FAUCHON
LE GRAND CAFÉ
PARIS

THE FESTIVE LUNCH MENU

From December 1st, 2026 to January 4th, 2027

To celebrate the festive season, Le Grand Café Fauchon presents a gourmet lunch inspired by seasonal flavors, bringing together exceptional ingredients and delicate creations to savor the magic of the holidays in the heart of Paris

Three-Sequence Lunch Menu

AMUSE-BOUCHE

STARTER CHOICE OF

Soft-boiled organic egg
Jerusalem artichoke, chanterelle mushrooms,
Voatsiperifery pepper jus

Normandy scallops
Buckwheat praline, celeriac, Buddha's hand
citron butter

MAIN COURSE CHOICE OF

Grilled meagre
Einkorn wheat, Ibaïama chorizo, razor clams

Duck breast from Ferme Jean-Sarthe
Parsnip, Albufera sauce and Melanosporum
black truffle

DESSERT

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

MAIN COURSE & DESSERT FOR 50€
STARTER & MAIN COURSE FOR 55€
STARTER, MAIN COURSE & DESSERT FOR 65€
PER PERSON — EXCLUDING BEVERAGES

Unique Menu for all guests - This Menu is subject to change based on product availability and seasonality

FAUCHON
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PARIS

THE FESTIVE DINNER MENU

From December 1st, 2026 to January 4th, 2027

As night falls, the celebration continues with a festive dinner featuring refined flavors. A gastronomic experience designed to showcase the season's finest ingredients and extend the magic of the holidays at Le Grand Café Fauchon

Four-Sequence Dinner Menu

AMUSE-BOUCHE

STARTER

Scottish salmon loin, traditionally string-smoked
Isigny cream and FAUCHON jam

MAIN COURSES

Roasted Normandy scallops
Braised fennel and pear confit

Duck breast from Ferme Jean-Sarthe
Parsnip mousseline with Melanosporum
black truffle, Albufera sauce

DESSERT

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

85€ PER PERSON

Unique Menu for all guests - Excluding beverages
The menu is subject to change based on product availability and seasonality