



# 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
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- 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
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- 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
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- 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€