

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 – 7€
AOP Chablis, 2023, Domaine Garnier – 13€*

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 – 7€
AOP Chablis, 2023, Domaine Garnier – 13€*

La Bigottière farm – Hélianthis squash, free-range perfect egg with **Voantsi Périféry pepper FAUCHON** preserved lemon goat cheese mousse, and hazelnuts

*VERBENA INFUSION: Lemony and tangy herbal tea with digestive properties – 7€
AOC St-Joseph, 2023, Les Côteaux, Domaine Durand – 14€*

CHOICE OF MAIN COURSE

Dordogne Valley – Roasted Veal Noix Pâtissière, stuffed poivrade artichokes with Cantal and Truffle Mornay, **onion confit jus FAUCHON**

*SENCHA GREEN TEA: Chinese green tea with flat leaves, gentle and round with mild astringency and fresh, herbal flavors – 7€
AOC Pessac Léognan, 2019, Les Demoiselles de Larrivet Haut Brion – 17€*

Basque Country – Baigorri pink trout fillet, Christmas ratatouille and cranberries in **Chai tea pickles FAUCHON**

*CHAI TEA: Black tea flavored with sensual vanilla aromas and spices – 7€
AOC Chablis, 2023, Domaine Garnier – 13€*

The dish of the day

CHOICE OF DESSERT

Choice of **BISOU BISOU**

Exotic Freshness – Banana and passion fruit salad, sorbets, **FAUCHON Hazelnut praline**, white chocolate mousse

*VERBENA INFUSION: Lemony and tangy herbal tea with digestive properties – 7€
FAUCHON Brut Champagne – 18€*

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 – 7€
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 – 7€ / AOC Sancerre, 2023, Domaine Lucien Crochet – 15€

TUESDAY: Andouillette AAAAA, potato mousseline, **FAUCHON mustard with tarragon**

CEYLAN B.O.P TEA – 7€ / 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 – 7€ / AOC Chablis, 2023, Domaine Garnier – 13€

THURSDAY: Slow-cooked beef cheek Rossini style, mitraille potatoes with jus

CHAI TEA – 7€ / 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 – 7€ / AOC Chablis, 2023, Domaine Garnier – 13€

SATURDAY: Orléanaise poultry supreme, potato mousseline, arugula and Comté cheese shavings

THÉ CHAI TEA – 7€ / 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 – 7€ / AOC Sancerre, 2023, Domaine Lucien Crochet – 15€

Tous nos prix sont en euros, service compris / Toutes nos viandes et poissons sont d'origine française et issus de producteurs locaux

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 – 7€

AOP Chablis, 2023, Domaine Garnier – 13€

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 – €7

AOP Chablis, 2023, Domaine Garnier – 13€

La Bigottière farm – Hélianthis squash, free-range perfect egg with Voantsi Périféry pepper FAUCHON preserved lemon goat cheese mousse, and hazelnuts – 25

VERBENA INFUSION: Lemony and tangy herbal tea with digestive properties – 7€

AOC St-Joseph, 2023, Les Côteaux, Domaine Durand – 14€

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 – €7

FAUCHON Blanc de Blancs Champagne – 20€

MAIN COURSES

The dish of the day – 39

Dordogne Valley – Roasted Veal Noix Pâtissière, stuffed poivrade artichokes with Cantal and Truffle Mornay, onion confit jus FAUCHON – 42

SENCHA GREEN TEA: Chinese green tea with flat leaves, gentle and round with mild astringency and fresh, herbal flavors – 7€

AOC Bourgogne, Pinot Noir, 2022, Domaine Bouvier – 15€

Basque Country – Baigorri pink trout fillet, Christmas ratatouille and cranberries in Chai tea pickles FAUCHON – 42

CHAI TEA: Black tea flavored with sensual vanilla aromas and spices – 7€

AOC Sancerre, 2023, Domaine Lucien Crochet – 15€

CHEESE OF THE MOMENT

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

FAUCHON Brut Champagne – 18€

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 – 7€

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 – 7€

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 – 7€

FAUCHON Brut Champagne – 18€

The Coffee

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

Laurent Perrier « La Cuvée » Brut Champagne – 22€

The Chocolate

A delicately melting chocolaty treat, blending elegance and refinement

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

Exotic Freshness – Banana and passion fruit salad and sorbets, **FAUCHON hazelnut praline**, white chocolate mousse – 15

VERBENA INFUSION: Lemony and tangy herbal tea with digestive properties – 7€

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 – 7€

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

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 – 7€
AOP Chablis, 2023, Domaine Garnier – 13€*

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 – 7€
AOP Chablis, 2023, Domaine Garnier – 13€*

CHOICE OF MAIN COURSE

Normandy Coast – Roasted scallops, salsify and mandarin condiment, bass beard jus with **FAUCHON rosé Champagne**

*SHANGRILLA TEA: Fruity black tea with zesty and warm aromas of bergamot, orange, and lemon – 7€
FAUCHON Rosé Champagne – 20€*

Basque Country – Baigorri pink trout fillet, Christmas ratatouille and cranberries in **FAUCHON Chai tea** pickles

*CHAI TEA: Black tea where the depth of vanilla flavors blends with the rich spices – 7€
AOC Sancerre, 2023, Domaine Lucien Crochet – 15€*

CHOICE OF DESSERT

Choice of **BISOU BISOU**

THE FAUCHON DISCOVERY MENU

4 Sequences Menu – 80 €

CHOICE OF STARTER

La Bigottière farm – Hélianthis squash, free-range perfect egg with Voantsi Périféry pepper FAUCHON preserved lemon goat cheese mousse, and hazelnuts

VERBENA INFUSION: Lemony and tangy herbal tea with digestive properties – 7€

FAUCHON Brut Champagne – 18€

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 – 7€

AOP Chablis, 2023, Domaine Garnier – 13€

CHOICE OF SEAFOOD MAIN COURSE

Normandy Coast – Roasted scallops, salsify and mandarin condiment, bass beard jus with rosé Champagne FAUCHON

SHANGRILLA TEA: Fruity black tea with zesty and warm aromas of bergamot, orange, and lemon – 7€

FAUCHON Rosé Champagne – 20€

Basque Country – Baigorri pink trout fillet, Christmas ratatouille and cranberries in FAUCHON Chai tea pickles

CHAI TEA: Black tea where the depth of vanilla flavors blends with the rich spices – 7€

AOC Sancerre, 2023, Domaine Lucien Crochet – 15€

CHOICE OF MEAT MAIN COURSE

Orléanais Plateau – Poached farm chicken supreme, truffled duxelles, chestnuts with jus and Albufera sauce

CEYLAN B.O.P TEA: Ceylon black tea with broken leaves. Fresh liquor with a pronounced astringency; fruity, smooth notes with a long finish – 7€

AOC Bourgogne, Pinot Noir, 2022, Domaine Bouvier – 15€

Aquitaine Meadows – Smoked veal chop with thyme, for two to share, mashed potatoes with veal jus,

FAUCHON onion confit and tarragon mustard

CEYLAN B.O.P TEA: Ceylon black tea with broken leaves. Fresh liquor with a pronounced astringency; fruity, smooth notes with a long finish – 7€

AOC Bourgogne, Pinot Noir, 2022, Domaine Bouvier – 15€

CHOICE OF DESSERT

Choice of BISOU BISOU

Ecouen Orchards – Roasted apple with FAUCHON buckwheat caramel, “Tatin apple” ice cream

SHANGRILLA TEA: Fruity black tea with zesty and warm aromas of bergamot, orange, and lemon – 7€

AOC Alsace, Riesling, 2018, Clos Mathis, Domaine Osterta – 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 – 7€
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 – 7€
AOP Chablis, 2023, Domaine Garnier – 13€

MAIN COURSES

Normandy Coast – Roasted scallops, salsify and mandarin condiment, bass beard jus with **FAUCHON rosé Champagne**

SHANGRILLA TEA: Fruity black tea with zesty and warm aromas of bergamot, orange, and lemon – 7€
FAUCHON Rosé Champagne – 20€

Orléanais Plateau – Poached farm chicken supreme, truffled duxelles, chestnuts with jus and Albufera sauce

CEYLAN B.O.P TEA: Ceylon black tea with broken leaves. Fresh liquor with a pronounced astringency; fruity, smooth notes with a long finish – 7€
AOC Bourgogne, Pinot Noir, 2022, Domaine Bouvier – 15€

PRE-DESSERT

Exotic Freshness – Banana and passion fruit salad and sorbets, **FAUCHON hazelnut praline**, white chocolate mousse

DESSERT

Ecouen Orchards – Roasted apple with **FAUCHON buckwheat caramel**, “Tatin apple” ice cream

SHANGRILLA TEA: Fruity black tea with zesty and warm aromas of bergamot, orange, and lemon – 7€
AOC Alsace, Riesling, 2018, Clos Mathis, Domaine Ostertag – 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

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 – 7€

Laurent Perrier « La Cuvée » Brut Champagne – 22€

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 – 7€

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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 – 7€

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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 – 7€

FAUCHON Blanc de Blancs Champagne – 20€

MAIN COURSES

Orléanais Plateau – Poached farm chicken supreme, truffled duxelles, chestnuts with jus and Albufera sauce – 52

CEYLAN B.O.P TEA: Ceylon black tea with broken leaves. Fresh liquor with a pronounced astringency; fruity, smooth notes with a long finish – 7€

AOC Bourgogne, Pinot Noir, 2022, Domaine Bouvier – 15€

Normandy Coast – Roasted scallops, salsify and mandarin condiment, bass beard jus with **rosé Champagne FAUCHON** – 49

SHANGRILLA TEA: Fruity black tea with zesty and warm aromas of bergamot, orange, and lemon – 7€

FAUCHON Rosé Champagne – 20€

Aquitaine Meadows – Smoked veal chop with thyme, for two to share, mashed potatoes with veal jus,

FAUCHON onion confit and tarragon mustard – 97

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AOC Bourgogne, Pinot Noir, 2022, Domaine Bouvier – 15€

CHEESE OF THE MOMENT

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DESSERTS

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SANDMAN HERBAL TEA: A gourmand blend of South African Rooibos, chamomile, and verbena, with sweet notes of honey and caramel – 7€

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FAUCHON Brut Champagne – 18€