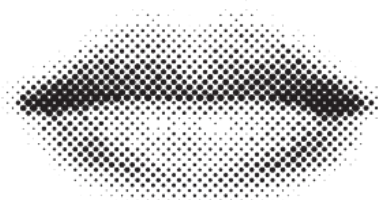


THE MENU

SUMMER 2026



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.

LUNCH MENUS

Available Monday to Friday from 12.00pm to 3.00pm

FAUCHON LUNCH MENU

Starter, main or main, 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**

FAUCHON MARKET MENU

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

STARTER

Chilled Cavaillon melon soup
Fresh goat cheese & verbena berries

MAIN COURSE

Gâtinais chicken supreme
Potato mousseline with red peppers and diable sauce

DESSERT

Vanilla rice pudding
Salted butter caramel sauce

FAUCHON
PARIS

LE GRAND CAFÉ FAUCHON - PARIS

À LA CARTE FOR LUNCH

STARTERS

Duck foie gras from Jean Sarthe farm Pineau des Charentes, onion confit	29€
Smoked salmon « A la ficelle » from Scotland Mango confit with Sechuan pepper, Isigny cream	26€
Heirloom tomatoes from Eyragues Green-Zebra tomato confit, tomato and basil sorbet	22€
FAUCHON Oscietra caviar	30g - 85€ / 50g - 140€ / 125g - 350€

MAIN COURSES

Grilled sea bream Tomato and zucchini vierge, Modena vinegar	34€
Hand-cut « Limousin » beef tartare Candied capers, 24-month-aged Comté cheese, French fries	33€
Grilled blue lobster half Potato mousseline, coral hollandaise sauce	55€
Challans Duckling glazed with apricot jam Green beans, almonds, rich jus	34€
« Rouge des Prés » beef burger Cantal cheese, onion compote, tomato, tartare sauce, baby leaf mesclun or French fries	28€
Fresh goat cheese ravioli Confit tomatoes, roasted fennel jus	33€
Auguste salad Caesar sauce, free-range chicken, soft-boiled egg, green beans, snow peas, artichoke	26€

EVENING DISCOVERY MENU

Service from 7.00pm to 10.15pm

Three-Sequence Menu: 70€

STARTERS

TO CHOOSE AS YOU LIKE

Duck Foie Gras from Jean Sarthe farm

Pineau des Charentes, onion confit

Crab

Green-Zebra tomato, celeriac, chilled hazelnut velouté

MAIN COURSES

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

DESSERTS

TO CHOOSE AS YOU LIKE

Selection of FAUCHON Pastries

by Chef Arnaud Larher, Meilleur Ouvrier de France

FAUCHON
PARIS

LE GRAND CAFÉ FAUCHON - PARIS

À LA CARTE FOR DINNER

STARTERS

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

MAIN COURSES

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

FAUCHON DESSERTS

By Chef Arnaud Larher, Meilleur Ouvrier de France

SIGNATURE PASTRIES

Selection of BISOU BISOU	17€
Selection of tartlets	15€
Vanilla flan	13€
Chocolate éclair	13€
Hazelnut praline Mille-Feuilles	13€

CHEESES

Seasonal selection of fine cheeses FAUCHON Champagne jelly	17€
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ICE CREAMS AND SORBETS

1 scoop Dark chocolate Valrhona 72% / Brontë pistachio (PGI) / Madagascar vanilla Salted butter caramel / 100% Arabica espresso coffee / Strawberry / Raspberry Coconut milk / Syracuse Lemon (PGI)	4€
Ice cream coupe Strawberry sorbet, vanilla ice cream, strawberries in tea syrup, whipped cream	15€

TOPPINGS

1 topping Caramelized almond pieces / Whipped cream / Breton shortbread crumble Feuilletine crisp / Caramel coulis / Strawberry coulis Raspberry macaron +2€	0,50€
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FAUCHON
PARIS

FAUCHON BRUNCH

Every Saturday and Sunday, from 12.00pm to 3.00pm



The Grocer's

55€

The Parisian

75€

Little Gourmets

30€

FAUCHON
PARIS

LE GRAND CAFÉ FAUCHON - PARIS