

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 confit, Isigny cream



SANDMAN HERBAL TEA - 8€ | AOC Saint Joseph, 2024, Domaine Durand - 17€

Normandy parks – 4 Special Oysters No. 2 Perle Blanche,

rye bread, butter, shallot venigar



JASMIN CHUNG HAO TEA - 8€ | AOC Sancerre, 2024, Domaine Lucien Crochet - 18€

Pyrenean terroir – Tarbais beans with FAUCHON 8-year-old Modena vinegar, perfect organic egg, and Basque chorizo from Ospital



CHAI TEA - 8€ | AOC Crozes-Hermitage, 2015, Domaine de Thalabert, Domaine Paul Jaboulet Ainé - 22€

MAIN COURSE

TO CHOOSE AS YOU LIKE

Atlantic Coast – Roasted cod fillet with FAUCHON tarragon mustard, organic sweet potato from the Loire Valley, Grenobloise-style emulsion



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

Burgundy meadows – Charolais beef chuck confit with FAUCHON Voantsy Périfery pepper, parsnip mousse, full-bodied hazelnut oil jus, and lardo di Colonnata



SHANGRILLA TEA - 8€ | AOC Pessac-Leognan, 2019, Les Demoiselles de Larrivet Haut-Brion, Chateau Larrivet Haut Brion - 19€

Limousin barn – Hand-cut Beef Tartare, seasoned with FAUCHON Espelette pepper mustard and Pineau des Charentes. Caper purée, sucrose lettuce, and fresh French fries



CHAI TEA - 8€ | AOC Pessac-Leognan, 2019, Les Demoiselles de Larrivet Haut-Brion, Chateau Larrivet Haut Brion - 19€

The Dish of the day

DESSERT

TO CHOOSE AS YOU LIKE

The Seasonal Tarlet



Mille-Feuilles, Madagascar vanilla, caramel sauce



SANDMAN HERBAL TEA - 8€ | Champagne Fauchon Rosé - 25€

Allergens



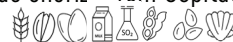
A la carte

Lunch

STARTERS

Pyrenean terroir – Tarbais beans with **FAUCHON 8-year-old Modena vinegar**, perfect organic egg, and Basque chorizo from Ospital - 24€

CHAÏ TEA - 8€ | AOC Crozes-Hermitage, 2015, Domaine de Thalabert, Domaine Paul Jaboulet Ainé - 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€ | AOC Meursault, 2022, Domaine Patrick Javillier - 29€



Scotland – Smoked salmon « à la ficelle », **FAUCHON rose petal confit**, Isigny cream - 30€

SANDMAN HERBAL TEA - 8€ | AOC Saint Joseph, 2024, Domaine Durand - 17€



Normandy parks – 4/6 Special Oysters No. 2 Perle Blanche, rye bread, butter, shallot vinegar - 20€ / 30€

JASMIN CHUNG HAO TEA - 8€ | AOC Sancerre, 2024, Domaine Lucien Crochet - 18€



FAUCHON Ossetra Caviar from Aquitaine 30gr/50gr/125gr - 85/140/350€

CEYLAN B.O.P TEA - 8€ | Champagne Fauchon Rosé - 25€



MAIN COURSES

Atlantic Coast – Roasted cod fillet with **FAUCHON tarragon mustard**,
organic sweet potato from the Loire Valley, Grenobloise-style emulsion - 42€

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



Limousin barn – Hand-cut Beef Tartare, seasoned with **FAUCHON Espelette pepper mustard**
and Pineau des Charentes. Caper purée, sucrine lettuce, and fresh French fries - 37€

CHAÏ TEA - 8€ | AOC Pessac-Leognan, 2019, Les Demoiselles de Larrivet Haut-Brion, Chateau Larrivet Haut Brion - 19€



Burgundy Meadows – Charolais beef chuck confit with **FAUCHON Voantsy Périfery pepper**,
parsnip mousse, full-bodied hazelnut oil jus, and lardo di Colonnata - 42€

SHANGRILLA TEA - 8€ | AOC Pessac-Leognan, 2019, Les Demoiselles de Larrivet Haut-Brion, Chateau Larrivet Haut Brion - 19€



 **Market Gardener's Land – Fricassée of Cher small spelt** with **FAUCHON onion confit**,
wild mushrooms, and toasted bread emulsion - 40€

JASMIN CHUNG HAO TEA - 8€ | AOC Bourgogne, Pinot Noir, 2022, Domaine René Bouvier - 17€



The Dish of the Day - 39€

DESSERTS

BISOU BISOU - 15€



The Signature, The Vanilla, The Lemon, The Coffee

Mille-Feuilles, Madagascar vanilla, caramel sauce - 15€



SANDMAN HERBAL TEA / Champagne Fauchon Rosé - 25€

French Riviera Hinterland – Roasted Solliès fig with **FAUCHON Acacia honey from France**, creamy leaves, yogurt mousse, sorbet - 17€

SANDMAN HERBAL TEA - 8€ | Champagne Fauchon Rosé - 25€



The Weekly Dishes

Food-Wine Pairings

MONDAY

Veal blanquette and Pilaf Rice with **FAUCHON onion confit** - 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.*

TUESDAY

Grilled fish of the day with **FAUCHON 5 peppercorns blend**,
shellfish marinière, autumn vegetables - 39€

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



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 »

WEDNESDAY

Challans duck breast with orange, carrot and celeriac condiment,

Bigarade sauce with **FAUCHON Shangrilla tea** - 39€

SHANGRILLA TEA - 8€ / AOC Chablis, 2023, Domaine Garnier - 14€



62€ per person

THURSDAY

Charolais beef ribeye, Pont Neuf Potatoes
with **FAUCHON Malabar Pepper**, Béarnaise Sauce - 39€

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



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 »

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€



82€ per person

SATURDAY

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

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



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 »

SUNDAY

Pollock fillet « Aioli style »

with **FAUCHON Olive oil from Provence AOC Matured Olives** - 39€

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



93€ per person

Served only at lunch

The Discovery Dinner Menu

3 sequences Menu - 68€

STARTER

TO CHOOSE AS YOU LIKE

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



SANDMAN HERBAL TEA - 8€ | AOC Saint Joseph, 2024, Domaine Durand - 17€

**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€ | AOC Meursault, 2022, Domaine Patrick Javillier - 29€

MAIN COURSE

TO CHOOSE AS YOU LIKE

**Atlantic Coast – Roasted cod fillet with FAUCHON tarragon mustard,
organic sweet potato from the Loire Valley, Grenobloise-style emulsion**



CHAI TEA - 8€ | AOC Chablis, 2023, Domaine Garnier et Fils - 14€

**Burgundy Meadows – Charolais beef chuck confit with FAUCHON Voantsy Périfery pepper,
parsnip mousse, full-bodied hazelnut oil jus, and lardo di Colonnata**



SHANGRILLA TEA - 8€ | AOC Pessac-Leognan, 2019, Les Demoiselles de Larrivet Haut-Brion, Chateau Larrivet Haut Brion - 19€

DESSERT

TO CHOOSE AS YOU LIKE

The Seasonal Tarlet



Mille-Feuilles, Madagascar vanilla, caramel sauce



SANDMAN HERBAL TEA - 8€ | Champagne Fauchon Rosé - 25€

The Tasting Dinner Menu

4 sequences Menu - 80€

STARTER

Pyrenean terroir – Tarbais beans with FAUCHON 8-year-old Modena vinegar, perfect organic egg, and Basque chorizo from Ospital

CHAÏ TEA - 8€ | AOC Crozes-Hermitage, 2015, Domaine de Thalabert, Domaine Paul Jaboulet Ainé - 22€



SEAFOOD MAIN COURSE

Occitan Autumn – Grilled octopus, FAUCHON honey and almond butternut spread, organic lime squash broth

FAUCHON BLEND TEA - 8€ | AOC CHABLIS, 2023, Domaine Garnier et Fils - 14€



MEAT MAIN COURSE

Burgundy Meadows – Charolais beef chuck confit with FAUCHON Voantsy Périfery pepper, parsnip mousse, full-bodied hazelnut oil jus, and lardo di Colonnata

DARJEELING IMPERIAL F.O.P. TEA - 8€ | AOC Pessac-Leognan, 2019, Les Demoiselles de Larrivet Haut-Brion, Chateau Larrivet Haut Brion - 19€



DESSERT

French Riviera Hinterland – Roasted Solliès fig with FAUCHON Acacia honey from France, creamy leaves, yogurt mousse, sorbet

SANDMAN HERBAL TEA - 8€ | Champagne Fauchon Rosé - 25€



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€ | AOC Meursault, 2022, Domaine Patrick Javillier - 29€

Occitan Autumn – Grilled octopus, FAUCHON honey and almond butternut spread,
organic lime squash broth 

FAUCHON BLEND TEA - 8€ | AOC Chablis, 2023, Domaine Garnier et Fils - 14€

MAIN COURSES

Brittany – Blue lobster, Finistère sand carrots
with Kari Gosse and buckwheat Farz 

JASMIN CHUNG HAO TEA - 8€ | AOC Meursault, 2022, Domaine Patrick Javillier - 29€

Orleans farm – Pigeon from Gatinais glazed
with **FAUCHON 5 peppercorns blend** caramel, celeriac, quince, and wild mushrooms

DEEJARLING IMPERIAL TEA - 8€ | AOC Saint-Estèphe, 2020, Chateau Haut Marbuzet - 29€ 

PRE-DESSERT

French Riviera Hinterland – Roasted Solliès fig with FAUCHON Acacia honey from France, creamy leaves, yogurt mousse, sorbet

SANDMAN HERBAL TEA - 8€



DESSERT

Normandy countryside – Arianne apple and celeriac tatin,
FAUCHON buckwheat caramel, Calvados picklesand Isigny cream ice cream 

APPLE BLACK TEA - 8€ | AOC Champagne Fauchon Brut - 21€

Allergens

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

A la carte

Dinner

STARTERS

Pyrenean terroir – Tarbais beans with FAUCHON 8-year-old Modena vinegar, perfect organic egg, and Basque chorizo from Ospital - 24€

CHAI TEA - 8€ | AOC Crozes-Hermitage, 2015, Domaine de Thalabert, Domaine Paul Jaboulet Ainé - 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€ | AOC Meursault, 2022, Domaine Patrick Javillier - 29€

Occitan Autumn – Grilled octopus, FAUCHON honey and almond butternut spread, organic lime squash broth - 27€

FAUCHON BLEND TEA - 8€ | AOC Chablis, 2023, Domaine Garnier et Fils - 14€ 

Scotland – Smoked salmon « à la ficelle », FAUCHON rose petal confit, Isigny cream - 30€ 

SANDMAN HERBAL TEA - 8€ | AOC Saint Joseph, 2024, Domaine Durand - 17€

Normandy parks – 4 Special Oysters No. 2 Perle Blanche, rye bread, butter, shallot vinegar - 20€ / 30€ 

JASMIN CHUNG HAO TEA - 8€ | AOC Sancerre, 2024, Domaine Lucien Crochet - 18€

FAUCHON Ossetra Caviar from Aquitaine 30gr/50gr/125gr - 85/140/350€ 

CEYLAN B.O.P TEA - 8€ | AOC Champagne Fauchon Rosé - 25€

MAIN COURSES

Burgundy Meadows – Charolais beef chuck confit with FAUCHON Voantsy Périfery pepper,

parsnip mousse, full-bodied hazelnut oil jus, and lardo di Colonnata - 42€ 

SHANGRILLA TEA - 8€ | AOC Crozes-Hermitage, 2015, Domaine de Thalabert, Paul Jaboulet Ainé - 19€

Atlantic Coast – Roasted cod fillet with FAUCHON tarragon mustard, organic sweet potato

from the Loire Valley, Grenobloise-style emulsion - 42€ 

EARL GREY TEA - 8€ | AOC Chablis, 2023, Domaine Garnier et Fils - 14€

Orleans farm – Pigeon from Gatinais glazed with FAUCHON 5 peppercorns blend caramel, celeriac, quince, and wild mushrooms - 58€

DEEJARLING IMPERIA TEA - 8€ | AOC Saint-Estèphe, 2020, Chateau Haut Marbuzet - 29€ 

 **Market Gardener's Land – Fricassée of Cher small spelt** with FAUCHON onion confit, wild mushrooms, and toasted bread emulsion - 40€

JASMIN CHUNG HAO TEA - 8€ | AOC Sancerre, 2023, Domaine Lucien Crochet - 16€ 

Fields of Seine-et-Marne – French veal chop, crispy potatoes from the Eprunes farm,

endive marmalade with FAUCHON Rosé Champagne - 51€ 

FIVE O'CLOCK TEA - 8€ | AOC Crozes-Hermitage, 2015, Domaine de Thalabert, Domaine Paul Jaboulet Ainé - 22€

Brittany – Blue lobster, Finistère sand carrots with Kari Gosse and buckwheat Farz - 72€

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

DESSERTS

BISOU BISOU - 15€ 

The Signature, The Vanilla, The Lemon, The Coffee

Mille-Feuilles, Madagascar vanilla, caramel sauce - 15€ 

SANDMAN HERBAL TEA - 8€ | Champagne Fauchon Rosé - 25€

French Riviera Hinterland – Roasted Solliès fig with FAUCHON Acacia honey from France, creamy leaves, yogurt mousse, sorbet - 17€

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

Normandy countryside – Arianne apple and celeriac tatin,
FAUCHON buckwheat caramel, Calvados pickles and Isigny cream ice cream - 17€ 

APPLE BLACK TEA - 8€ | AOC Champagne Fauchon Brut 21€