



# CHRISTMAS DAY LUNCH

*December 25th, 2026*

*Extend the magic of Christmas with a festive lunch at Le Grand Café Fauchon,  
designed as a special moment to share with family and loved ones*

## Three Sequence Lunch Menu

### AMUSE - BOUCHE

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#### STARTER

Roasted Normandy scallops  
Pumpkin and FAUCHON Sichuan mango confit

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#### MAIN COURSE

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

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

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#### DESSERT

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

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100€ 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*