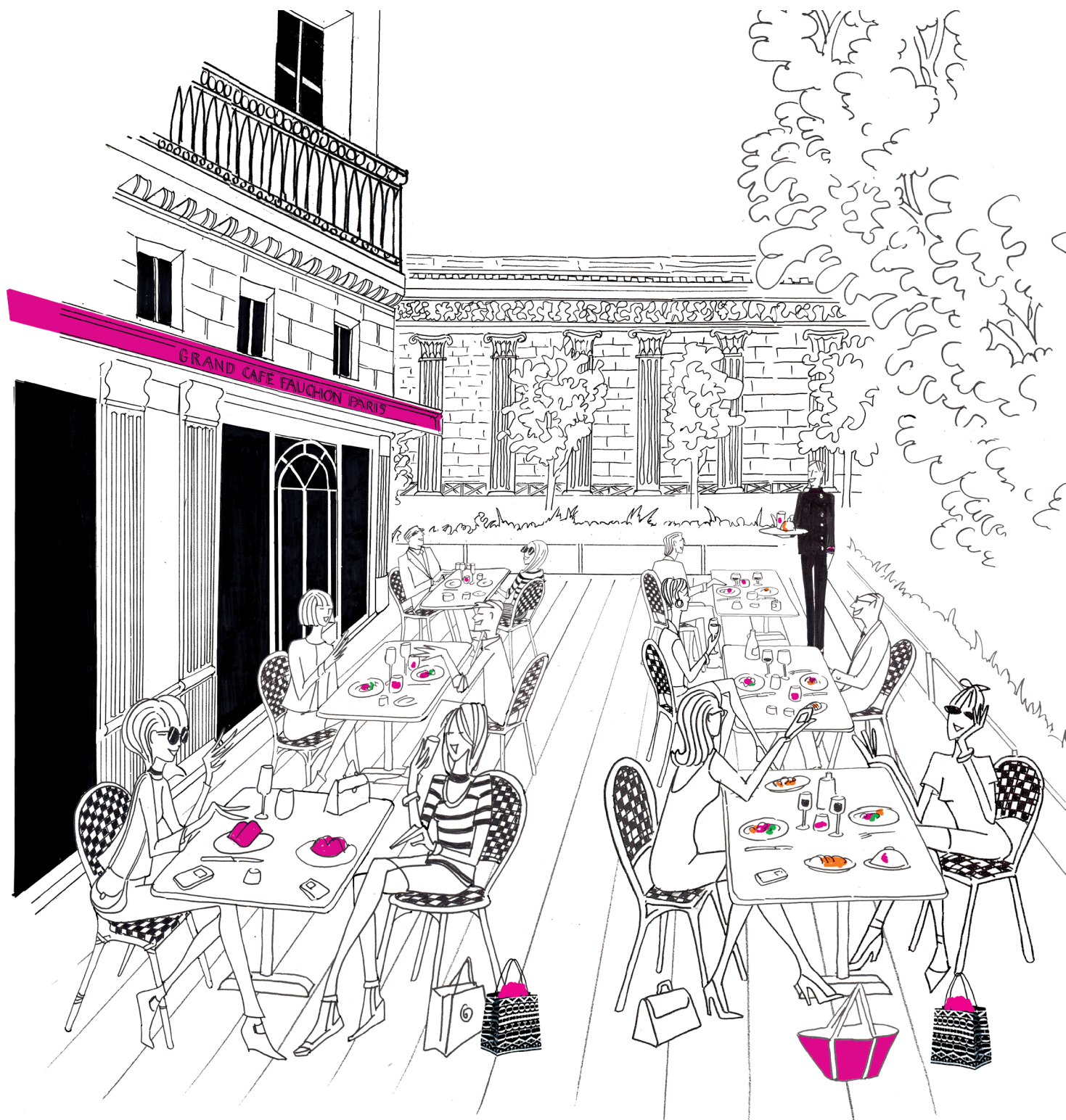


FAUCHON
LE GRAND CAFÉ
PARIS

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

THE FAUCHON MARKET MENU

Available Monday to Friday from 12.00pm to 3.00pm

Starter, main course or main course, dessert: 38€ | Starter, main course & dessert: 46€

STARTER

Cold Cavaillon melon soup
Verbena berries

MAIN COURSE

Grilled Irish organic salmon fillet
Carrot mousseline, mango cucumber coulis

DESSERT

Amalfi lemon cremeux
Breton sablé biscuit and yuzu sorbet

THE FAUCHON LUNCH MENU

Available Monday to Friday from 12.00pm to 3.00pm

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

STARTERS

TO CHOOSE AS YOU LIKE

Smoked salmon « A la ficelle » from Scotland
Mango confit with Sechuan pepper, Isigny cream

Heirloom Tomatoes from Eyragues
Green-Zebra tomato confit, tomato and basil sorbet

MAIN COURSES

TO CHOOSE AS YOU LIKE

Grilled Sea Bream
Tomato and zucchini vierge, Modena vinegar

Hand-cut beef tartare
Candied capers, 24-month-aged Comté, French fries

Challans Duckling glazed with apricot jam
Green beans, almonds, rich jus

DESSERTS

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

À LA CARTE FOR LUNCH

STARTERS

Duck foie gras from Jean Sarthe farm 29€
Pineau des Charentes, onion confit

Smoked salmon « A la ficelle » from Scotland 26€
Mango confit with Sechuan pepper, Isigny cream

 Heirloom tomatoes from Eyragues 22€
Green-Zebra tomato confit, tomato and basil sorbet

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

MAIN COURSES

Grilled Sea Bream 34€
Tomato and zucchini vierge, Modena vinegar

Hand-cut « Limousin » beef tartare 33€
Candied capers, 24-month-aged Comté cheese, French fries

Grilled blue lobster half 55€
Potato mousseline, coral hollandaise sauce

Challans fuckling glazed with apricot jam 34€
Green beans, almonds, rich jus

« Rouge des Prés » beef burger 28€
Cantal cheese, onion compote, tomato, tartare sauce, baby leaf mesclun or French fries

 Fresh goat cheese ravioli 33€
Confit tomatoes, roasted fennel jus

Auguste salad 26€
Caesar sauce, free-range chicken, soft-boiled egg, green beans, snow peas, artichoke

THE DISCOVERY DINNER MENU —

Service from 7.00pm to 10.15pm

Three-Sequence Menu: 70€

STARTER

TO CHOOSE AS YOU LIKE

Duck Foie Gras from Jean Sarthe farm

Pineau des Charentes, **onions confit**

Crab

Green-Zebra tomato, celeriac, chilled hazelnut velouté

MAIN COURSE

TO CHOOSE AS YOU LIKE

Grilled Sea Bream

Tomato and zucchini vierge, **Modena vinegar**

Challans Duckling glazed with **apricot jam**

Green beans, almonds, rich jus

DESSERT

TO CHOOSE AS YOU LIKE

Selection of FAUCHON Pastries

by Chef Arnaud Larher, Meilleur Ouvrier de France

À LA CARTE FOR DINNER

STARTERS

Sea bass tartare	32€
Herbs, candied caper confit, Aquitaine Osciètre caviar	
Duck foie gras from Jean Sarthe farm	29€
Pineau des Charentes, onion confit	
Smoked salmon « A la ficelle » from Scotland	26€
Mango confit with Sechuan pepper , Isigny cream	
Crab	27€
Green-Zebra tomato, celeriac, chilled hazelnut velouté	
FAUCHON Osciètra caviar - 30gr/50gr/125gr	85€/140€/350€

MAIN COURSES

Grilled Sea Bream	34€
Tomato and zucchini vierge, Modena vinegar	
Grilled blue lobster half	55€
Potato mousseline, coral hollandaise sauce	
Challans fuckling glazed with apricot jam	34€
Green beans, almonds, rich jus	
Veal chop for sharing smoked with savory	90€
Summer-style barigoule baby artichokes	
« Rouge des Prés » beef burger	28€
Cantal cheese, onion compote , tomato, tartare sauce, baby leaf mesclun or French fries	
 Fresh goat cheese ravioli	33€
Confit tomatoes, roasted fennel jus	
Auguste salad	26€
Caesar sauce, free-range chicken, soft-boiled egg, green beans, snow peas, artichoke	

DESSERTS

CHEESES

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

SELECTION OF FAUCHON PASTRIES

BY CHEF ARNAUD LARHER, MEILLEUR OUVRIER DE FRANCE

Selection of *BISOU BISOU* 17€

Selection of tartelets 15€

Vanilla flan 13€

Chocolate éclair 13€

Hazelnut praline Mille-Feuille 13€

ICE CREAMS AND SORBETS

1 scoop 4€

Dark chocolate Valrhona 72% / Brontë pistachio (PGI) / Madagascar vanilla / Salted butter caramel / 100% Arabica espresso coffee / Strawberry / Raspberry / Coconut milk / Syracuse Lemon (PGI)

Ice cream coupe 15€

Strawberry sorbet, vanilla ice cream, strawberries in tea syrup, whipped cream

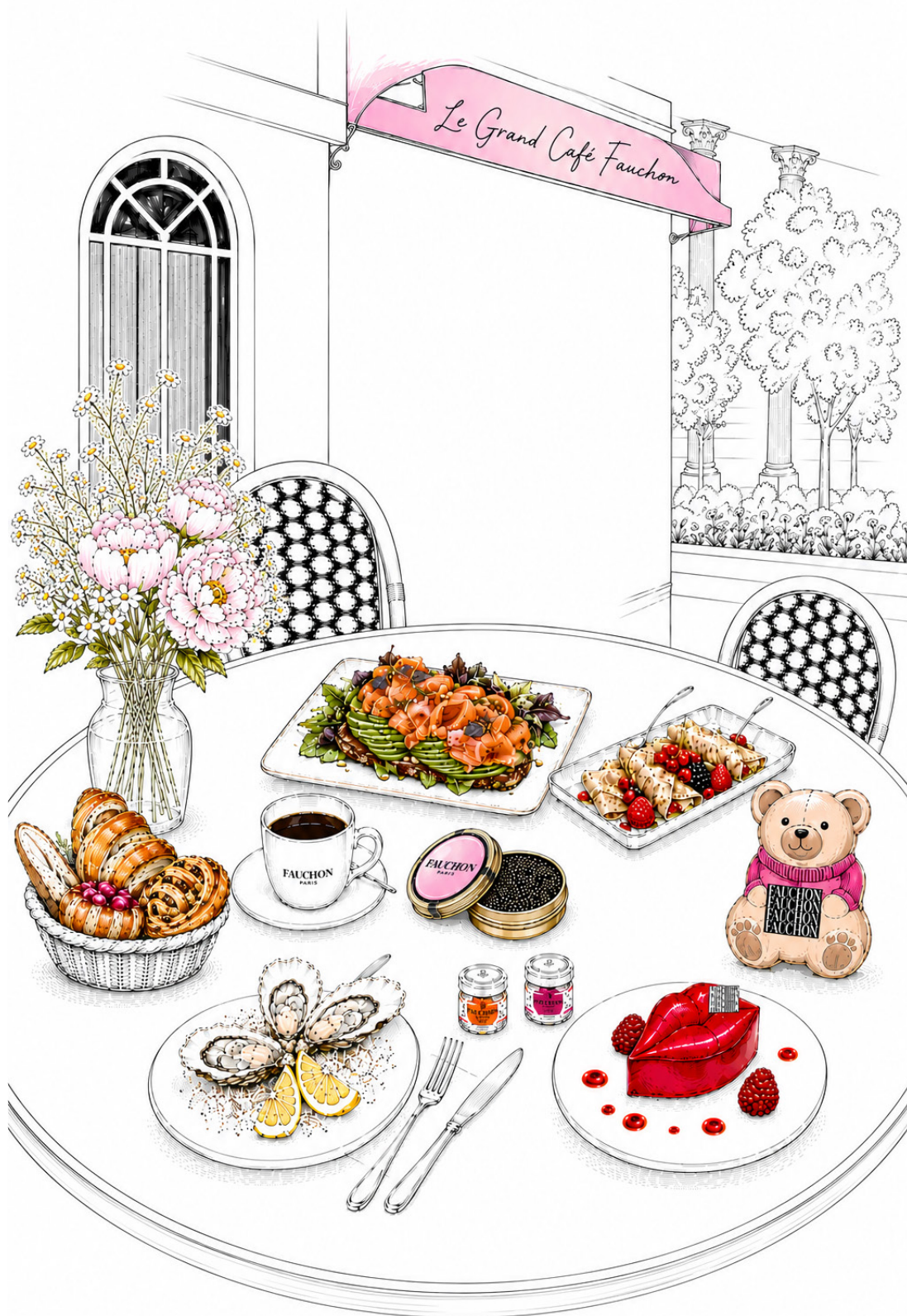
TOPPINGS

1 topping 0,50€

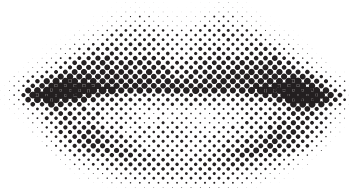
Caramelized almond pieces / Whipped cream / Breton shortbread crumble / Feuilletine crisp / Caramel coulis / Strawberry coulis / Raspberry macaron +2€

THE BRUNCH OF LE GRAND CAFÉ FAUCHON

Every Saturday and Sunday, from 12.00pm to 3.00pm



The Classic Brunch: 55€ | The Gourmet Brunch: 70€ | The Kid's Brunch: 30€



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.