



CHRISTMAS EVE MENU

Dinner on December 24th, 2025

CANAPÉS

Trio of mini appetizers

FAUCHON Brut Champagne

STARTER

Grilled blue lobster, fennel confit, **FAUCHON Baeri caviar**, lemongrass broth

AOC Alsace, Riesling, 2018, Clos Mathis, Domaine Ostertag

SEAFOOD MAINCOURSE

Baigorri trout fillet, roasted black salsify, Corsican clementine,

FAUCHON Rosé Champagne beurre blanc, trout roe

FAUCHON Rosé Champagne

MEAT 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 170€ per person, excluding beverages

Food & Wine Pairings at the supplement of 90€ per person excluding cheese, 115€ per person with cheese

VAT and service included