



CHRISTMAS EVE DINNER

December 24th, 2026

*Celebrate Christmas Eve at Le Grand Café Fauchon with an exceptional menu
created for a festive and indulgent evening in the heart of Paris*

Four Sequence Dinner Menu

AMUSE - BOUCHE

STARTERS

Brown crab
Aquitaine Baeri caviar and chilled cauliflower
velouté, Menton lemon and shiso condiment

Pan-seared Quercy foie gras
Buddha's hand, jus infused with
Christmas spices

MAIN COURSE

Poularde chicken from La Cour d'Armoise
Roasted parsnip, chicken jus with Melanosporum black truffle

Roasted Chaource AOP — 20 € supplement
Melanosporum black truffle, FAUCHON Champagne jelly

DESSERT

Choice of one FAUCHON pastry
by our Chef Arnaud Larher, Meilleur Ouvrier de France

150€ PER PERSON

Excluding beverages

*The menu is subject to change based on product availability and seasonality
Full prepayment is required at the time of booking*