



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
Rosé Fauchon Champagne

MAIN COURSE

Poached Gatinais chicken supreme, truffled duxelles, chestnuts in jus, and Albufera sauce
AOC Bourgogne Pinot Noir, 2021, Domaine Bouvier

CHEESE

(€15 supplement)

Chaource AOP cheese with Melanosporum truffle
AOC Chablis, 2023, Domaine Garnier

DESSERT

Poached pear in 'A Christmas Eve' **FAUCHON** tea,
FAUCHON chestnut cream, gingerbread, and pear sorbet
AOC Jurançon, 2017, Vendanges Tardives, Domaine Montesquiou

Unique menu at €90, excluding beverages
Food and Wine pairings €40, excluding cheese, €55 with cheese
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
Rosé Fauchon Champagne

Langoustine ravioli cooked in its broth
AOC Saint-Joseph, 2023, Domaine Durand (white)

MAIN COURSES

Baigorri Pink trout fillet, pumpkin, white butter with Menton lemon,
and **FAUCHON seaweed tartare**
AOC Alsace, Riesling, 2018, Clos Mathis, Domaine Ostertag

Aquitaine veal fillet, stuffed poivrade artichokes with Cantal Mornay and truffle,
served with **FAUCHON onion confit jus**
AOC Vosne Romanée, 2019, Domaine Michel Gros

DESSERT

Christmas BISOU BISOU, chocolate and passion fruit
AOC Jurançon, 2017, Vendanges Tardives, Domaine Montesquiou

Unique menu at €145, excluding beverages
Food and Wine pairings at €80
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
Rosé Fauchon Champagne

MAIN COURSE

Poached Gatinais chicken supreme, truffled duxelles, chestnuts in jus, and Albufera sauce
AOC Vosne Romanée, 2019, Domaine Michel Gros

CHEESE

(€15 supplement)

Chaource AOP cheese with Melanosporum Truffle
BRUT Fauchon Champagne

DESSERT

Christmas BISOU BISOU, chocolate and passion fruit
AOC Jurançon, 2017, Vendanges Tardives, Domaine Montesquiou

Unique menu at €110, excluding beverages
Food and Wine pairings at €45, excluding cheese, €60 with cheese
VAT and service included





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
AOC Saint-Joseph, 2023, Domaine Durand (white)

Blue lobster ravioli in broth with aromas of Melanosporum Truffle
AOC Condrieu, 2019, Les Terrasses de l'Empire, Domaine Georges Vernay

MAIN COURSES

Baigorri Pink trout fillet, pumpkin, and Aquitaine Basin Caviar white sauce
AOC Alsace, Riesling, 2018, Clos Mathis, Domaine Ostertag

Aquitaine veal fillet, stuffed poivrade artichokes
with Cantal Mornay and truffle, served with **FAUCHON onion confit jus**
AOC Vosne Romanée, 2019, Domaine Michel Gros

DESSERT

Christmas BISOU BISOU, chocolate and passion fruit
AOC Jurançon, 2017, Vendanges Tardives, Domaine Montesquiou

Unique menu at €160, excluding beverages

Food and Wine pairing at €80

VAT and service included

