

FESTIVE menu

FROM DECEMBER 1ST, 2025
TO JANUARY 5TH, 2026

STARTER

Normandy scallops, pumpkin,
confit with **FAUCHON Blossom Honey from France**
AOC Chablis, 2023, Domaine Garnier

SEAFOOD MAIN COURSE

Baigorri trout fillet, roasted black salsify, Corsican clementine,
FAUCHON Rosé Champagne beurre blanc, trout roe
FAUCHON Rosé Champagne

MEAT MAIN COURSE

Duck breast from Jean Sarthe Farm, Jerusalem artichoke velouté with black
Melanosporum truffle, Albufera sauce with **FAUCHON sweet red pepper mascarpone**
AOC Crozès-Hermitage, 2015, Domaine de Thalabert, Domaine Paul Jaboulet

DESSERT

Tender apple with **FAUCHON buckwheat toffee**, Tatin-style ice cream
Château Bouscassé, 2014, Pacherenc du Vic Bilh Brumaire

90€ per person, excluding beverages
Food & Wine Pairings at the supplement of 65€ per person

VTA and service included



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



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

CHESSE (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



NEW YEAR'S EVE MENU

Dinner on December 31st, 2025

CANAPÉS

Trio of mini appetizers

FAUCHON Brut Champagne

AMUSE-BOUCHE

Normandy scallops with **FAUCHON Sechuan mango confit**

AOC Chablis, 2023, Domaine Garnier

SEAFOOD MAIN COURSE

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 190€ per person, excluding beverages

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

VTA and service included