingers "Croque-Madame" with smoked salmon FAUCHON	
Basque chorizo from Louis Ospital	10€	from Scotland	15€
Bayonne Ham matured for 20 months from Louis Ospital	12€	Black Olive Tapenade	10€
Toasts of semi-cooked Foie Gras des Landes		Red Pepper dips	10€
from the farm of Jean Sarthe	15€	Artichokes & Ricotta dips	10€
Toasts of smoked salmon FAUCHON from Scotland	12€	Rillettes of the moment	10€



## THE SLATES

<b>The Local Slate</b>	<b>38€</b>	<b>The Sea Slate</b>	<b>39€</b>
<i>Bayonne ham IGP matured for 20 months, Chorizo, Lomo, dry sausage, Fingers Croque-Monsieur, Tomme with flowers, Père Fabre goat cheese</i>		<i>Smoked salmon, Tarama, Blinis FAUCHON rillettes and Fingers Croque-Madame</i>	
<b>The Cheese Slate</b>	<b>24€</b>		
<i>French cheeses : Log of goat cheese from Père Fabre, Chaource Fermier, Tomme with wild flowers, Morbier</i>			



## TO EACH THEIR OWN

<b>The FAUCHON Club Sandwich</b>	<b>23€</b>	<b>The Vegetarian Club</b>	<b>21€</b>
<i>Cereal bread, fennel compote, turkey ham, hard-boiled eggs, tomato confit, mesclun, mayonnaise</i>		<i>Curry mayonnaise, hard-boiled egg, salad, avocado, zucchini, tomato, cucumber, gourmet peas, red onions</i>	
<b>The Monsieur Auguste Croque Monsieur</b>	<b>23€</b>	<b>The Madam Fauchon Croque</b>	<b>26€</b>
<i>"Prince of Paris Ham", Béchamel sauce with Comté cheese, aged 12 months</i>		<i>Norwegian smoked salmon, fine bechamel sauce with lemon and dill</i>	
<b>Victoria Salad</b>	<b>21€</b>	<b>Auguste Salad « Caesar style »</b>	<b>21€</b>
<i>Mixed greens, smoked salmon, shrimp, orange segments, soft-boiled egg, citrus vinaigrette, soy sauce</i>		<i>Sucrune salad, grilled chicken, hard-boiled egg, bacon, tomatoes, Comté</i>	



## CÔTÉ PLAISIR

<b>Iced BISOU BISOU</b> <i>Almond crisp, soft cookie sprinkled with almond flakes, red fruit compote frosted with Espelette pepper, mint-infused mounted ganache</i>	<b>12€</b>	<b>Gianduja Pie</b> <i>Shortbread pastry, gianduja ganache, caramelized hazelnuts</i>	<b>12€</b>
<b>Eclair of the moment</b> <i>Vanilla, Caramel, Coffee, Chocolate</i>	<b>12€</b>	<b>Lemon meringue Pie</b> <i>Shortbread pastry, smooth lemon cream, yuzu meringue</i>	<b>12€</b>
<b>Auguste Entremet</b> <i>Almond crumble, dark chocolate and fleur de sel biscuit</i>	<b>12€</b>	<b>BISOU BISOU Entremet</b> <i>Soft dacquoise, crunchy almond base, strawberry confit with a hint of Espelette pepper, vanilla ganache infused with fresh mint</i>	<b>12€</b>
<b>Lison Entremet</b> <i>Chocolate mousse, coffee-infused cream, caramel coulant</i>	<b>12€</b>	<b>Fruit salad</b> <i>Syrup with FAUCHON Tea</i>	<b>12€</b>
<b>Paris-Brest</b> <i>Choux pastry filled with a praline and almond mousse</i>	<b>12€</b>		

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