

**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

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



DEEJARLING IMPERIAL TEA - 9

**Olérons Parks – 4 Fine de Claire No.2 oysters,**  
rye bread, semi-salted butter, shallot vinegar



CEYLAN B.O.P TEA - 9

## MAIN COURSE

TO CHOOSE AS YOU LIKE

**Alpine foothills – Arctic char fillet by Maison Murgat,**  
grilled broccolini, FAUCHON peppermint infusion white sauce



PEPPERMINT HERBAL TEA - 9

**Limousin barn – Hand-cut beef tartare,** seasoned  
with FAUCHON Dijon mustard and Pineau des Charentes, Caper purée, sucrine lettuce, and fresh French fries



CHAI TEA - 9

## The Dish of the Day

## DESSERT

TO CHOOSE AS YOU LIKE

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




Chocolate éclair, Vanilla flan, Hazelnut praline Mille-Feuilles

# A la carte for Lunch

## STARTERS

**Languedoc Harvest – Wild petits gris snails**, black garlic butter, **FAUCHON artichokes cream and fresh cheese**, toasted brioche - 25  
*DEEJARLING IMPERIAL TEA - 9* 

**Auguste Salad “Caesar-style”** – Little gem lettuce, crispy Morbihan chicken, hard-boiled egg, smoked bacon, tomatoes, 24-month aged Comté cheese shavings - 28  
*MORNING TEA - 9* 

**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 - 9* 

**Scotland – Smoked salmon « à la ficelle »**, **FAUCHON mango confit with Sechuan pepper**, Isigny cream - 28  
*SANDMAN HERBAL TEA - 9* 

**Olérons Parks – 4/6 Fine de Claire No.2 oysters**, rye bread, semi-salted butter, shallot vinegar - 18 / 25  
*JASMIN CHUNG HAO TEA - 9* 

**Gascogne Land – Roasted white asparagus from the Landes region**, smoked duck breast slices, **FAUCHON mirabelle jam from Lorraine region**, puffed buckwheat, and hollandaise sauce (vegetarian option available  ) - 25  
*EARL GREY TEA - 9* 


**FAUCHON Oscietra caviar from Aquitaine** 30gr/50gr/125gr - 85/140/350  
*CEYLAN B.O.P TEA - 9* 


## MAIN COURSES

### The Dish of the Day - 34

**Gravelines basins – Grilled sea bass fillet**, green asparagus from Vaucluse and early Provence strawberries seasoned with **FAUCHON 5 pepper blend** - 42  
*HAPPINESS TEA - 9* 

**The Gâtinais plain – Fillet of Label Rouge free-range chicken**, morels and herb potato mousseline - 39  
*FIVE O'CLOCK TEA - 9* 

**Limousin barn – Hand-cut region beef tartare**, seasoned with **FAUCHON Dijon mustard** and Pineau des Charentes, Caper purée, sucrine lettuce, and fresh French fries - 34  
*CHAI TEA - 9* 

**Alpine foothills – Arctic char fillet by Maison Murgat**, grilled broccolini, **FAUCHON peppermint infusion** white sauce - 36  
*PEPPERMINT HERBAL TEA - 9* 

 **Seine-et-Marne region mills – Fricassee of “Les Briardines” gnocchetti** with morel cream, green asparagus from Vaucluse and wild garlic from the Vosges - 39  
*JASMIN CHUNG HAO TEA - 9* 

**Mancelle Campaign – “Rouge des Prés” beef Burger**, **FAUCHON onion compote**, Morbier cheese, smoked bacon, mesclun salad and fresh homemade fries (available without pork) - 35  
*CEYLAN B.O.P TEA - 9* 

# The Discovery Dinner Menu

Three-Sequence Menu - 70

Service from 7.00pm à 10.00pm

## STARTER

TO CHOOSE AS YOU LIKE

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



SANDMAN HERBAL TEA - 9

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



DEEJARLING IMPERIAL TEA - 9

## MAIN COURSE

TO CHOOSE AS YOU LIKE

**Alpine foothills – Arctic char fillet by Maison Murgat,**  
grilled broccolini, FAUCHON peppermint infusion white sauce



PEPPERMINT HERBAL TEA - 9

**The Gâtinais plain – Fillet of Label Rouge free-range chicken,**  
morels and herb potato mousseline



FIVE O'CLOCK TEA - 9

## DESSERT

TO CHOOSE AS YOU LIKE

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



# The Chef's Signature Dinner Menu

Five-Sequence Menu - 100

Service from 7.30pm to 9.00pm

*This menu invites you to discover the inspirations of our Chef Baptiste Limouzin guided by the seasons and the finest produce from our region.*

## 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 - 9



**Gascogne Land – Roasted white asparagus from the Landes region,**  
smoked duck breast slices, **FAUCHON mirabelle jam from Lorraine region**, puffed buckwheat, and hollandaise sauce  
(vegetarian option available 🌱)

EARL GREY TEA - 9



## SEAFOOD MAIN COURSE

**Alpine foothills – Arctic char fillet by Maison Murgat,**  
grilled broccolini, **FAUCHON peppermint infusion white sauce**

PEPPERMINT HERBAL TEA - 9



## MEAT MAIN COURSE

**The Gâtinais plain – Fillet of Label Rouge free-range chicken,**  
morels and herb potato mousseline

FIVE O'CLOCK TEA - 9



## DESSERT

**The Charente Region – Baba soaked in Pineau des Charentes,**  
**FAUCHON bitter orange jam**, blood orange sorbet and vanilla whipped cream

SHANGRILLA TEA - 9



# A la carte for Dinner

## STARTERS

**Languedoc Harvest – Wild petits gris snails**, black garlic butter, **artichoke cream and fresh cheese FAUCHON**, toasted brioche - 25

DEEJARLING IMPERIAL TEA - 9



**Auguste Salad “Caesar-style”** – Little gem lettuce, crispy Morbihan chicken, hard-boiled egg, smoked bacon, tomatoes, 24-month aged Comté cheese shavings - 28

MORNING TEA - 9



**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 - 9



**Scotland – Smoked salmon « à la ficelle »**, **FAUCHON mango confit with Sechuan pepper**, Isigny cream - 28

SANDMAN HERBAL TEA - 9



**Olérons Parks – 4/6 Fine de Claire No.2 oysters**, rye bread, semi-salted butter, shallot vinegar - 18 / 25

JASMIN CHUNG HAO TEA - 9



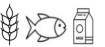
**Gascony Land – Roasted White Asparagus from the Landes region**, smoked duck breast shavings, **FAUCHON mirabelle jam from Lorraine region**, puffed buckwheat and hollandaise sauce (vegetarian option available 🌿) - 25

EARL GREY TEA - 9



**FAUCHON Oscietra caviar from Aquitaine** 30gr/50gr/125gr - 85/140/350

CEYLAN B.O.P TEA - 9



## MAIN COURSES

**Gravelines basins – Grilled sea bass fillet**, green asparagus from Vaucluse and early Provence strawberries seasoned with **FAUCHON 5 pepper blend** - 42

HAPPINESS TEA - 9



**The Gâtinais plain – Fillet of Label Rouge free-range chicken**, morels and herb potato mousseline - 39

FIVE O'CLOCK TEA - 9



**Limousin barn – Hand-cut region beef tartare**, seasoned with **FAUCHON Dijon mustard** and Pineau des Charentes, Caper purée, sucrose lettuce, and fresh French fries - 34

CHAI TEA - 9



**Alpine foothills – Arctic char fillet by Maison Murgat**, grilled broccolini, **FAUCHON peppermint infusion** white sauce - 36

PEPPERMINT HERBAL TEA - 9



🌿 **Seine-et-Marne region mills – Fricassee of “Les Briardines” gnocchetti** with morel cream, green asparagus from Vaucluse and wild garlic from the Vosges - 39

JASMIN CHUNG HAO TEA - 9



**Mancelle Campaign – “Rouge des Prés” beef Burger**, **FAUCHON onion compote**, Morbier cheese, smoked bacon, mesclun salad and fresh homemade fries (available without pork) - 35

CEYLAN B.O.P TEA - 9



# The dessert menu

## CHEESES

Seasonal selection of fine French cheeses,  
served with FAUCHON Champagne jelly - 17



ASSAM G.B.O.P TEA - 9

## A DESSERT CREATION BY CHEF BAPTISTE LIMOUZIN

The Charante Region – Baba soaked in Pineau des Charentes, FAUCHON bitter orange jam,  
blood orange sorbet and vanilla whipped cream - 17



SHANGRILLA TEA - 9

## SELECTION OF FAUCHON PASTRIES

BY CHEF ARNAUD LARHER, MEILLEUR OUVRIER DE FRANCE

Signature *BISOU BISOU* - 17



Vanilla *BISOU BISOU* - 17



Tartelets - 15



Vanilla flan - 13



Chocolate éclair - 13



Hazelnut praline Mille-Feuille - 13



## ICE CREAMS

4 / SCOOP

Grand Cru Chocolate

Yogurt

Caramel

Strawberry

Sicilian Pistachio

Coffee

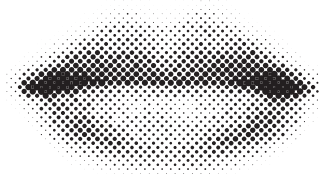
Coconut milk

Passion fruit

Madagascar Vanilla

Williams Pear

Syracuse Lemon



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

All prices are in euros, service included.

All our meat and fish are of French and European origin and sourced from local producers.

Allergens

