

FAUCHON
LE GRAND CAFÉ
PARIS



Festive MENU

DINNER FROM DECEMBER 16, 2024,
TO JANUARY 5, 2025

AMUSE-BOUCHE

STARTER

Scallops from the Bay of Saint-Malo, roasted salsify, mandarin confit,
and FAUCHON Rosé Champagne sauce

MAIN COURSE

Poached Gatinais chicken supreme, truffled duxelles,
chestnuts in jus, and Albufera sauce

CHEESE

(€15 SUPPLEMENT)

Chaource AOP cheese with Melanosporum truffle

DESSERT

Poached pear in 'A Christmas Eve' FAUCHON tea,
FAUCHON chestnut cream, gingerbread, and pear sorbet

Unique menu at €90, excluding beverages
VAT and service included





Christmas Eve

MENU

DINNER ON DECEMBER 24, 2024

STARTERS

Pan-seared scallops from the Bay of Saint-Malo, roasted salsify, mandarin confit, and **FAUCHON Rosé Champagne** sauce

Langoustine ravioli cooked in its broth

MAIN COURSES

Baigorri Pink trout fillet, pumpkin, white butter with Menton lemon, and **FAUCHON seaweed tartare**

Aquitaine veal fillet, stuffed poivrade artichokes with Cantal Mornay and truffle, served with **FAUCHON onion confit** jus

DESSERT

Christmas BISOU BISOU, chocolate and passion fruit

Unique menu at €145, excluding beverages

VAT and service included





Christmas

MENU

LUNCH ON DECEMBER 25, 2024

AMUSE-BOUCHE

STARTER

Scallops from the Bay of Saint-Malo, roasted salsify, mandarin confit,
and **FAUCHON Rosé Champagne** sauce

MAIN COURSE

Poached Gatinais chicken supreme, truffled duxelles,
chestnuts in jus, and Albufera sauce

CHEESE

(€15 SUPPLEMENT)

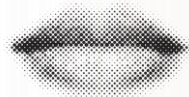
Chaurce AOP cheese with Melanosporum truffle

DESSERT

Christmas BISOU BISOU, chocolate and passion fruit

Unique menu at €110, excluding beverages
VAT and service included





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New Year's Eve

MENU

DINNER ON DECEMBER 31, 2024

AMUSE-BOUCHE

STARTERS

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

Blue lobster ravioli in broth with aromas of Melanosporum truffle

MAIN COURSES

Baigorri Pink trout fillet, pumpkin, and Aquitaine Basin Caviar white sauce

Aquitaine veal fillet, stuffed poivrade artichokes
with Cantal Mornay and truffle, served with **FAUCHON onion confit jus**

DESSERT

Christmas BISOU BISOU, chocolate and passion fruit

Unique menu at €160, excluding beverages
VAT and service included

