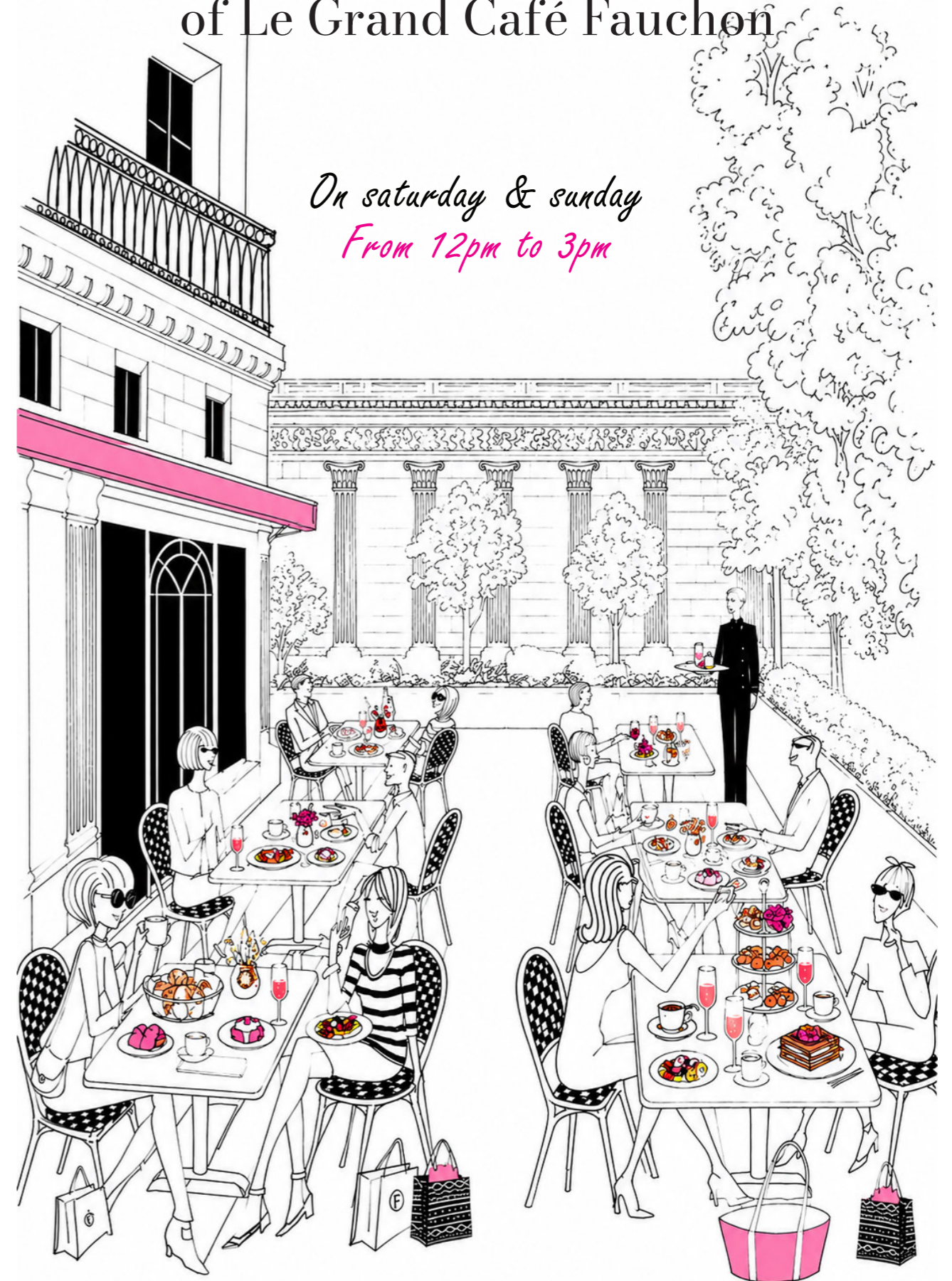


THE BRUNCH

of Le Grand Café Fauchon

*On saturday & sunday
From 12pm to 3pm*



Tous nos prix sont en euros, service compris.

Toutes nos viandes et poissons sont d'origine française et européenne et issus de producteurs locaux.



THE BRUNCH OF LE GRAND CAFÉ FAUCHON

OUR CLASSIC BRUNCH : 55€

- Basket of pastries, breads & FAUCHON jams
- One sweet creation
- One savory creation *(excluding Scrambled Eggs with Caviar +40€)*
- One indulgent creation
-
- One hot beverage
- One fresh fruit juice

OUR GOURMET BRUNCH : 75€

- Basket of pastries, breads & FAUCHON jams
- One sweet creation
- One savory creation *(excluding Scrambled Eggs with Caviar +40€)*
- One indulgent creation
- One healthy creation
- One seafood creation
-
- One hot beverage
- One fresh fruit juice

OUR KIDS BRUNCH : 30€

FROM 6 TO 11 YEARS OLD

- Selection of two pastries or one sweet creation
- One savory creation
- One indulgent creation or two scoops of ice cream
- One FAUCHON marshmallow teddy bear
-
- One fruit juice or one hot chocolate



OUR EXTRAS

- Glass of FAUCHON Brut Champagne : 15€
- Glass of Mimosa : 15€



A LA CARTE

Basket of pastries, breads & FAUCHON jams : 7€

Our sweet creations

- Crêpe, FAUCHON French honey & red berries : 7€
- French toast with salted butter caramel : 8€
- Cake of the moment : 7€

Our fruity creations

- Fresh fruit salad with FAUCHON tea syrup : 7€
- Greek yogurt & red berries : 6€
- Açaí bowl, granola & fresh fruits : 7€

Our savory creations

- FAUCHON Club Sandwich : 16€
- Salmon Club Sandwich : 17€
- Croque-Monsieur Fingers : 15€
- Eggs Benedict-style Avocado Toast with bacon or smoked salmon : 17€
- Chef's suggestion : 17€
- FAUCHON scrambled eggs with caviar (15g) : 54€

Our healthy creations

- Avocado toast on black bread, smoked salmon & baby greens : 14€
- Baby spinach salad, chicken fillet & cherry tomatoes : 15€
- Poké bowl with avocado, trout gravlax, cucumber, mango, sesame & seaweed tartare : 16€

Poached or fried egg add-on : +2€

Our seafood creations

- 4 No.2 Marennes-Oléron oysters : 15€
- Scottish smoked salmon on blinis & salmon roe : 14€
- Deviled egg, seaweed mayonnaise & trout gravlax : 13€

FAUCHON caviar add-on (10g) : 30€

Our FAUCHON Aquitaine Oscière Caviar
 30g : 85€ 50g : 140€ 125g : 350€



Our indulgent creations

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

- Vanilla Flan : 13€
- Chocolate Éclair : 13€
- Hazelnut Praline Millefeuille : 13€
- Selection of tartlets : 15€
- Selection of BISOU BISOU pastries : 17€