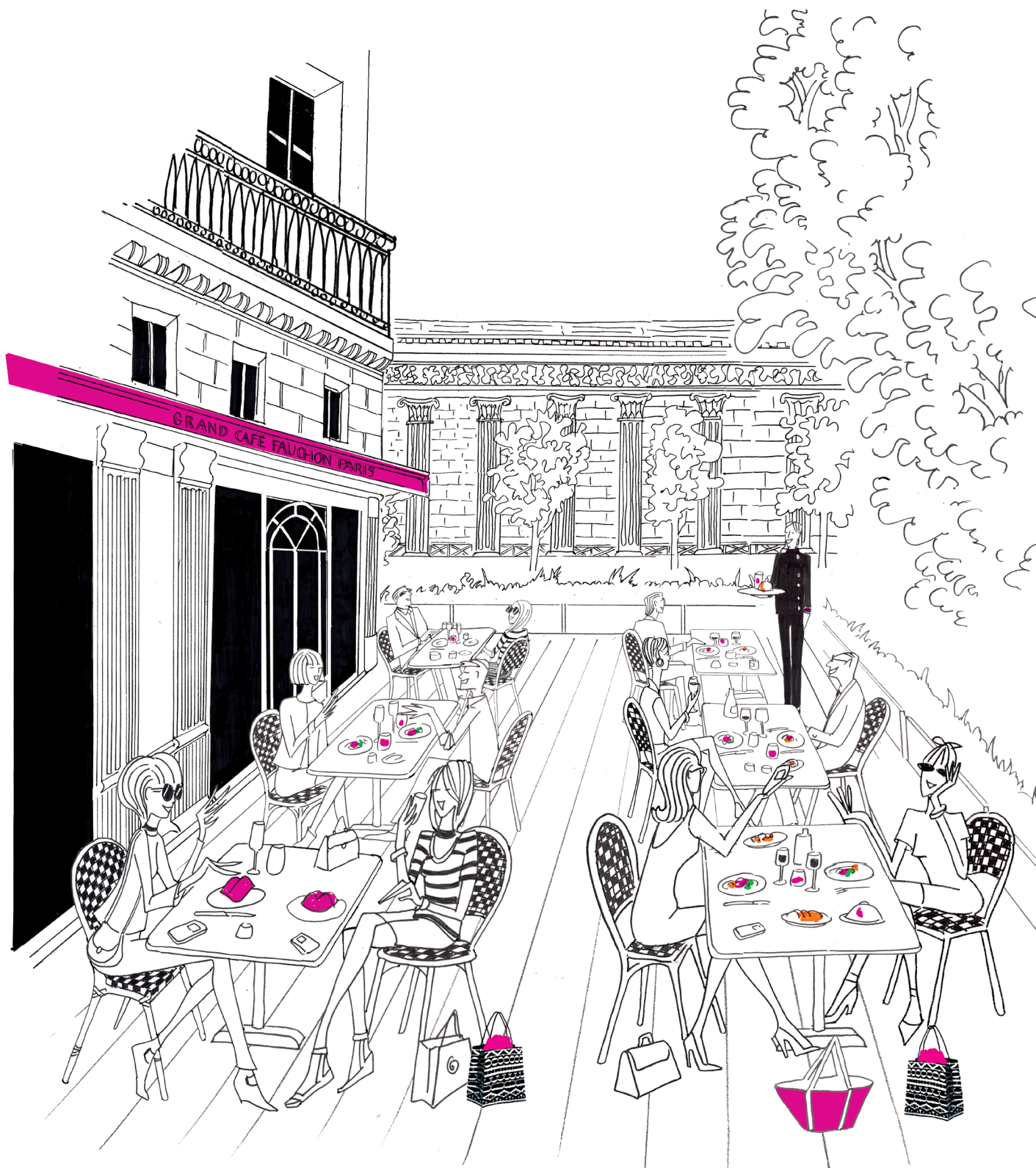


FAUCHON
LE GRAND CAFÉ
PARIS

The Fauchon Lunch Menu

Starter & main course ou main course & dessert - 50€ | Starter, main course & dessert - 62€

STARTER

TO CHOOSE AS YOU LIKE

**Scotland – Smoked salmon « à la ficelle »,
FAUCHON mango confit with Sechuan pepper, Isigny cream**   
SANDMAN HERBAL TEA - 9€ | AOC Saint Joseph, 2024, Domaine Durand - 17€

**Languedoc Harvest – Wild petits gris snails, black garlic butter,
artichoke cream and fresh cheese FAUCHON, toasted brioche**       
DEEJARLING IMPERIAL TEA - 9€ | AOC Sancerre, 2023, Domaine Lucien Crochet - 18€

**Normandy parks – 4 Special Oysters No. 2 Perle Blanche,
rye bread, butter, shallot venigar**    
CEYLAN B.O.P TEA - 9€ | AOC Champagne Laurent Perrier, Blanc de Blancs - 36€

MAIN COURSE

TO CHOOSE AS YOU LIKE

**Gravelines Ponds – Grilled sea bream fillet, shiitake broth
and Chioggia beetroot pickles with FAUCHON lemon and ginger green tea**        
LEMON AND GINGER GREEN TEA - 9€ | 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**       
CHAI TEA - 9€ | 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

A la carte

Lunch

STARTERS

Languedoc Harvest – Wild petits gris snails, black garlic butter,

artichoke cream and fresh cheese FAUCHON, toasted brioche - 26€      

DEEJARLING IMPERIAL TEA - 9€ | AOC Sancerre, 2023, Domaine Lucien Crochet - 18€

South-West Region – Duck foie gras from Jean Sarthe Farm,
homemade semi-cooked, with Pineau des Charentes, **FAUCHON Provence fig Jam** - 30€  

CEYLAN B.O.P TEA - 9€ | AOC Meursault, 2022, Domaine Patrick Javillier - 29€

Scotland – Smoked salmon « à la ficelle », **FAUCHON mango confit with Sechuan pepper**, Isigny cream - 30€   

SANDMAN TEA - 9€ | 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 - 9€ | AOC Chablis, 2023, Domaine Garnier et Fils - 15€

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

CEYLAN B.O.P TEA - 9€ | AOC Champagne Laurent Perrier, Blanc de Blancs - 36€

MAIN COURSES

Gravelines Ponds – Grilled sea bream fillet, shiitake broth

and Chioggia beetroot pickles with **FAUCHON lemon and ginger green tea** - 39€     

LEMON GINGER GREEN TEA - 9€ | 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 - 36€    

CHAI TEA - 9€ | AOC Pessac-Leognan, 2019, Les Demoiselles de Larrivet Haut-Brion, Chateau Larrivet Haut Brion - 19€

Aveyron Pastures – Slow-cooked lamb shoulder, golden turnip from Ferme d'Arnaud with miso,

pomegranate reduction and rich jus with **FAUCHON onion confit** - 41€    

THE MORNING TEA - 9€ | AOC Saint-Estèphe, 2020, Château Haut Marbuzet - 29€

 **Seine-et-Marne Mills – Gnocchetti “Les Briardines” fricassee** with organic pumpkin cream,

black truffle melanosporum and fresh cheese with **Provence matured olive oil FAUCHON** - 39€    

THE MORNING TEA - 9€ | AOC Meursault, 2022, Domaine Patrick Javillier - 29€

Le Semainier du jour - 39€

DESSERTS

Selection of FAUCHON pastries

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

Garonne Orchards – Pavlova scented with FAUCHON Earl Grey tea, Tarn Label Rouge kiwi, yogurt ice cream - 16€

EARL GREY TEA - 9€ | Champagne Fauchon Brut - 21€



Baba soaked in Pineau des Charentes, FAUCHON bitter orange marmalade, mandarin sorbet and vanilla whipped cream - 17€

AFTERNOON IN PARIS TEA - 9€ | AOC Pacherenc-Du-Vic-Bilh, 2014, Château Boucassé « Brumaire » - 14€    



The Weekly Dishes

The Weekly Dishes

MONDAY

Grilled Lagast Mountain Pork Loin, mushrooms stuffed with **artichoke cream and FAUCHON cream cheese** - 39€

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



TUESDAY

Grilled sea bass fillet with **FAUCHON 5 peppercorns blend**, shellfish marinière, barigoule artichoke - 39€

JASMIN CHUNG HAO TEA - 8€ / AOC CHABLIS, 2023, Domaine Garnier et Fils - 15€



WEDNESDAY

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

SHANGRILLA TEA - 8€ / AOC Crozès-Hermitage, 2021, Domaine de Thalabert, Domaine Paul Jaboulet Aîné - 22€



THURSDAY

Veal Vol-au-Vent and sweetbreads, mashed potatoes with **FAUCHON onion confit** - 39€

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



FRIDAY

Fish parmentier with fresh herbs, **FAUCHON Mascarpone pepper 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 Pinot Noir, 2022, Domaine Bouvier - 17€



SUNDAY

Cod 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

The Discovery Dinner Menu

Three-Sequence Menu - 70€

STARTER

TO CHOOSE AS YOU LIKE

**Scotland – Smoked salmon « à la ficelle »,
FAUCHON mango confit with Sechuan pepper, Isigny cream** 

SANDMAN HERBAL TEA - 9€ | AOC Saint Joseph, 2024, Domaine Durand - 17€

**Languedoc Harvest – Wild petits gris snails, black garlic butter,
artichoke cream and fresh cheese FAUCHON, toasted brioche** 

DEEJARLING IMPERIAL TEA - 9€ | AOC Sancerre, 2023, Domaine Lucien Crochet - 18€

MAIN COURSE

TO CHOOSE AS YOU LIKE

**Gravelines Ponds – Grilled sea bream fillet, shiitake broth
and Chioggia beetroot pickles with FAUCHON lemon and ginger green tea** 

LEMON GINGER TEA - 9€ | AOC Chablis, 2023, Domaine Garnier et Fils - 15€

**Aveyron Pastures – Slow-cooked lamb shoulder, golden turnip from Ferme d'Arnaud with miso,
pomegranate reduction and rich jus with FAUCHON onion confit** 

THE MORNING TEA - 9€ | AOC Saint-Estèphe, 2020, Château Haut Marbuzet - 29€

DESSERT

TO CHOOSE AS YOU LIKE

Selection of FAUCHON pastries
by our **Chef Arnaud Larher, Meilleur Ouvrier de France**

The Tasting Dinner Menu

Four-Sequence Menu - 90€

STARTER

South-West Region – Ravioli with artichoke, foie gras and smoked duck breast from Jean Sarthe Farm, poultry jus with **FAUCHON onion Confit**, Barigoule emulsion

CEYLAN B.O.P TEA - 9€ | AOC Meursault, 2022, Domaine Patrick Javillier - 29€



FROM THE SEA

Seine Bay – Roasted Normandy scallops, field-grown endives braised with **FAUCHON rosé Champagne**, Corsican citrus confit and coral jus

SHANGRILLA TEA - 9€ | Champagne Rosé FAUCHON - 25€



FROM THE LAND

Aveyron Pastures – Slow-cooked lamb shoulder, golden turnip from Ferme d'Arnaud with miso, pomegranate reduction and rich jus with **FAUCHON onion confit**

THE MORNING TEA - 9€ | AOC Saint-Estèphe, 2020, Château Haut Marbuzet - 29€



DESSERT

Garonne Orchards – Pavlova scented with FAUCHON Earl Grey tea, Tarn Label Rouge kiwi, yogurt ice cream

EARL GREY TEA - 9€ | Champagne Fauchon Brut - 21€



Allergens

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

The Signature Dinner Menu

Six-Sequence Menu - 110€

STARTERS

Languedoc Harvest – Wild petits gris snails, black garlic butter, artichoke cream and fresh cheese **FAUCHON**, toasted brioche 

DEEJARLING IMPERIAL TEA - 9€ | AOC Sancerre, 2023, Domaine Lucien Crochet - 18€

South-West Region – Ravioli with artichoke, foie gras and smoked duck breast from Jean Sarthe Farm, poultry jus with **FAUCHON onion Confit**, Barigoule emulsion 

CEYLAN B.O.P TEA - 9€ | AOC Meursault, 2022, Domaine Patrick Javillier - 29€

MAIN COURSES

Seine Bay – Roasted Normandy scallops, field-grown endives braised with **FAUCHON rosé Champagne**, Corsican citrus confit and coral jus 

SHANGRILLA TEA- 9€ | Champagne Rosé FAUCHON - 25€

Gravelines Ponds – Grilled sea bream fillet, shiitake broth and Chioggia beetroot pickles with **FAUCHON lemon and ginger green tea** 

LEMON AND GINGER GREEN TEA - 9€ | AOC Chablis, 2023, Domaine Garnier et Fils - 15€

Normandy – Normandy beef fillet Rossini style, grenaille potatoes and **FAUCHON Malabar pepper** sauce, foie gras from Ferme Jean Sarthe 

FIVE OCLOCK TEA- 9€ | AOC Crozes-Hermitage, 2021, Domaine de Thalabert, Domaine Paul Jaboulet Ainé - 22€

DESSERT

La Charente – Baba soaked in Pineau des Charentes, **FAUCHON bitter orange marmalade**, mandarin sorbet and vanilla whipped cream 

AFTERNOON IN PARIS TEA - 9€ | AOC Pacherenc-Du-Vic-Bilh, 2014, Château Boucassé « Brumaire » - 14€

Allergens

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

A la carte

Dinner

STARTERS

Languedoc Harvest – Wild petits gris snails, black garlic butter,

artichoke cream and fresh cheese **FAUCHON**, toasted brioche - 26€

DEEJARLING IMPERIAL TEA - 9€ | AOC Sancerre, 2023, Domaine Lucien Crochet - 18€



South-West Region – Ravioli with artichoke, foie gras and smoked duck breast from Jean Sarthe Farm

poultry jus with **FAUCHON onion Confit**, Barigoule emulsion - 30€

CEYLAN B.O.P TEA - 9€ | AOC Meursault, 2022, Domaine Patrick Javillier - 29€



Scotland – Smoked salmon « à la ficelle », FAUCHON mango confit with Sechuan pepper, Isigny cream - 30€

SANDMAN HERBAL TEA - 9€ | 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 - 9€ | AOC Chablis, 2023, Domaine Garnier et Fils - 15€



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

CEYLAN B.O.P TEA - 9€ | AOC Champagne Laurent Perrier, Blanc de Blancs - 36€



MAIN COURSES

Gravelines Ponds – Grilled sea bream fillet, shiitake broth

and Chioggia beetroot pickles with **FAUCHON lemon and ginger green tea** - 39€

LEMON AND GINGER GREEN TEA - 9€ | AOC Chablis, 2023, Domaine Garnier et Fils - 15€



Aveyron Pastures – Slow-cooked lamb shoulder, golden turnip from Ferme d'Arnaud with miso,

pomegranate reduction and rich jus with **FAUCHON onion confit** - 41€

THE MORNING TEA - 9€ | AOC Saint-Estèphe, 2020, Château Haut Marbuzet - 29€



Seine Bay – Roasted Normandy scallops, field-grown endives braised with **FAUCHON Rosé Champagne**,

Corsican citrus confit and coral jus - 44€

SHANGRILLA TEA - 9€ | Champagne Rosé FAUCHON - 25€



Normandy – Normandy beef fillet Rossini style, grenaille potatoes and **FAUCHON Malabar pepper** sauce,

foie gras from Ferme Jean Sarthe - 54€

FIVE OCLOCK TEA - 9€ | AOC Crozes-Hermitage, 2021, Domaine de Thalabert, Domaine Paul Jaboulet Ainé - 22€



 **Seine-et-Marne Mills – Gnocchetti “Les Briardines” fricassee** with organic pumpkin cream.

black truffle melanosporum and fresh cheese with **Provence matured olive oil FAUCHON** - 39€

THE MORNING TEA - 9€ | AOC Meursault, 2022, Domaine Patrick Javillier - 29€



DESSERTS

Selection of FAUCHON pastries

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

Baba soaked in Pineau des Charentes, **FAUCHON bitter orange marmalade**, mandarin sorbet and vanilla whipped cream - 17€

AFTERNOON IN PARIS TEA - 9€ | AOC Pacherenc-Du-Vic-Bilh, 2014, Château Boucassé « Brumaire » - 14€



Garonne Orchards – Pavlova scented with FAUCHON Earl Grey tea, Tarn Label Rouge kiwi, yogurt ice cream - 16€

EARL GREY TEA - 9€ | Champagne Fauchon Brut - 21€



Food-Wine Pairings

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

THE DISCOVERY DINNER MENU

3 courses pairings (15cl)

AOC Saint Joseph, 2024, Domaine Durand

AOC Chablis, 2023, Domaine Garnier et Fils

Champagne Rosé FAUCHON

From 50€ per person

THE TASTING DINNER MENU

4 courses pairings (12cl)

AOC Meursault, 2022, Domaine Patrick Javillier

Champagne Rosé FAUCHON

AOC Saint-Estèphe, 2020, Château Haut Marbuzet

Champagne Brut FAUCHON

80€ per person

THE SIGNATURE DINNER MENU

6 courses pairings (12cl)

AOC Sancerre, 2023, Domaine Lucien Crochet

AOC Meursault, 2022, Domaine Patrick Javillier

AOC Chablis, 2023, Domaine Garnier et Fils

Champagne Rosé FAUCHON

AOC Saint-Estèphe, 2020, Château Haut Marbuzet

AOC Pacherenc-Du-Vic-Bilh, 2014, Château Boucassé « Brumaire »

105€ per person