

# THE FAUCHON LUNCH MENU

Starter-Main Course or Main Course-Dessert: 50 € / Starter-Main Course-Dessert: 62 €

## CHOICE OF STARTER

Smoked salmon "à la ficelle", **FAUCHON Rose petal preserve**, Isigny cream   
*SANDMAN HERBAL TEA: A gourmand blend of Rooibos, chamomile, and verbena, with sweet notes of honey and caramel – 8€*  
*AOC Sancerre, 2023, Domaine Lucien Crochet – 16€*

Bay of Quiberon – 4 open sea n°2 oysters from Brittany, rye bread, butter, shallot vinegar   
*JASMINE CHUNG HAO TEA: A flowery and leafy tea flavored with mild jasmine – 8€*  
*AOP Chablis, 2023, Domaine Garnier – 14€*

Port de Bretagne – Mackerel flame-tempered, matured soy marinade and **FAUCHON Mango, Passion and Orange flavoured black tea**, passion fruit condiment and flaxseed brocoletti   
*BLACK TEA: Mango, Passion & Orange – 8€*  
*AOC Sancerre, 2023, Domaine Lucien Crochet – 16€*

Southwest Region – Duck foie gras from Jean-Sarthe farm, homemade semi-cooked with Pineau des Charentes, **FAUCHON Christmas jam with apple angelica and spices**   
*CEYLAN B.O.P TEA: Black tea from Ceylon, with broken leaves. A fresh tea with a clear astringency; typical smooth and lingering fruity notes – 8€*  
*Laurent Perrier Brut « La Cuvée » Champagne – 22€*

## CHOICE OF MAIN COURSE

Terres Chollandaises – Filet of Challans Duckling with **FAUCHON Acacia Honey from France**, candied pumpkin, daikon, and pomegranate   
*CHAI TEA: Black tea flavored with sensual vanilla aromas and spices – 8€*  
*AOC Crozes Hermitage 2015, Domaine de Thalabert, Paul Jaboulet Aîné – 19€*

Baie of Saint Malo – Scallops, roasted cauliflower, and pickles with fresh turmeric, **FAUCHON mango confit with Sechuan pepper**   
*SENCHA GREEN TEA: Chinese green tea with flat leaves, gentle and round with mild astringency and fresh, herbal flavors – 8€*  
*AOC Chablis, 2023, Domaine Garnier – 14€*

The dish of the day

## CHOICE OF DESSERT

Choice of **BISOU BISOU**

Corsican orchards - Lemon cream and vanilla tartlet, clementine, and organic Corsican pomelos, **FAUCHON bitter orange jam**, Yuzu sorbet   
*VERBENA INFUSION: Lemony and tangy herbal tea with digestive properties – 8€*  
*AOC Jurançon, 2017, Vendanges tardives, Domaine Montesquiou – 14€*

Mille-Feuilles, Madagascar vanilla, caramel sauce   
*SANDMAN HERBAL TEA: A gourmand blend of South African Rooibos, chamomile, and verbena, with sweet notes of honey and caramel – 8€*  
*AOC Jurançon, 2017, Vendanges tardives, Domaine Montesquiou – 14€*

## WEEKLY LUNCH MENU

**MONDAY:** Kouloubiac of salmon, white butter, vegetables, sucrine, **FAUCHON Balsamic vinegar of Modena 8 year**   
*AN AFTERNOON IN PARIS TEA – 8€ / AOC Sancerre, 2023, Domaine Lucien Crochet – 16€*

**TUESDAY:** Andouillette AAAAA, potato mousseline, **FAUCHON mustard with tarragon**   
*CEYLAN B.O.P TEA – 8€ / AOC Crozes Hermitage 2015, Domaine de Thalabert, Maison Jaboulet Aîné – 19€*

**WENESDAY:** Cod back with Aioli Sauce with **FAUCHON matured olive oil from Provence**   
*JASMIN CHUNG HAO TEA – 8€ / AOC Chablis, 2023, Domaine Garnier – 14€*

**THURSDAY:** Slow-cooked beef cheek Rossini style, mitraille potatoes with jus   
*CHAI TEA – 8€ / AOC Pessac Léognan, 2019, Les Demoiselles de Larrivet Haut Brion – 17€*

**FRIDAY:** Fish parmentier with fresh herbs, and **FAUCHON sweet red pepper mascarpone cream**   
*AN AFTERNOON IN PARIS TEA – 8€ / AOC Chablis, 2023, Domaine Garnier – 14€*

**SATURDAY:** Orléanaise poultry supreme, potato mousseline, Albufera sauce   
*THÉ CHAI TEA – 8€ / AOC Bourgogne, Pinot Noir, 2022, Domaine Bouvier – 15€*

**SUNDAY:** Veal "vol-au-vent" with sweetbreads, seasonal vegetables, and **FAUCHON onion confit jus**   
*THÉ DE CEYLAN B.O.P – 8€ / AOC Sancerre, 2023, Domaine Lucien Crochet – 16€*

 These dishes are specially designed to support a healthy, heart-healthy diet, as part of Heart Month.






All our prices are in euros, service included / All our meat and fish are of French origin and sourced from local producers

## À LA CARTE – LUNCH

### STARTERS

Smoked salmon “à la ficelle”, **FAUCHON Rose petal preserve**, Isigny cream – 30   

*SANDMAN HERBAL TEA: A gourmand blend of Rooibos, chamomile, and verbena, with sweet notes of honey and caramel – 8€*  
*AOC Sancerre, 2023, Domaine Lucien Crochet – 16€*

Bay of Quiberon – 4 / 6 open sea n°2 oysters from Brittany, rye bread, butter, shallot vinegar – 19 / 26     

*JASMINE CHUNG HAO TEA: A flowery and leafy tea flavored with mild jasmine – 8€*  
*AOP Chablis, 2023, Domaine Garnier – 14€*

Southwest Region – Duck foie gras from Jean-Sarthe farm, homemade semi-cooked with Pineau des Charentes,

**FAUCHON Christmas jam with apple angelica and spices** – 30  

*CEYLAN B.O.P TEA: Black tea from Ceylon, with broken leaves. A fresh tea with a clear astringency; typical smooth and lingering fruity notes – 8€*  
*Laurent Perrier Brut « La Cuvée » Champagne – 22€*

**FAUCHON Ossetra Caviar** from Aquitaine 30gr / 50gr / 125gr – 85 / 140 / 350   

*CEYLAN B.O.P TEA: Black tea from Ceylon, with broken leaves. A fresh tea with a clear astringency; typical smooth and lingering fruity notes – 8€*  
*FAUCHON Blanc de Blancs Champagne – 20€*

### MAIN COURSES

The dish of the day – 39

Terres Challandaises – Filet of Challans Duckling with **FAUCHON Acacia Honey from France**, candied pumpkin, daikon, and pomegranate – 43    

*CHAI TEA: Black tea flavored with sensual vanilla aromas and spices – 8€*  
*AOC Crozes Hermitage 2015, Domaine de Thalabert, Paul Jaboulet Aîné – 19€*

Baie of Saint Malo – Scallops, roasted cauliflower, and pickles with fresh turmeric,

**FAUCHON mango confit with Sechuan pepper** – 43      

*SENCHA GREEN TEA: Chinese green tea with flat leaves, gentle and round with mild astringency and fresh, herbal flavors – 8€*  
*AOC Chablis, 2023, Domaine Garnier – 14€*

### CHEESE OF THE MOMENT

Truffled Chaource, green salad, and **FAUCHON Champagne jelly** – 16  

*FAUCHON Brut Champagne – 18€*

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## DESSERTS

The **BISOU BISOU**: Current selection of **FAUCHON** entremets – 15

### The Signature

Soft dacquoise, almond crunch, strawberry jam with Espelette pepper, vanilla ganache with fresh mint 

*BISOU BISOU TEA: Fragrant Chinese green tea with refreshing notes of mint and strawberry, accented with a hint of pepper – 8€*

*FAUCHON Rosé Champagne – 20€*


### The Vanilla

The harmony of pecan and vanilla for a creation rich in sweetness and indulgence 

*AN AFTERNOON IN PARIS TEA: Amber black tea with soft, powdery aromas of vanilla, citrus, and rose – 6€*

*AOC Jurançon, 2017, Vendanges tardives, Domaine Montesquiou – 14€*

### The Lemon

A tangy version with bold lemon notes, softened by the smoothness of Italian meringue 

*SHANGRILLA TEA: Fruity black tea with zesty and warm aromas of bergamot, orange, and lemon – 8€*

*FAUCHON Brut Champagne – 18€*

### The Coffee

The intensity of an exceptional coffee in a dessert rich in character and finesse 

*EXPRESSO : L'Arbre à Café Cuvée « Origine » – 6€*

*Laurent Perrier « La Cuvée » Brut Champagne – 22€*

### The Dark Chocolate

A delicately melting chocolaty treat, blending elegance and refinement 

*CEYLAN B.O.P TEA: Black tea from Ceylon, with broken leaves. A fresh tea with a clear astringency; typical smooth and lingering fruity notes – 8€*

*AOC Jurançon, 2017, Vendanges tardives, Domaine Montesquiou – 14€*

Corsican orchards - Lemon cream and vanilla tartlet, Clementine and organic Corsican Pomelos, **Fauchon bitter orange jam**, Yuzu sorbet – 15 

*VERBENA INFUSION: Lemony and tangy herbal tea with digestive properties – 8€*

*AOC Jurançon, 2017, Vendanges tardives, Domaine Montesquiou – 14€*

Mille-Feuilles, Madagascar vanilla, caramel sauce – 15 

*SANDMAN HERBAL TEA: A gourmand blend of South African Rooibos, chamomile, and verbena, with sweet notes of honey and caramel – 8€*

*AOC Jurançon, 2017, Vendanges tardives, Domaine Montesquiou – 14€*

### Allergens

 Gluten  Milk  Sulfites  Eggs  Fish  Celery  Mollusk  Nuts  Soy  Shellfish  Mustard  Sesame  Peanuts  Lupins

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## EVENING MENU

### 3 Sequences Menu – 68 €

#### CHOICE OF STARTER

Smoked salmon “à la ficelle”, **FAUCHON** Rose petal preserve, Isigny cream 

*SANDMAN HERBAL TEA: A gourmand blend of Rooibos, chamomile, and verbena, with sweet notes of honey and caramel – 8€  
AOC Sancerre, 2023, Domaine Lucien Crochet – 16€*

Bay of Quiberon – 6 open sea n°2 oysters from Brittany, rye bread, butter, shallot vinegar 

*JASMINE CHUNG HAO TEA: A flowery and leafy tea flavored with mild jasmine – 8€  
AOP Chablis, 2023, Domaine Garnier – 14€*

#### CHOICE OF MAIN COURSE

Baie of Saint Malo – Scallops, roasted cauliflower, and pickles with fresh turmeric,

**FAUCHON** mango confit with Sechuan pepper 

*SENCHA GREEN TEA: Chinese green tea with flat leaves, gentle and round with mild astringency and fresh, herbal flavors – 8€  
AOC Meursault, 2019, Domaine Patrick Javillier – 26€*

Bordure Vendéenne – Poached brill, white sauce with **FAUCHON** Rosé Champagne, melting leeks from the Somme,  
warmed oysters, radishes, and capers 

*JASMINE CHUNG HAO TEA: A flowery and leafy tea flavored with mild jasmine – 8€  
AOC Meursault, 2019, Domaine Patrick Javillier – 26€*







#### CHOICE OF DESSERT

Choice of **BISOU BISOU**

# THE FAUCHON DISCOVERY MENU

## 4 Sequences Menu – 80 €

### CHOICE OF STARTER

Port de Bretagne – Mackerel flame-tempered, matured soy marinade and **FAUCHON Mango, Passion and Orange flavoured black tea**, passion fruit condiment and flaxseed brocoletti      

*BLACK TEA: Mango, Passion & Orange – 8€*

*AOC Sancerre, 2023, Domaine Lucien Crochet – 16€*

Southwest Region – Duck foie gras from Jean-Sarthe farm, homemade semi-cooked with Pineau des Charentes,

**FAUCHON Christmas jam with apple angelica and spices**  

*CEYLAN B.O.P TEA: Black tea from Ceylon, with broken leaves. A fresh tea with a clear astringency; typical smooth and lingering fruity notes – 8€*

*Laurent Perrier « La Cuvée » Brut Champagne – 22€*

### CHOICE OF SEAFOOD MAIN COURSE

Baie of Saint Malo – Scallops, roasted cauliflower, and pickles with fresh turmeric,

**FAUCHON mango confit with Sechuan pepper**     

*SHANGRILLA TEA: Fruity black tea with zesty and warm aromas of bergamot, orange, and lemon – 8€*

*AOP Chablis, 2023, Domaine Garnier – 14€*

Bordure Vendéenne – Poached brill, white sauce with **FAUCHON Rosé Champagne**, melting leeks from the Somme, warmed oysters, radishes, and capers     

*CHAI TEA: Black tea where the depth of vanilla flavors blends with the rich spices – 8€*

*AOC Meursault, 2019, Domaine Patrick Javillier – 26€*

### CHOICE OF MEAT MAIN COURSE

Terres Challandaises – Filet of Challans Duckling with **FAUCHON Acacia Honey from France**, candied pumpkin, daikon, and pomegranate    

*CEYLAN B.O.P TEA: Ceylon black tea with broken leaves. Fresh liquor with a pronounced astringency; fruity, smooth notes with a long finish – 8€*

*AOC Crozes Hermitage 2015, Domaine de Thalabert, Paul Jaboulet Aîné – 19€*

Ile-de-France orchards – Smoked veal sweetbreads with thyme, pears cooked in **FAUCHON Chai Tea** syrup,




chanterelles with shallot confit    

*CEYLAN B.O.P TEA: Ceylon black tea with broken leaves. Fresh liquor with a pronounced astringency; fruity, smooth notes with a long finish – 8€*

*AOC Meursault, 2019, Domaine Patrick Javillier – 26€*

### CHOICE OF DESSERT

Choice of **BISOU BISOU**

Aromas of Reunion Island – Pineapple confit with rum, white cheese mousse with cocoa and **hazelnut praline FAUCHON**    

*SHANGRILLA TEA: Fruity black tea with zesty and warm aromas of bergamot, orange, and lemon – 8€*

*AOC Jurançon, 2017, Vendanges tardives, Domaine Montesquiou – 14€*

# THE FAUCHON TASTING MENU

## 6 Sequences Menu – 97 €

### STARTERS

Southwest Region – Duck foie gras from the Jean Sarthe farm, homemade semi-cooked with Pineau des Charentes, **FAUCHON Christmas jam with apple, angelica, and spices** 

*CEYLAN B.O.P TEA: Black tea from Ceylon, with broken leaves. A fresh tea with a clear astringency; typical smooth and lingering fruity notes – 8€*  
*Laurent Perrier « La Cuvée » Brut Champagne – 22€*


Languedoc – Petits gris snails with black garlic butter, **FAUCHON artichoke and fresh cheese spread**, toasted brioche 

*SENCHA GREEN TEA: Chinese green tea with flat leaves, gentle and round with mild astringency and fresh, herbal flavors – 8€*  
*AOC Sancerre, 2023, Domaine Lucien Crochet – 16€*

### MAIN COURSES

Bordure Vendéenne – Poached brill, white sauce with **FAUCHON Rosé Champagne**, melting leeks from the Somme, warmed oysters, radishes, and capers 

*JASMINE CHUNG HAO TEA: A flowery and leafy tea flavored with mild jasmine – 8€*  
*AOC Meursault, 2019, Domaine Patrick Javillier – 26€*

Ile-de-France orchards – Smoked veal sweetbreads with thyme, pears cooked in **FAUCHON Chai Tea** syrup, chanterelles with shallot confit 

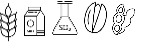
*CEYLAN B.O.P TEA: Ceylon black tea with broken leaves. Fresh liquor with a pronounced astringency; fruity, smooth notes with a long finish – 8€*  
*AOC Meursault, 2019, Domaine Patrick Javillier – 26€*

### PRE-DESSERT

Lemon and vanilla cream, organic Corsican Pomelos and **FAUCHON bitter orange jam** 

*VERBENA INFUSION: Lemony and tangy herbal tea with digestive properties – 8€*  
*AOC Jurançon, 2017, Vendanges tardives, Domaine Montesquiou – 14€*

### DESSERT

Aromas of Reunion Island – Pineapple confit with rum, white cheese mousse with cocoa and **hazelnut praline FAUCHON** 

*SHANGRILLA TEA: Fruity black tea with zesty and warm aromas of bergamot, orange, and lemon – 8€*  
*AOC Jurançon, 2017, Vendanges tardives, Domaine Montesquiou – 14€*

## À LA CARTE – DINNER

### STARTERS

Southwest Region – Duck foie gras from the Jean Sarthe farm, homemade semi-cooked with Pineau des Charentes,

**FAUCHON Christmas jam with apple, angelica, and spices** – 30 🌿🧪

CEYLON B.O.P TEA: Black tea from Ceylon, with broken leaves. A fresh tea with a clear astringency; typical smooth and lingering fruity notes – 8€

Laurent Perrier « La Cuvée » Brut Champagne – 22€

Bay of Quiberon – 4 / 6 open sea n°2 oysters from Brittany, rye bread, butter, shallot vinegar – 19 / 26 ❤️ 🌿🧪🍷🍷

JASMINE CHUNG HAO TEA: A flowery and leafy tea flavored with mild jasmine – 8€

AOP Chablis, 2023, Domaine Garnier – 14€

Languedoc – Petits gris snails with black garlic butter, **FAUCHON artichoke and fresh cheese spread**, toasted brioche – 29 🌿🍷🍷🍷

SENCHA GREEN TEA: Chinese green tea with flat leaves, gentle and round with mild astringency and fresh, herbal flavors – 8€

AOC Sancerre, 2023, Domaine Lucien Crochet – 16€

Smoked salmon “à la ficelle”, **FAUCHON Rose petal preserve**, Isigny cream – 30 🍷🐟🌿

SANDMAN HERBAL TEA: A gourmand blend of Rooibos, chamomile, and verbena, with sweet notes of honey and caramel – 8€

AOC Sancerre, 2023, Domaine Lucien Crochet – 16€

**FAUCHON Ossetra Caviar** from Aquitaine 30gr / 50gr / 125gr – 85 / 140 / 350 🍷🐟🌿

CEYLON B.O.P TEA: Black tea from Ceylon, with broken leaves. A fresh tea with a clear astringency; typical smooth and lingering fruity notes – 8€

FAUCHON Blanc de Blancs Champagne – 20€

### MAIN COURSES

Bordure Vendéenne – Poached brill, white sauce with **FAUCHON Rosé Champagne**, melting leeks from the Somme,

warmed oysters, radishes, and capers – 51 🧪🐟🍷🍷🍷

JASMINE CHUNG HAO TEA: A flowery and leafy tea flavored with mild jasmine – 8€

AOC Meursault, 2019, Domaine Patrick Javillier – 26€

Ile-de-France orchards – Smoked veal sweetbreads with thyme, pears cooked in **FAUCHON Tea Chai** syrup,

chanterelles with shallot confit – 53 🌿🍷🧪🍷🍷

CHAI TEA: Black tea where the depth of vanilla flavors blends with the rich spices – 8€

AOC Meursault, 2019, Domaine Patrick Javillier – 26€

Terres Challandaises – Filet of Challans Duckling with **FAUCHON Acacia Honey from France**,

candied pumpkin, daikon, and pomegranate – 43 🍷🧪🍷🍷

CHAI TEA: Black tea where the depth of vanilla flavors blends with the rich spices – 8€

AOC Crozes Hermitage 2015, Domaine de Thalabert, Paul Jaboulet Aîné – 19€

Etables de Normandie – Entrecôte of Normandy 800gr, to share, grenailles du Thil-en-Vexin, sautéed oyster mushrooms, and **FAUCHON Malabar**

**black pepper** foie gras sauce – 115 🌿🍷🧪🍷

SENCHA GREEN TEA: Chinese green tea with flat leaves, gentle and round with mild astringency and fresh, herbal flavors – 8€

AOC Saint-Estèphe, Château Haut Marbuzet, 2020 – 26€

### CHEESE OF THE MOMENT

Truffled Chaource, green salad, and **FAUCHON Champagne jelly** – 16 🧪🍷



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## DESSERTS

The **BISOU BISOU**: Current selection of **FAUCHON** entremets – 15

### The Signature

Soft dacquoise, almond crunch, strawberry jam with Espelette pepper, vanilla ganache with fresh mint 

*BISOU BISOU TEA: Fragrant Chinese green tea with refreshing notes of mint and strawberry, accented with a hint of pepper – 8€*

*FAUCHON Rosé Champagne – 20€*


### The Vanilla

The harmony of pecan and vanilla for a creation rich in sweetness and indulgence 

*AN AFTERNOON IN PARIS TEA: Amber black tea with soft, powdery aromas of vanilla, citrus, and rose – 8€*

*AOC Jurançon, 2017, Vendanges tardives, Domaine Montesquiou – 14€*

### The Lemon

A tangy version with bold lemon notes, softened by the smoothness of Italian meringue 

*SHANGRILLA TEA: Fruity black tea with zesty and warm aromas of bergamot, orange, and lemon – 8€*

*FAUCHON Brut Champagne – 18€*

### The Coffee

The intensity of an exceptional coffee in a dessert rich in character and finesse 

*EXPRESSO : L'Arbre à Café Cuvée « Origine » – 6€*


*Laurent Perrier « La Cuvée » Brut Champagne – 22€*

### The Dark Chocolate

A delicately melting chocolaty treat, blending elegance and refinement 

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*AOC Jurançon, 2017, Vendanges tardives, Domaine Montesquiou – 14€*

Mille-Feuilles, Madagascar vanilla, caramel sauce – 15 

*SANDMAN HERBAL TEA: A gourmand blend of South African Rooibos, chamomile, and verbena, with sweet notes of honey and caramel – 8€*

*AOC Jurançon, 2017, Vendanges tardives, Domaine Montesquiou – 14€*

Aromas of Reunion Island – Pineapple confit with rum, white cheese mousse with cocoa and hazelnut praline **FAUCHON** – 16 

*CHAI TEA: Black tea where the depth of vanilla flavors blends with the rich spices – 8€*

*AOC Jurançon, 2017, Vendanges tardives, Domaine Montesquiou – 14€*

### Allergens

 Gluten  Milk  Sulfites  Eggs  Fish  Celery  Mollusk  Nuts  Soy  Shellfish  Mustard  Sesame  Peanuts  Lupins

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