

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

To enhance your experience, a menu detailing allergens and our food and tea pairings is available upon request from our Artisans.

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# The Fauchon Market Menu

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*Available Monday to Friday from 12.00pm to 3.00pm*

STARTER, MAIN COURSE OR MAIN COURSE, DESSERT : 38€

STARTER, MAIN COURSE, DESSERT : 46€

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# The Fauchon Lunch Menu

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*Available Monday to Friday from 12.00pm to 3.00pm*

*Starter & main course or main course & dessert : 50€ | Starter, main course & dessert : 62€*

## STARTER

TO CHOOSE AS YOU LIKE

**Smoked salmon**, FAUCHON mango confit with Sichuan pepper, Isigny cream

**Sea bream ceviche**, sorrel hummus, spring pickles

**Petit gris snails**, FAUCHON artichoke cream, black garlic butter

## MAIN COURSE

TO CHOOSE AS YOU LIKE

**Mackerel**, zucchini, fennel, fish stock with aniseed oil

**Hand-cut beef tartare**, candied capers, 24-month-aged Comté, fries

**Free-range chicken**, mashed potatoes, FAUCHON bell pepper cream, baby gem lettuce, olive

## 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

**Petit gris snails**, FAUCHON artichoke cream, black garlic butter : 25€

**Duck foie gras with Pineau des Charentes**, FAUCHON raspberry jam : 29€

**Smoked salmon**, FAUCHON mango confit with Sichuan pepper, Isigny cream : 26€

**4 or 6 Fine oysters**, rye bread, semi-salted butter, shallot vinegar : 18€/25€

**Sea bream ceviche**, sorrel hummus, spring pickles : 24€


**FAUCHON Oscietra caviar** : 30gr/50gr/125gr - 85€/140€/350€

## MAIN COURSES

**Mackerel**, zucchini, fennel, fish stock with aniseed oil : 33€

**Hand-cut beef tartare**, candied capers, 24-month-aged Comté, fries : 33€

**Free-range chicken**, mashed potatoes, FAUCHON bell pepper cream, baby gem lettuce, olive : 35€

 **Camargue risotto**, fennel, zucchini, rocket pistou, and aged Parmesan : 32€

**«Rouge des Prés» beef burger**, Cantal cheese, mesclun salad, fresh French fries : 28€

**Roasted pollock**, Swiss chard with Kari Gosse spice blend, buckwheat, shellfish white sauce : 38€

**Auguste salad**, free-range chicken, soft-boiled egg, green asparagus, artichoke, Caesar sauce : 28€

# The Discovery Dinner Menu

*Three-Sequence Menu : 70€*

*Service from 7.00pm to 10.15pm*

## STARTER

TO CHOOSE AS YOU LIKE

**Duck foie gras with Pineau des Charentes,**  
FAUCHON raspberry jam

**Sea bream ceviche,**  
sorrel hummus, spring pickles

## MAIN COURSE

TO CHOOSE AS YOU LIKE

**Roasted pollock,**  
Swiss chard with Kari Gosse spice blend, buckwheat, shellfish white sauce

**Free-range chicken,**  
mashed potatoes, FAUCHON bell pepper cream, baby gem lettuce, olive

## DESSERT

TO CHOOSE AS YOU LIKE

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

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# The Chef's Signature Dinner Menu

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*Five-Sequence Menu : 100€*

*Service from 7.00pm to 9.30pm*

**Duck foie gras with Pineau des Charentes,  
FAUCHON raspberry jam**

**Mackerel,**  
zucchini, fennel, fish stock with aniseed oil

**Roasted pollock,**  
Swiss chard with Kari Gosse spice blend, buckwheat, shellfish white sauce

**Free-range chicken,**  
mashed potatoes, FAUCHON bell pepper cream, baby gem lettuce, olive

**Financier,**  
pistachio praline, roasted cherries with FAUCHON honey and elderflower

# A la carte for Dinner

## STARTERS

**Petit gris snails**, FAUCHON artichoke cream, black garlic butter : 25€

**Duck foie gras with Pineau des Charentes**, FAUCHON raspberry jam : 29€

**Smoked salmon**, FAUCHON mango confit with Sichuan pepper, Isigny cream : 26€

**4 or 6 Fine oysters**, rye bread, semi-salted butter, shallot vinegar : 18€/25€

**Sea bream ceviche**, sorrel hummus, spring pickles : 24€


**FAUCHON Oscietra caviar** : 30gr/50gr/125gr - 85€/140€/350€

## MAIN COURSES

**Mackerel**, zucchini, fennel, fish stock with aniseed oil : 33€

**Hand-cut beef tartare**, candied capers, 24-month-aged Comté, fries : 33€

**Free-range chicken**, mashed potatoes, FAUCHON bell pepper cream, baby gem lettuce, olive : 35€

 **Camargue risotto**, fennel, zucchini, rocket pistou, and aged Parmesan : 32€

«**Rouge des Prés**» **beef burger**, Cantal cheese, mesclun salad, fresh French fries : 28€

**Roasted pollock**, Swiss chard with Kari Gosse spice blend, buckwheat, shellfish white sauce : 38€

**Auguste salad**, free-range chicken, soft-boiled egg, green asparagus, artichoke, Caesar sauce : 28€

# The dessert menu

## CHEESES

**Seasonal selection of fine cheeses**, served with FAUCHON Champagne jelly : 17€

## A DESSERT CREATION BY CHEF BAPTISTE LIMOUZIN

**Financier**, pistachio praline, roasted cherries with FAUCHON honey and elderflower : 16€

**Ice cream coupe**, strawberry sorbet, vanilla ice cream, strawberries in tea syrup, whipped cream : 15€

## SELECTION OF FAUCHON PASTRIES

BY CHEF ARNAUD LARHER, MEILLEUR OUVRIER DE FRANCE

Signature *BISOU BISOU* : 17€

Vanilla *BISOU BISOU* : 17€

Tartlets : 15€

Vanilla flan : 13€

Chocolate éclair : 13€

Hazelnut praline Mille-Feuille : 13€

## ICE CREAMS AND SORBETS

4€ / SCOOP

Dark chocolate Valrhona 72%

Salted butter caramel

Raspberry

Brontë pistachio (PGI)

100% Arabica espresso coffee

Coconut milk

Madagascar vanilla

Strawberry

Syracuse Lemon (PGI)

## TOPPINGS

0,50€ / TOPPING

Caramelized almond pieces

Breton shortbread crumble

Caramel coulis

Raspberry macaron +2€

Whipped cream

Feuillettine crisp

Strawberry coulis