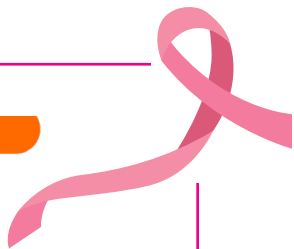


FAUCHON
L'HÔTEL
PARIS



**LA LIGUE
CONTRE
LE CANCER**
PARIS



Pink October Menu

FROM OCTOBER 1ST TO 31ST, 2025

Two cities. Two cultures. Two culinary interpretations of plant-based cuisine!

*Fauchon L'Hôtel Paris and Fauchon L'Hôtel Kyoto are joining forces to offer a unique **plant-based** menu that reflects their local terroir and culture.*

*Because a plant-based diet rich in whole foods
can reduce the risk of breast cancer by up to 15%.*



AMUSE-BOUCHE

Leeks in a vinaigrette with **FAUCHON** seaweed tartare

STARTER

Sweet potato tataki with umeboshi sesame,
FAUCHON mango confit with Sechuan pepper

MAIN COURSE

Celeriac origami, quince with **FAUCHON** 5 peppercorns blend, red onion

DESSERT

Melting pear, **FAUCHON** rose petal confit, sorbet

62€ PER PERSON

Available for lunch or dinner

8€ from each plant-based menu will be donated to the The French League against cancer

Mocktail Madame FAUCHON - 18€ (1€ donated for each sale)

Fresh lime juice, Tanqueray Zero, grapefruit soda, fresh mint sprig