



CHRISTMAS DAY MENU

Lunch on December 25th, 2025

CANAPÉS

Trio of mini appetizers

FAUCHON Brut Champagne

STARTER

Duck foie gras from Jean Sarthe Farm, homemade half-cooked with Pineau des Charentes,

FAUCHON apple angelica jam with Christmas spices

AOC Saint-Joseph, 2024, Domaine Durand

MAIN COURSE

Poached Gâtinais chicken supreme with **FAUCHON Black pepper from Voantsy Périféry**
and black Melanosporum truffle, braised Sarthe leeks, rich chicken jus

AOC Bourgogne, Pinot Noir, 2022, Domaine Bouvier

CHEESE (15€ SUPPLEMENT)

Chaource AOP with black Melanosporum truffle

AOC Meursault, 2022, Domaine Patrick Javillier

DESSERT

Signature dessert from **FAUCHON Maison**

Château Bouscassé, 2014, Pacherenc du Vic Bilh Brumaire

Unique Menu at 130€ per person, excluding beverages

Food & Wine Pairings at the supplement of 60€ per person excluding cheese, 85€ per person with cheese

VAT and service included