



FAUCHON FESTIVE MENU

Starter-Main or Main-Dessert: 50€ OR Starter-Main-Dessert: 60€

STARTERS

 Tuberous chervil cream soup, aged Comté cheese, straw potatoes, black truffle

Pan-fried foie gras, pear and mulled wine condiment, gingerbread

Langoustines cooked at low temperature, grilled citrus fruit, seed tuile

FAUCHON smoked salmon, Isigny fresh cream and lemon "caviar" condiment +5€*

Bayonne ham IGP matured for 20 months, FAUCHON artichoke cream and marinated mushrooms +5€*

Semi-cooked duck foie gras from the Landes IGP, fruit compote of the moment with spices, toasted "tourte" bread +5€*

MAIN COURSES

Free-range poultry stuffed with foie gras, Darphin apples, sweet onion compote with black truffle, reduction of the cooking jus

Roasted scallops, Dulce and lemon "caviar" seaweed condiment, fine celery mousseline

Savoy Pépinettes with lobster, bisque emulsion

 Savoy Pépinettes with black truffle

SWEET SIDE

Eclair of the moment

Vanilla, Caramel, Coffee, Chocolate

Paris-Brest

Choux pastry filled with a praline and almond mousse, smooth almonds and hazelnuts cream

Lemon meringue Pie

Shortbread pastry, almond cream, smooth lemon cream, tangy jelly, Italian meringue with yuzu

Lison Entremet

Milk chocolate mousse, coffee-infused cream, flowing coffee with a caramel heart and an almond biscuit

Gianduja Pie

Shortbread pastry, ganache with milky gianduja, roasted and caramelized hazelnuts

Auguste Entremet

Almond and biscuit crumble with dark chocolate and fleur de sel, 70% dark chocolate mousse, creamy milk and dark chocolate, touch of Timut pepper

BISOU BISOU Entremet

Soft dacquoise, crunchy almond base, strawberry confit with a hint of Espelette pepper, vanilla ganache infused with fresh mint

Iced BISOU BISOU

Almond crisp with fleur de sel, soft cookie sprinkled with almond flakes, red fruit compote frosted with Espelette pepper, mint-infused mounted ganache

Fruit salad

Syrup with FAUCHON Tea


**These dishes are part of Fauchon's gourmet selection and are in addition to the Fauchon Menu*

 *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*



A LA CARTE


STARTERS

 Tuberos chervil cream soup, aged Comté cheese, straw potatoes, black truffle	21€
Pan-fried foie gras, pear and mulled wine condiment, gingerbread	23€
Langoustines cooked at low temperature, grilled citrus fruit, seed tuile	25€
Fines de Claire n°2 oysters served with rye bread, butter, shallot vinegar and lemon	29€

FAUCHON GOURMET SELECTION

FAUCHON smoked salmon from Scotland Isigny fresh cream and lemon "caviar" condiment	30€	Bayonne ham IGP matured for 20 months FAUCHON artichoke cream and marinated mushrooms	23€
Semi-cooked duck foie gras from the Landes PGI, Fruit compote of the moment with spices, toasted "tourte" bread	28€	Oscietra caviar from Aquitaine refined Fauchon Isigny cream, toasted brioche mousse	85€/140€/350€ 30g/50g/125g
French cheese slate: Log of goat cheese from Père Fabre, Chaurce Fermier, Tomme with wild flowers, Morbier	12€		

MAIN COURSES

Free-range poultry stuffed with foie gras, Darphin apples, sweet onion compote with black truffle, reduction of the cooking jus	41€
Roasted scallops, Dulce and lemon "caviar" seaweed condiment, fine celery mousseline	43€
Savoy Pépinettes with lobster, bisque emulsion	44€
 Savoy Pépinettes with black truffle	44€
100 days Red Label Orleanian chicken, potato mousseline, gravy	43€
Beef fillet "Rouge des Prés", caper and Roscoff onion confit	45€
Cocotte of monkfish confit with lobster bisque, sweet green pepper condiment, Camargue rice with coconut milk and lemongrass	46€

THE MUST HAVE TO SHARE

Roasted veal chop from Aquitaine, 700g smoked with savory	90€	Rib of beef " Rouge des prés " from Anjou matured 3 weeks 1,200 Kg, Condiments: stewed onions FAUCHON, nut mustard FAUCHON, fig jam FAUCHON	130€
		Sole of petits bateaux, façon Meunière, 1 Kg Grenobloise condiment	140€

ADDITIONAL GARNISH 7€

Melt-in-the-mouth potatoes with juice / Mashed potatoes with Isigny fresh cream /
Rice pilaf with roasted almonds / French fries / Green salad of the moment

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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

The Local Slate	38€	The Sea Slate	39€
<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>	
The Cheese Slate	24€		
<i>French cheeses : Log of goat cheese from Père Fabre, Chaource Fermier, Tomme with wild flowers, Morbier</i>			



TO EACH THEIR OWN

The FAUCHON Club Sandwich	23€	The Vegetarian Club	21€
<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>	
The Monsieur Auguste Croque Monsieur	23€	The Madam Fauchon Croque	26€
<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>	
Victoria Salad	21€	Auguste Salad « Caesar style »	21€
<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

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

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