

The Fauchon Lunch Menu

Starter, main-course or main-course, dessert - 50€ | Starter, main-course & dessert - 62€

STARTER

TO CHOOSE AS YOU LIKE

Scotland – Smoked salmon « à la ficelle », FAUCHON rose petal preserve, Isigny cream



SANDMAN HERBAL TEA - 8€ | AOP Chablis, 2023, Domaine Garnier - 14€

Baie of Quiberon – 4 n°2 oysters from Brittany.

rye bread, butter, shallot venigar



JASMIN CHUNG HAO TEA - 8€ | AOP Chablis, 2023, Domaine Garnier - 14€

Fields of Provence – Sliced heirloom tomatoes from Eyragues, Green Zebra confit.

FAUCHON 8 aged balsamic vinegar and black sesame ice cream



EARL GREY TEA - 8€ | AOC Côteaux d'Aix-en-Provence, 2023, « 1489 », Château d'Estoublon - 22€

MAIN COURSE

TO CHOOSE AS YOU LIKE

Mancelle countryside – French veal, Sarthe leeks roasted with Collioure anchovies,

hearty jus with **FAUCHON Seaweed tartare**



CHAI TEA - 8€ | AOC Pinot Noir, 2022, Domaine Bouvier - 15€

Alpine foothills – Maison Murgat Arctic char, Eyragues green beans with almonds,

tart plums with **FAUCHON Chai Tea** and hollandaise with wild arugula



CEYLAN B.O.P TEA - 8€ | AOC Sancerre, 2023, Domaine Lucien Crochet - 16€

Limousin barn – Hand-cut Beef Tartare, FAUCHON Espelette pepper mustard seasoning and Pineau des Charentes. Tail capers, bell pepper drop, shavings of 16-month Comté cheese,

sucrine with **FAUCHON 8-year-old Modena vinegar**, fresh French fries



CHAI TEA - 8€ | AOC Saint-Estèphe, 2020, Château Haut Marbuzet - 26€

The Dish of the day

DESSERT

TO CHOOSE AS YOU LIKE

Choice of **BISOU BISOU**

The Signature, The Vanilla, The Lemon, The Coffee, The Dark Chocolate



Mille-Feuilles, Madagascar vanilla, caramel sauce



SANDMAN HERBAL TEA - 8€ | AOC Pacherenc-Du-Vic-Bilh, 2011, Château Boucassé « Brumaire » - 14€

Allergens



A la carte

Lunch

STARTERS

 **Fields of Provence – Sliced heirloom tomatoes** from Eyragues, Green Zebra confit, **FAUCHON 8 aged balsamic vinegar** and black sesame ice cream - 24€ 
EARL GREY TEA - 8€ | AOC Côteaux d'Aix-en-Provence, 2023, « 1489 », Château d'Estoublon - 22€

South-West Region – Duck foie gras from Jean Sarthe farm, homemade semi-cooked with Pineau des Charentes, **FAUCHON Fig jam from Provence** - 30€ 
CEYLAN B.O.P TEA - 8€ | Laurent-Perrier Brut Champagne « La Cuvée » - 22€

Scotland – Smoked salmon « à la ficelle », FAUCHON rose petal preserve, Isigny cream - 30€ 
SANDMAN HERBAL TEA - 8€ | AOP Chablis, 2023, Domaine Garnier - 14€

Baie of Quiberon – 4/6 n°2 oysters from Brittany, rye bread, butter, shallot vinegar - 19€ / 26€ 
JASMIN CHUNG HAO TEA - 8€ | AOP Chablis, 2023, Domaine Garnier - 14€

FAUCHON Ossetra Caviar from Aquitaine 30gr/50gr/125gr - 85/140/350€ 
CEYLAN B.O.P TEA - 8€ | Laurent-Perrier Blanc de Blancs Champagne - 24€

MAIN COURSES

Alpine foothills – Maison Murgat Arctic char, Eyragues green beans with almonds, tart plums with **FAUCHON Chaï Tea** and hollandaise with wild arugula - 44€ 
CHAÏ TEA - 8€ | AOC Sancerre, 2023, Domaine Lucien Crochet - 16€

Limousin barn – Hand-cut Beef Tartare, FAUCHON Espelette pepper mustard seasoning, and Pineau des Charentes. Tail capers, bell pepper drop, shavings of 16-month Comté cheese, sucrine with **FAUCHON 8-year-old Modena vinegar,** fresh French fries - 39€ 
CHAÏ TEA - 8€ | AOC Saint-Estèphe, 2020, Château Haut Marbuzet - 26€

 **Market Gardener's Land – Browned peppers from Brittany,** vegetable risotto of zucchini and small spelt from Cher, coated with **FAUCHON bell pepper and mascarpone spread** - 39€ 
JASMIN CHUNG HAO TEA - 8€ | AOP Chablis, 2023, Domaine Garnier - 14€

Mancelle countryside – French veal, Sarthe leeks roasted with Collioure anchovies, hearty jus with **FAUCHON Seaweed tartare** - 44€ 
CEYLAN B.O.P TEA - 8€ | AOC Pinot Noir, 2022, Domaine Bouvier - 15€

The Dish of the Day - 39€

CHEESES - DESSERTS

Champagne countryside – Chaource AOP with rich poultry jus, **FAUCHON champagne jelly** - 16€ 
AOP Chablis, 2023, Domaine Garnier - 14€

BISOU BISOU - 15€ 
The Signature, The Vanilla, The Lemon, The Coffee, The Dark Chocolate

Mille-Feuilles, Madagascar vanilla, caramel sauce - 15€ 
SANDMAN HERBAL TEA / AOC Pacherenc-Du-Vic-Bilh, 2011, Château Boucassé « Brumaire » - 14€

Azure orchards – Roasted Fig from Provence, soft yoghurt and **FAUCHON Acacia honey from France,** sorbet - 16€ 
SANDMAN HERBAL TEA - 8€ | AOC Pacherenc-Du-Vic-Bilh, 2011, Château Boucassé « Brumaire » - 14€

The Weekly Dishes

Food-Wine Pairings

MONDAY

Hand Like a Tagliata of Beef, shavings of Savoy Beaufort, Riquette,
FAUCHON 8-year-old balsamic vinegar from Modena, creamy polenta - 39€

CEYLAN B.O.P TEA - 8€ / AOC Crozes-Hermitage 2015, Domaine de Thalabert, Paul Jaboulet Aîné - 19€



TUESDAY

Grilled catch of the day, fennel confit, saffron-flavoured
bone juice and **FAUCHON black olive tapenade spread** - 39€

CEYLAN B.O.P TEA - 8€ / AOC Chablis, 2023, Domaine Garnier - 14€



WEDNESDAY

Cod back with Aioli Sauce

with **FAUCHON matured olive oil from Provence** - 39€

JASMIN CHUNG HAO TEA - 8€ / AOC Chablis, 2023, Domaine Garnier - 14€



THURSDAY

Grilled Basque Pork loin, Mitrailles potatoes,
FAUCHON Malabar black pepper sauce and foie gras - 39€

CHAI TEA - 8€ / AOC Pessac Léognan, 2019, Les Demoiselles de Larrivet Haut Brion - 17€



FRIDAY

Fish parmentier with fresh herbs,
and **FAUCHON sweet red pepper mascarpone** cream - 39€

AN AFTERNOON IN PARIS TEA - 8€ / AOC Chablis, 2023, Domaine Garnier - 14€



SATURDAY

Supreme of Gatinais farm poultry,
potato mousseline, albufera sauce - 39€

CHAI TEA - 8€ / AOC Pinot Noir, 2022, Domaine Bouvier - 15€



SUNDAY

Hand-cut sausage, potato mousseline
and **FAUCHON tarragon mustard** - 39€

CEYLAN B.O.P TEA - 8€ / AOC Crozes-Hermitage 2015, Domaine de Thalabert, Paul Jaboulet Aîné - 19€



*Delight your senses with food and wine pairings
created to enhance each menu.*

DISCOVERY MENU

3 courses pairings

AOP Chablis, 2023, Domaine Garnier

AOC Meursault, 2019, Domaine Patrick Javillier

AOC Pacherenc-du-Vic-Bilh, 2011, Château Boucassé « Brumaire »

62€ per person

TASTING MENU

4 courses pairings

AOC Sancerre, 2023, Domaine Lucien Crochet

AOC Côteaux d'Aix-en-Provence, 2023, « 1489 », Château d'Estoublon

AOC Crozes-Hermitage 2015, Domaine de Thalabert, Paul Jaboulet Aîné

AOC Pacherenc-du-Vic-Bilh, 2011, Château Boucassé « Brumaire »

82€ per person

SIGNATURE MENU

5 courses pairings

Champagne Laurent Perrier Brut « La Cuvée »

AOC Sancerre, 2023, Domaine Lucien Crochet

AOC Meursault, 2019, Domaine Patrick Javillier

AOC Pinot Noir, 2022, Domaine Bouvier

AOC Pacherenc-du-Vic-Bilh, 2011, Château Boucassé « Brumaire »

93€ per person

The Discovery Dinner Menu

3 sequences Menu - 68€

STARTER

TO CHOOSE AS YOU LIKE

**Scotland – Smoked salmon « à la ficelle »,
FAUCHON rose petal preserve, Isigny cream**



SANDMAN HERBAL TEA - 8€ | AOP Chablis, 2023, Domaine Garnier - 14€

**South-West Region – Duck Foie Gras from Jean Sarthe farm,
homemade semi-cooked with Pineau des Charentes, FAUCHON Fig jam from Provence**



CEYLAN B.O.P TEA - 8€ | Laurent Perrier Brut Champagne « La Cuvée » - 22€

MAIN COURSE

TO CHOOSE AS YOU LIKE

**Alpine foothills – Maison Murgat Arctic char, Eyraques green beans with almonds,
tart plums with FAUCHON Chaï Tea and hollandaise with wild arugula**



CHAI TEA - 8€ | AOC Mersault, 2019, Domaine Patrick Javilier - 26€

**Mancelle countryside – French veal, Sarthe leeks roasted with Collioure anchovies,
hearty jus with FAUCHON Seaweed tartare**



CELYAN B.O.P TEA - 8€ | AOC Pinot Noir, 2022, Domaine Bouvier - 15€

DESSERT

TO CHOOSE AS YOU LIKE

Choice of BISOU BISOU



The Signature, The Vanilla, The Lemon, The Coffee, The Dark Chocolate

Mille-Feuilles, Madagascar vanilla, caramel sauce



SANDMAN HERBAL TEA - 8€ | AOC Pacherenc-Du-Vic-Bilh, 2011, Château Boucassé « Brumaire » - 14€

The Tasting Dinner Menu

4 sequences Menu - 80€

STARTER

 **Fields of Provence – Sliced heirloom tomatoes** from Eyragues, Green Zebra confit, FAUCHON 8 aged balsamic vinegar and black sesame ice cream 

MANGO, PASSION & ORANGE TEA - 8€ | AOC Côteaux d'Aix-en-Provence, 2023, « 1489 », Château d'Estoublon - 22€

SEAFOOD MAIN COURSE

Gravelines basins – Roasted sea bass, browned peppers from Brittany, cherry tomatoes from the Guérande peninsula, FAUCHON olive oil from Provence infused with summer herbs 

EARL GREY TEA - 8€ | AOC Côteaux d'Aix-en-Provence, 2023, « 1489 », Château d'Estoublon - 22€

MEAT MAIN COURSE

Landes Meadows – Duck breast from Jean Sarthe Farm, eggplant confit with 3-year-old soy sauce, grilled zucchini, croques of leg confit with FAUCHON Voantsy Perifery pepper 

DARJEELING IMPERIAL F.O.P. TEA - 8€ | AOC Crozes-Hermitage 2015, Domaine de Thalabert, Paul Jaboulet Aîné - 19€

DESSERT

Azure orchards – Roasted Fig from Provence, soft yoghurt and FAUCHON Acacia honey from France, sorbet 

SANDMAN HERBAL TEA - 8€ | AOC Pacherenc-Du-Vic-Bilh, 2011, Château Boucassé « Brumaire » - 14€

Allergens

 Gluten  Milk  Sulfites  Eggs  Fish  Celery  Mollusk  Nuts  Soy  Shellfish  Mustard  Sesame  Peanuts  Lupins

The Signature Dinner Menu

6 sequences Menu - 97€

STARTERS

South-West Region – Duck foie gras from Jean Sarthe farm,
homemade semi-cooked with Pineau des Charentes, **FAUCHON Fig jam from Provence**



CEYLAN B.O.P TEA - 8€ / Champagne Laurent-Perrier Brut « La Cuvée » - 22€

Fields of Provence – Sliced heirloom tomatoes from Eyragues, Green Zebra confit,
FAUCHON 8 aged balsamic vinegar and black sesame ice cream



MANGO, PASSION & ORANGE TEA - 8€ / AOC Côteaux d'Aix-en-Provence, 2023, « 1489 », Château d'Estoublon - 22€

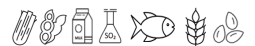
MAIN COURSES

Alpine foothills – Maison Murgat Arctic char, Eyragues green beans with almonds,
tart plums with **FAUCHON Chaï Tea** and hollandaise with wild arugula



JASMIN CHUNG HAO TEA - 8€ / AOC Meursault, 2019, Domaine Patrick Javillier - 26€

Gravelines basins – Roasted sea bass, browned peppers from Brittany, cherry tomatoes
from the Guérande peninsula, **FAUCHON olive oil from Provence** infused with summer herbs



EARL GREY TEA - 8€ / AOC Pinot Noir, 2022, Domaine Bouvier - 15€

Mancelle countryside – French veal, Sarthe leeks roasted with Collioure anchovies,
hearty jus with **FAUCHON Seaweed tartare**



CHAI TEA - 8€ / AOC Pinot Noir, 2022, Domaine Bouvier

DESSERT

Azure orchards – Roasted Fig from Provence, soft yoghurt and **FAUCHON Acacia honey from France,** sorbet



SANDMAN HERBAL TEA - 8€ / AOC Pacherenc-Du-Vic-Bilh, 2011, Château Boucassé « Brumaire » - 14€

Allergens

Gluten Milk Sulfites Eggs Fish Celery Mollusk Nuts Soy Shellfish Mustard Sesame Peanuts Lupins

A la carte

Dinner

STARTERS

South-West Region – Duck foie gras from Jean Sarthe farm, homemade semi-cooked with Pineau des Charentes, **FAUCHON Fig jam from Provence** - 30€ 
CEYLAN B.O.P TEA - 8€ | Laurent-Perrier Brut Champagne « La Cuvée » - 22€

Scotland – Smoked salmon « à la ficelle », FAUCHON rose petal preserve, Isigny cream - 30€ 
SANDMAN HERBAL TEA - 8€ | AOP Chablis, 2023, Domaine Garnier - 14€

Baie of Quiberon – 4/6 n°2 oysters from Brittany, rye bread, butter, shallot vinegar - 19€ / 26€ 
JASMIN CHUNG HAO TEA - 8€ | AOP Chablis, 2023, Domaine Garnier - 14€

 **Fields of Provence – Sliced heirloom tomatoes from Eyragues, Green Zebra confit,** **FAUCHON 8 aged balsamic vinegar** and black sesame ice cream - 24€ 
EARL GREY TEA - 8€ | AOC Côteaux d'Aix-en-Provence, 2023, « 1489 », Château d'Estoublon - 22€

FAUCHON Ossetra Caviar from Aquitaine 30gr/50gr/125gr - 85/140/350€ 
CEYLAN B.O.P TEA - 8€ | Laurent-Perrier Blanc de Blancs Champagne - 24€

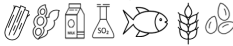
MAIN COURSES

Landes Meadows – Duck breast from Jean Sarthe Farm, eggplant confit with 3-year-old soy sauce, grilled zucchini, cromesquis of leg confit with **FAUCHON Voantsy Perifery pepper** - 56€ 
DARJEELING IMPERIAL F.O.P. TEA - 8€ | AOC Crozes-Hermitage, 2015, Domaine de Thalabert, Paul Jaboulet Aîné - 19€

Alpine foothills – Maison Murgat Arctic char, Eyragues green beans with almonds, tart plums with **FAUCHON Chaï Tea** and hollandaise with wild arugula - 44€ 
EARL GREY TEA - 8€ | AOC Côteaux d'Aix-en-Provence, 2023, « 1489 », Château d'Estoublon - 22€

Mancelle countryside – French veal, Sarthe leeks roasted with Collioure anchovies, strong juice with **FAUCHON Seaweed tartar** - 44€ 
CHAÏ TEA - 8€ | AOC Pinot Noir, 2022, Domaine Bouvier - 15€

 **Market Gardener's Land – Browned peppers from Brittany,** vegetable risotto of zucchini and small spelt from Cher, coated with **FAUCHON bell pepper and mascarpone spread** - 39€ 
JASMIN CHUNG HAO TEA - 8€ | AOC Sancerre, 2023, Domaine Lucien Crochet - 16€

Gravelines basins – Roasted sea bass, browned peppers from Brittany, cherry tomatoes from the Guérande peninsula, **FAUCHON olive oil from Provence** infused with summer herbs - 58€ 
JASMIN CHUNG HAO TEA - 8€ | AOC Meursault, 2019, Domaine Patrick Javillier - 26€

CHEESES - DESSERTS

Champagne countryside – Chaource AOP with rich poultry jus, **FAUCHON champagne jelly** - 16€
AOP Chablis, 2023, Domaine Garnier - 14€

BISOU BISOU - 15€ 
The Signature, The Vanilla, The Lemon, The Coffee, The Dark Chocolate

Mille-Feuilles, Madagascar vanilla, caramel sauce - 15€ 
SANDMAN HERBAL TEA - 8€ | AOC Pacherenc-Du-Vic-Bilh, 2011, Château Boucassé « Brumaire » - 14€

Azure orchards – Roasted Fig from Provence, soft yoghurt and **FAUCHON Acacia honey from France,** sorbet - 16€ 
SANDMAN HERBAL TEA - 8€ | AOC Pacherenc-Du-Vic-Bilh, 2011, Château Boucassé « Brumaire » - 14€