



NEW YEAR'S EVE DINNER

December 31st, 2026

Celebrate New Year's Eve at Le Grand Café Fauchon with an exceptional dinner designed to mark the final evening of the year with elegance and indulgence in the heart of Paris

Five Sequence Dinner Menu

AMUSE - BOUCHE

STARTERS

Brown crab
Aquitaine Baeri caviar and
chilled cauliflower velouté with shiso

Lightly warmed langoustines
Beurre blanc with FAUCHON Rosé Champagne

MAIN COURSES

Roasted Normandy scallops
Pumpkin and FAUCHON
Sichuan mango confit

Farm-reared milk-fed veal from Limousin, Rossini style
Rich Pineau des Charentes jus and
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

180€ 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