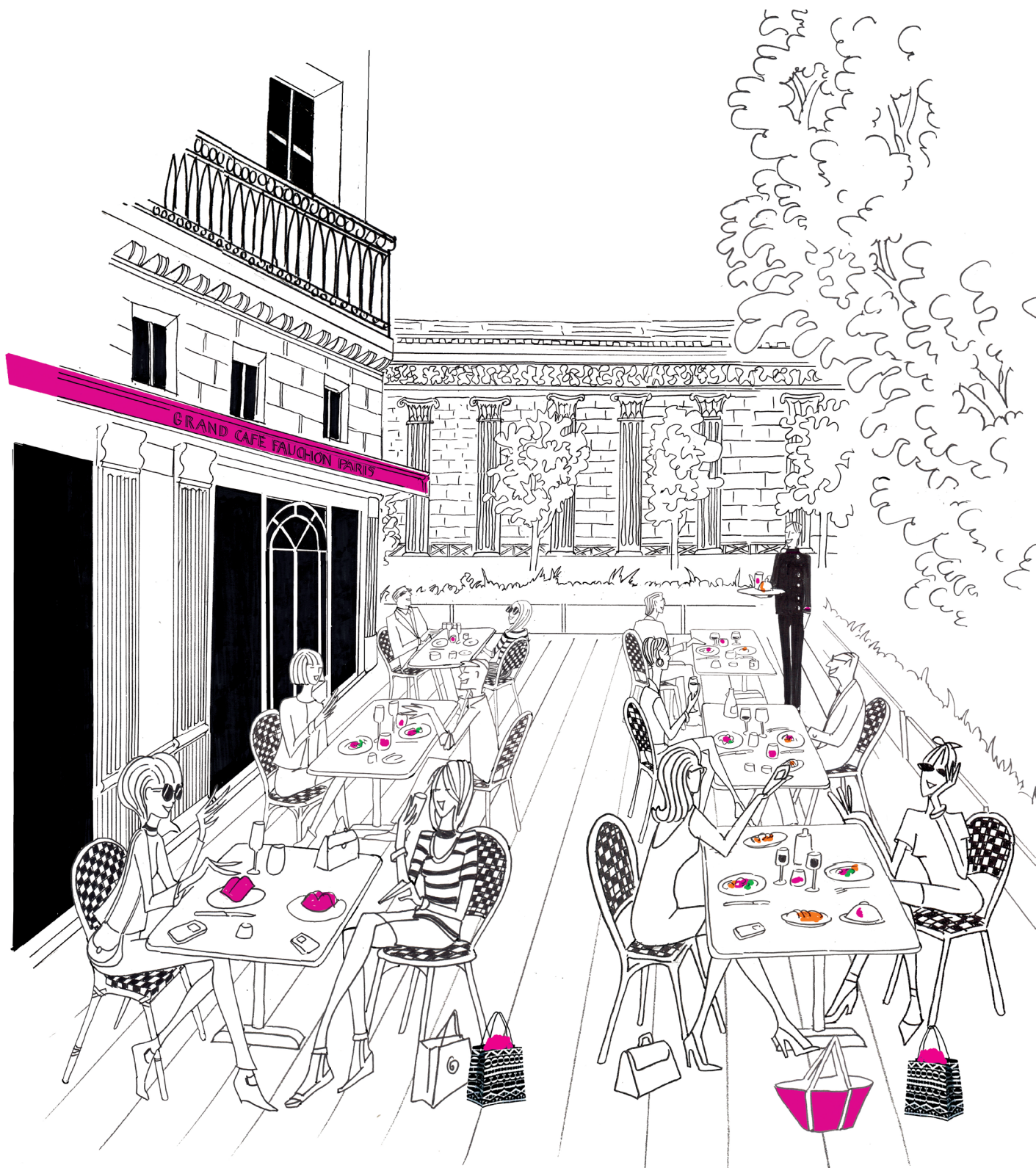


**FAUCHON**  
**LE GRAND CAFÉ**  
PARIS

# 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 jam, 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 - 15€

**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

**Selection of FAUCHON pastries**

by our **Chef Arnaud Larher, Meilleur Ouvrier de France**

## Allergens



Gluten



Milk



Sulfites



Eggs



Fish



Celery



Mollusk



Nuts



Soy



Shellfish



Mustard



Sesame



Peanuts



Lupins

# The Weekly Dishes

# Food-Wine Pairings

## MONDAY

Veal blanquette and Pilaf Rice with **FAUCHON onion confit** - 39€

CEYLAN B.O.P TEA - 8€ / AOC Saint Joseph, 2024, Domaine Durand - 17€



## 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€



## WEDNESDAY

Challans duck breast with orange, carrot and celeriac condiment, Bigarade sauce with **FAUCHON Shangrilla tea** - 39€

SHANGRILLA TEA - 8€ / AOC Crozes-Hermitage, 2015, Domaine de Thalabert, Domaine Paul Jaboulet Aîné - 22€



## THURSDAY

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

CHAI TEA - 8€ / AOC Saint-Estèphe, 2020, Chateau Haut Marbuzet - 29€



## FRIDAY

**Fish parmentier with fresh herbs**, and **FAUCHON sweet red pepper mascarpone** cream - 39€

AN AFTERNOON IN PARIS TEA - 8€ / AOC Saint Joseph, 2024, Domaine Durand - 17€



## SATURDAY

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

CHAI TEA - 8€ / AOC Bourgogne, Pinot Noir, 2022, Domaine René Bouvier - 17€



## SUNDAY

**Pollock fillet « Aioli style »** with **FAUCHON Olive oil from Provence AOC Matured Olives** - 39€

CEYLAN B.O.P TEA - 8€ / AOC Saint Joseph, 2024, Domaine Durand - 17€



Served only at lunch

*Delight your senses with food and wine pairings created to enhance each menu.*

## DISCOVERY MENU

3 courses pairings

AOC Meursault, 2022, Domaine Patric Javillier

AOC Chablis, 2023, Domaine Garnier et Fils

Champagne Fauchon Rosé

*From 56€ per person*

## TASTING MENU

4 courses pairings

AOC Crozes-Hermitage, 2015, Domaine de Thalabert, Domaine Paul Jaboulet Aîné

AOC Chablis, 2023, Domaine Garnier et Fils

AOC Pessac-Leognan, 2019, Les Demoiselles de Larrivet Haut-Brion, Chateau Larrivet Haut Brion

Champagne Fauchon Rosé

*80€ per person*

## SIGNATURE MENU

5 courses pairings

AOC Meursault, 2022, Domaine Patric Javillier

AOC Chablis, 2023, Domaine Garnier et Fils

AOC Meursault, 2022, Domaine Patrick Javillier

AOC Saint-Estèphe, 2020, Chateau Haut Marbuzet

AOC Champagne Fauchon Brut

*122€ per person*

# 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 jam,** 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 - 15€



**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€**

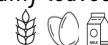
### DESSERTS

**Selection of FAUCHON pastries**

by our **Chef Arnaud Larher, Meilleur Ouvrier de France** - 15€

**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 Discovery Dinner Menu

3 sequences Menu - 68€

## STARTER

TO CHOOSE AS YOU LIKE

**Scotland – Smoked salmon « à la ficelle »,  
FAUCHON jam, 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 - 15€*

**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

**Selection of FAUCHON pastries**

by our **Chef Arnaud Larher, Meilleur Ouvrier de France**

# 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 - 15€



## 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 - 15€

## MAIN COURSES

**Brittany – Roasted scallops, Finistère sand carrots,**  
Kari Gosse juice and buckwheat Farz 

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

**Hunting return – Wild Mallard Duck**  
with **FAUCHON 5 peppercorns blend** caramel, celeriac, quince, and autumn 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 pickles and 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 - 15€ 

**Scotland – Smoked salmon « à la ficelle »**, **FAUCHON jam**, 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€

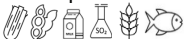
**FAUCHON Ossetra Caviar from Aquitaine** 30gr/50gr/125gr - 85/140/350€ 

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

### MAIN COURSES

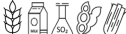
**Burgundy Meadows – Charolais beef chuck confit** with **FAUCHON Voantsy Périfery pepper**,  
parsnip mousse, full-bodied hazelnut oil jus, and lardo di Colonnata - 42€ 

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 - 15€

**Hunting return – Wild Mallard Duck** with **FAUCHON 5 peppercorns blend** caramel, celeriac, quince, and autumn mushrooms - 51€

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 savory 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 – Roasted scallops**, Finistère sand carrots, Kari Gosse juice and buckwheat Farz - 55€

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

### DESSERTS

#### Selection of FAUCHON pastries

by our **Chef Arnaud Larher, Meilleur Ouvrier de France** - 15€

**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€