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.



Pierre Chomet
FOR LE GRAND CAFÉ FAUCHON

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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.”

THE MENU CREATED BY CHEF PIERRE CHOMET

Available for lunch and dinner

STARTERS

Pan-seared Quercy foie gras — 32€
Carrot, coriander praline

Barbecue-smoked beetroot — 26€
Dashi, haddock, pomegranate

Langoustine crudo — 28€
Almond, kiwi, bottarga

MAIN COURSES

Pollock — 41€
Timut pepper beurre blanc, tapioca, trout roe

Aged Castilian beef chuck cooked two ways — 40€
Celery and chimichurri sauce

Crispy rice and girolle mushrooms — 35€
Fresh parsley, smoked paprika, brown butter (vegetarian)

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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€
Food & Wine Pairing : 20€ per person

Starter + Main Course + Dessert : 62€
Food & Wine Pairing : 30€ per person

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



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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€

Food & Wine Pairing : 30€ per person

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€ (for two people)
Baby potatoes, seasonal mushrooms and rich jus

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	À la Parisienne	Les Petits Gourmands
55€	75€	30€

FAUCHON
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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.