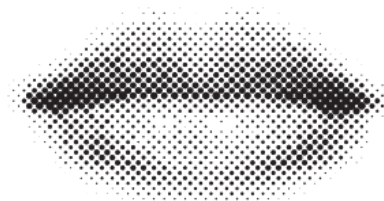


LA CARTE



FAUCHON
LE GRAND CAFÉ
PARIS

To enhance your experience, an allergen menu and our food & tea pairing recommendations are available upon request.

FAUCHON
LE GRAND CAFÉ
PARIS

THE 140TH ANNIVERSARY

BETWEEN BOLDNESS AND HERITAGE

To celebrate its 140th anniversary, FAUCHON has invited PIERRE CHOMET to reinterpret the spirit of the Maison through a sensitive and contemporary culinary expression.

“

At Le Grand Café FAUCHON, this collaboration gives rise to an anniversary menu where the heritage of French classics meets the spirit of travel. Flavors unfold with precision, delicacy and boldness, in a contemporary celebration of the Maison's legacy.

“A reimagined heritage, seen through a contemporary lens.”



Pierre Chomet

FOR LE GRAND CAFÉ FAUCHON

THE MENU CREATED BY CHEF PIERRE CHOMET

Available for lunch and dinner

STARTERS

Pan-seared Quercy foie gras

Carrot, coriander praline

32€

Barbecue-smoked beetroot

Dashi, haddock, pomegranate

26€

Langoustine crudo

Almond, kiwi, bottarga

28€

MAIN COURSES

Pollock

Timut pepper beurre blanc, tapioca, trout roe

41€

Aged Castilian beef chuck cooked two ways

Celery and chimichurri sauce

40€

Crispy rice and girolle mushrooms

Fresh parsley, smoked paprika, brown butter (vegetarian)

35€

FAUCHON
LE GRAND CAFÉ
PARIS

LUNCH MENU

— 140TH ANNIVERSARY EDITION

by

Pierre Chomet

Served Monday to Friday, from 12:00 p.m. to 3:00 p.m.

Starter + Main Course or Main Course + Dessert : 50€

Starter + Main Course + Dessert : 62€

STARTER

TO CHOOSE AS YOU LIKE

Langoustine crudo

Almond, kiwi, bottarga

**Barbecue-smoked
beetroot**

Dashi, haddock, pomegranate

MAIN COURSE

TO CHOOSE AS YOU LIKE

Pollock

Timut pepper beurre blanc,
tapioca, trout roe

**Aged Castilian beef chuck
cooked two ways**

Celery and chimichurri sauce

DESSERT

TO CHOOSE AS YOU LIKE

**140th Anniversary
Chocolate Éclair**

**Hazelnut Praline
Mille-Feuille**

Vanilla Flan



FAUCHON

LE GRAND CAFÉ

PARIS

DINNER MENU

— 140TH ANNIVERSARY EDITION

by

Pierre Chomet

Served every evening, from 7:00 p.m. to 10:15 p.m.

Starter + Main Course + Dessert : 70€

STARTER

TO CHOOSE AS YOU LIKE

Pan-seared Quercy foie gras

Carrot, coriander praline

Langoustine crudo

Almond, kiwi, bottarga

Barbecue-smoked beetroot

Dashi, haddock, pomegranate

MAIN COURSE

TO CHOOSE AS YOU LIKE

Aged Castilian beef chuck cooked two ways

Celery and chimichurri sauce

Pollock

Timut pepper beurre blanc,

tapioca, trout roe

Crispy rice and girolle mushrooms

Fresh parsley, smoked paprika, brown
butter (vegetarian)

DESSERT

TO CHOOSE AS YOU LIKE

Choice of one FAUCHON pastry

By our Chef Arnaud Larher, Meilleur Ouvrier de France

FAUCHON CLASSICS

Available for lunch and dinner

STARTERS

Foie gras from Ferme Jean Sarthe 28€
Pineau des Charentes and fig jam

Scottish salmon loin, traditionally smoked “à la ficelle” 30€
Mango confit with Sichuan pepper, Isigny cream

FAUCHON Ossetra Caviar 30 g - 85€ / 50 g - 140€ / 125 g - 350€

MAIN COURSES

Hand-cut «Limousin» beef tartare 33€
Caper confit, 24-month aged Comté, French fries

Grilled half blue lobster 57€
Potato mousseline, coral-infused hollandaise sauce

Beef burger from «Ferme des Belles Robes» 28€
Cantal cheese, onion compote, tomato, tartar sauce
Served with mixed baby greens or French fries

Auguste Salad 26€
Caesar dressing, free-range chicken, soft-boiled egg,
cherry tomatoes, snow peas, artichoke and Comté

Thyme-smoked veal chop to share 90€
Baby potatoes, seasonal mushrooms and rich jus
(for two people)

FAUCHON DESSERTS

By Chef Arnaud Larher, Meilleur Ouvrier de France

140TH ANNIVERSARY PASTRIES

Trompe-l'œil Madeleine	17€
140th Anniversary Chocolate Éclair	15€
BISOU BISOU Black Forest	17€

SIGNATURE PASTRIES

BISOU BISOU	17€
Seasonal Tartlet	15€
Vanilla Flan	13€
Hazelnut Praline Mille-Feuille	13€

CHEESES

Selection of our cheeses	17€
FAUCHON Champagne jelly	

ICE CREAM & SORBETS

1 scoop	4€
Valrhona 72% Dark Chocolate / Bronte Pistachio PDO Madagascar Vanilla / Salted Butter Caramel / 100% Arabica Espresso Coffee Strawberry / Raspberry / Coconut Milk / Syracuse Lemon PGI	
Ice Cream Sundae	15€
Strawberry sorbet, vanilla ice cream, red berries, whipped cream	

LE BRUNCH FAUCHON

Every Saturday and Sunday, from 12:00 p.m. to 3:00 p.m.



De l'Épicier

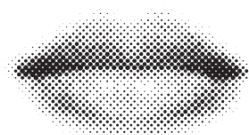
55€

À la Parisienne

75€

Les Petits Gourmands

30€



FAUCHON
LE GRAND CAFÉ
PARIS

All prices are in euros, service included.

Our meats, fish and seafood are carefully selected from producers and partners in France and Europe, according to standards of quality, seasonality and traceability.