

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.

The Fauchon Lunch Menu

Available Monday to Friday from 12.00pm to 15.00pm

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

**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 🌱)



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 Dijon mustard and caper purée. Sucrine lettuce or 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 eclair, 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 Fauchon Salad – Ceasar sauce, little gem lettuce, free-range chicken breast, soft-boiled egg, cherry tomatoes, green asparagus, Poivrade artichoke, shavings of 24-month-aged Comté cheese, tarragon - 26
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** - 29
CEYLAN B.O.P TEA - 9 

Scotland – Smoked salmon « à la ficelle », **FAUCHON mango confit with Sechuan pepper**, Isigny cream - 26
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 Dijon mustard and caper purée. Sucrine lettuce or fresh French fries - 33
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**, Cantal cheese, smoked bacon, served with mesclun or fresh French fries (available without pork) - 28
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

**Langedoc 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 Fauchon Salad – Caesar sauce, little gem lettuce, free-range chicken breast, soft-boiled egg, cherry tomatoes, green asparagus, Poivrade artichoke, shavings of 24-month-aged Comté cheese, tarragon - 26

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** - 29

CEYLAN B.O.P TEA - 9



Scotland – Smoked salmon « à la ficelle », **FAUCHON mango confit with Sechuan pepper**, Isigny cream - 26

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



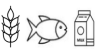
Gascony Land – Roasted White Asparagus from the Landes region, smoked duck breast shavings, **FAUCHON mirabelle jam from Lorraine region**, puffed buckwheat and hollandaise sauce (vegetarian option available 🌿) - 25

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 Dijon mustard and caper purée. Sucrine lettuce or fresh French fries - 33

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**, Cantal cheese, smoked bacon, served with mesclin salad or fresh French fries (available without pork) - 28

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

Allergens

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

The Brunch of Le Grand Café Fauchon

Only on Saturdays and Sundays - From 12.00pm to 3.00pm

THE BRUNCH MENU - 55

One fresh fruit juice: orange, grapefruit, apple, detox

Two hot drinks: coffee or FAUCHON tea

One bakery selection: one pain baguette, one multigrain bread, one croissant, one pain au chocolat



ONE MAIN COURSE TO CHOOSE AS YOU LIKE

Choice of eggs: scrambled, fried, omelette (plain, cheese, mushroom, ham), eggs Benedict with bacon or salmon



Croque monsieur



Salmon club sandwich



FAUCHON club sandwich



Avocado toast with poached egg



ONE DESSERT TO CHOOSE AS YOU LIKE

One FAUCHON pastry by Pastry Chef Arnaud Larher, Meilleur Ouvrier de France



Açaï bowl



Greek yogurt with red berries



Fruit salad

THE CHILDREN'S BRUNCH MENU (6 TO 11 YRS OLD) - 30

ONE DRINK TO CHOOSE AS YOU LIKE

A fresh fruit juice: orange, grapefruit, apple

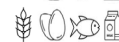
A hot drink: FAUCHON hot chocolate or glass of milk

ONE MAIN COURSE TO CHOOSE AS YOU LIKE

Choice of eggs: scrambled, fried, omelette (plain, cheese, mushroom, ham), eggs Benedict with bacon or salmon



Croque monsieur



Salmon club sandwich



FAUCHON club sandwich



Avocado toast with poached egg



ONE DESSERT TO CHOOSE AS YOU LIKE

One FAUCHON pastry by Pastry Chef Arnaud Larher, Meilleur Ouvrier de France



Açaï bowl



Greek yogurt with red berries



Fruit salad

SUPPLEMENTS

French toast or crepes (+11)



A bowl of fresh French fries (+6)

Glass of FAUCHON Brut Champagne (+15)

Glass of Mimosa with orange juice (+15)

Wines by the Glass

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*Delight your senses with a glass of wine
to enhance each menu.*

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THE FAUCHON SELECTION

15 €

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15 €

WHITES WINES

AOC Chablis, 2023, Domaine Garnier	15
AOC Alsace, Riesling Grand Cru Kirchberg De Barr, 2022, Domaine Willm	16
AOC Sancerre, 2023, Domaine Lucien Crochet	18
AOC Meursault, 2023, Les Tillets, Domaine Patrick Javillier	29

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AOC Alsace, Riesling Grand Cru Kirchberg De Barr, 2022, Domaine Willm	16
AOC Sancerre, 2023, Domaine Lucien Crochet	18
AOC Meursault, 2023, Les Tillets, Domaine Patrick Javillier	29

RED WINES

AOC Bourgogne, Pinot Noir, 2022, Domaine Bouvier	17
AOC Pessac Léognan, 2019, Les Demoiselles de Larrivet Haut Brion	19
AOC Crozes-Hermitage, 2021, Domaine de Thalabert, Paul Jaboulet Aîné	22
AOC Saint-Estèphe, 2020, Château Haut Marbuzet	29

RED WINES

AOC Bourgogne, Pinot Noir, 2022, Domaine Bouvier	17
AOC Pessac Léognan, 2019, Les Demoiselles de Larrivet Haut Brion	19
AOC Crozes-Hermitage, 2021, Domaine de Thalabert, Paul Jaboulet Aîné	22
AOC Saint-Estèphe, 2020, Château Haut Marbuzet	29

ROSÉS WINES

IGP Pays d'Oc, Argali, 2025, Château Puech Haut	14
AOP Côtes de Provence, 2025, Whispering Angel, Caves d'Esclans	17

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IGP Pays d'Oc, Argali, 2025, Château Puech Haut	14
AOP Côtes de Provence, 2025, Whispering Angel, Caves d'Esclans	17

SWEET WINES

AOC Sauternes, 2002, Château de Fargues, Lur-Saluces	29
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AOC Sauternes, 2002, Château de Fargues, Lur-Saluces	29
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