

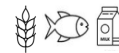
The Discovery Dinner Menu

3 sequences Menu - 68€

STARTER

TO CHOOSE AS YOU LIKE

**Scotland – Smoked salmon « à la ficelle »,
FAUCHON rose petal preserve, Isigny cream**



SANDMAN HERBAL TEA - 8€ | AOP Chablis, 2023, Domaine Garnier - 14€

South-West Region – Duck Foie Gras from Jean Sarthe farm,
homemade semi-cooked with Pineau des Charentes, **FAUCHON rhubarb jam from Hauts-de-France**



CEYLAN B.O.P TEA - 8€ | Laurent Perrier Brut Champagne « La Cuvée » - 22€

MAIN COURSE

TO CHOOSE AS YOU LIKE

Orleans Barnyard – Supreme of Gatinais farm poultry,
green asparagus from Provence with **Voantsy Perifery FAUCHON black pepper** et Gariguettes strawberries



CHAI TEA - 8€ | AOC Bourgogne, Pinot Noir, 2022, Domaine Bouvier - 15€

Atlantic Coast – Seabass fillet from Petit Bateau,
celery root mousseline with organic Landes kiwi vinaigrette and **FAUCHON verbena infusion**



VERBENA HERBAL INFUSION - 8€ | AOC Meursault, 2019, Domaine Patrick Javillier - 26€

DESSERT

TO CHOOSE AS YOU LIKE

Choice of BISOU BISOU



The Signature, The Vanilla, The Lemon, The Coffee, The Dark Chocolate

Mille-Feuilles, Madagascar vanilla, caramel sauce



SANDMAN HERBAL TEA - 8€ | AOC Pacherenc-Du-Vic-Bilh, 2011, Château Boucassé « Brumaire » - 14€

The Tasting Dinner Menu

4 sequences Menu - 80€

STARTER

Gascony Land – Landes Roasted white asparagus,
FAUCHON mango confit with Sechuan pepper and puffed buckwheat
(vegetarian option available 🌱)

MANGO PASSION AND ORANGE TEA - 8€ | AOC Sancerre, 2023, Domaine Lucien Crochet - 16€

SEAFOOD MAIN COURSE

Atlantic Coast – Seabass fillet from Petit Bateau,
celery root mousseline with organic Landes kiwi vinaigrette and FAUCHON verbena infusion 

VERBENA HERBAL INFUSION - 8€ | AOC Meursault, 2019, Domaine Patrick Javillier - 26€

MEAT MAIN COURSE

Normandy Meadows – Normandy beef fillet,
spelt from Cher with morel cream and FAUCHON Malabar black pepper sauce 

CHAI TEA - 8€ | AOC Saint-Estèphe, 2020, Château Haut Marbuzet - 26€

DESSERT

Azurean Orchards – Garigette strawberries from Provence,
warm organic lemons from Nice cake and FAUCHON Mara forest stawberry jam, sorbet 

HAPPINESS TEA - 8€ | AOC Pacherenc-Du-Vic-Bilh, 2011, Château Boucassé « Brumaire » - 14€

Allergens

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


The Signature Dinner Menu

6 sequences Menu - 97€

STARTERS


South-West Region – Duck foie gras from Jean Sarthe farm,
homemade semi-cooked with Pineau des Charentes, **FAUCHON** rhubarb jam from Hauts-de-France 

CEYLAN B.O.P TEA - 8€ | AOP Chablis, 2022, Domaine Garnier - 14€

Gascony Land – Landes Roasted white asparagus,
veils of smoked duck breast, **FAUCHON** mango confit with Sechuan pepper and puffed buckwheat
(vegetarian option available ) - 30€

MANGO PASSION AND ORANGE TEA - 8€ | AOC Sancerre, 2023, Domaine Lucien Crochet - 16€

MAIN COURSES

Vendée Border – Poached sole,
FAUCHON Rosé Champagne white sauce, leeks, oyster, and capers 

JASMIN CHUNG HAO TEA - 8€ | AOC Meursault, 2019, Domaine Patrick Javillier - 26€

Pyrenees pastures – Roast lamb saddle,
peas with **FAUCHON** onion confit, wild garlic from the Vosges 

SENCHA GREEN TEA - 8€ | AOC Crozes-Hermitage, 2015, Domaine de Thalabert, Domaine Paul Jaboulet Aîné - 19€

PRE-DESSERT

Rubarb and vanilla sweetness 

DESSERT

Azurean Orchards – Garigette strawberries from Provence,
warm organic lemons from Nice cake and **FAUCHON** Mara forest strawberry jam, sorbet 

HAPPINESS TEA - 8€ | AOC Pacherenc-Du-Vic-Bilh, 2011, Château Boucassé « Brumaire » - 14€

Allergens

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

A la carte

Dinner

STARTERS

South-West Region – Duck foie gras from Jean Sarthe farm,
homemade semi-cooked with Pineau des Charentes, **FAUCHON rhubarb jam from Hauts-de-France** - 30€ 
CEYLAN B.O.P TEA - 8€ | AOP Chablis, 2022, Domaine Garnier - 14€

Scotland – Smoked salmon « à la ficelle », FAUCHON rose petal preserve, Isigny cream - 30€ 
SANDMAN HERBAL TEA - 8€ | AOP Chablis, 2022, Domaine Garnier - 14€

Baie of Quiberon – 4/6 n°2 oysters from Brittany, rye bread, butter, shallot vinegar - 19€ / 26€ 
JASMIN CHUNG HAO TEA - 8€ | AOP Chablis, 2022, Domaine Garnier - 14€

Gascony Land – Landes Roasted white asparagus,
veils of smoked duck breast, **FAUCHON mango confit with Sechuan pepper** and puffed buckwheat - 30€
(vegetarian option available )
MANGO PASSION AND ORANGE TEA - 8€ | AOC Sancerre, 2023, Domaine Lucien Crochet - 16€



FAUCHON Ossetra Caviar from Aquitaine 30gr/50gr/125gr - 85/140/350€ 
CEYLAN B.O.P TEA - 8€ | Laurent-Perrier Blanc de Blancs Champagne - 24€

MAIN COURSES

Orleans Barnyard – Supreme of Gatinais farm poultry,
green asparagus from Provence with **Voantsy Perifery FAUCHON black pepper** et Gariguettes strawberries - 44€ 
CHAI TEA - 8€ | AOC Pinot Noir, 2022, Domaine Bouvier - 15€

Pyrenees pastures – Roast lamb saddle, peas with **FAUCHON onion confit,** wild garlic from the Vosges - 49€ 
SENCHA GREEN TEA - 8€ | AOC Crozes-Hermitage, 2015, Domaine de Thalabert, Domaine Paul Jaboulet Ainé - 19€

Atlantic Coast – Seabass fillet from Petit Bateau,
celery root mousseline with organic Landes kiwi vinaigrette and **FAUCHON verbena infusion** - 48€ 
VERBENA HERBAL INFUSION - 8€ | AOC Meursault, 2019, Domaine Patrick Javillier - 26€

 **Market Gardener's Land – Roasted green asparagus from Provence with FAUCHON AOP Provence olive oil,**
spelt from Cher with morel cream, peas with wild garlic oil from the Vosges - 42€ 
JASMIN CHUNG HAO TEA - 8€ | AOC Sancerre, 2023, Domaine Lucien Crochet - 16€

Normandy Meadows – Normandy beef fillet, spelt from Cher with morel cream.
and **FAUCHON Malabar black pepper** sauce - 61€ 
CHAI TEA - 8€ | AOC Saint-Estèphe, 2020, Château Haut Marbuzet - 26€

DESSERTS

Champagne countryside – Chaource AOP with rich poultry jus, FAUCHON champagne jelly - 16€ 
CEYLAN B.O.P TEA - 8€ | AOP Chablis, 2022, Domaine Garnier - 14€

BISOU BISOU - 15€ 
The Signature, The Vanilla, The Lemon, The Coffee, The Dark Chocolate

Mille-Feuilles, Madagascar vanilla, caramel sauce - 15€ 
SANDMAN HERBAL TEA - 8€ | AOC Pacherenc-Du-Vic-Bilh, 2011, Château Boucassé « Brumaire » - 14€

Azurean Orchards – Gariguettes strawberries from Provence, warm organic lemons from Nice cake
and **FAUCHON Mara forest strawberry jam,** sorbet - 16€ 
HAPINESS TEA - 8€ | AOC Pacherenc-Du-Vic-Bilh, 2011, Château Boucassé « Brumaire » - 14€

The Fauchon Lunch Menu

Starter, main-course or main-course, dessert - 50€ | Starter, main-course & dessert - 62€

STARTER

TO CHOOSE AS YOU LIKE

Scotland – Smoked salmon « à la ficelle »,

FAUCHON rose petal preserve, Isigny cream



SANDMAN HERBAL TEA - 8€ | AOP Chablis, 2023, Domaine Garnier - 14€

Baie of Quiberon – 4 n°2 oysters from Brittany.

rye bread, butter, shallot venigar



JASMIN CHUNG HAO TEA - 8€ | AOP Chablis, 2023, Domaine Garnier - 14€

Gascony Land – Landes Roasted white asparagus,

veils of smoked duck breast, **FAUCHON mango confit with Sechuan pepper** and puffed buckwheat

(vegetarian option available 🌱)

MANGO PASSION AND ORANGE TEA - 8€ | AOC Sancerre, 2023, Domaine Lucien Crochet - 16€

MAIN COURSE

TO CHOOSE AS YOU LIKE

Orleans Barnyard – Supreme of Gatinais farm poultry,

green asparagus from Provence with **Voantsy Perifery FAUCHON black pepper** et Gariguettes starwberries



THÉ CHAÏ TEA - 8€ | AOC Pinot Noir, 2022, Domaine Bouvier - 15€

Basque Basins – Baigorri trout fillet,

celery root mousseline with organic Landes kiwi vinaigrette and **FAUCHON verbena infusion**



VERBENA HERBAL INFUSION - 8€ | AOC Meursault, 2019, Domaine Patrick Javillier - 26€

The Dish of the day

DESSERT

TO CHOOSE AS YOU LIKE

Choice of **BISOU BISOU**

The Signature, The Vanilla, The Lemon, The Coffee, The Dark Chocolate



Mille-Feuilles, Madagascar vanilla, caramel sauce



SANDMAN HERBAL TEA - 8€ | AOC Pacherenc-Du-Vic-Bilh, 2011, Château Boucassé « Brumaire » - 14€

Allergens



A la carte

Lunch

STARTERS

South-West Region – Duck foie gras from Jean Sarthe farm,
homemade semi-cooked with Pineau des Charentes, **FAUCHON rhubarb jam from Hauts-de-France** - 30€ 
CEYLAN B.O.P TEA - 8€ | Laurent-Perrier Brut Champagne « La Cuvée » - 22€

Scotland – Smoked salmon « à la ficelle », FAUCHON rose petal preserve, Isigny cream - 30€ 
SANDMAN HERBAL TEA - 8€ | AOP Chablis, 2022, Domaine Garnier - 14€

Baie of Quiberon – 4/6 open sea n°2 oysters from Brittany, rye bread, butter, shallot vinegar - 19€ / 26€ 
JASMIN CHUNG HAO TEA - 8€ | AOP Chablis, 2022, Domaine Garnier - 14€

Gascony Land – Roasted Landes white asparagus, veils of smoked duck breast,
FAUCHON mango confit with Sechuan pepper and puffed buckwheat (vegetarian option available ) - 26€
MANGO PASSION AND ORANGE TEA - 8€ | AOC Sancerre, 2023, Domaine Lucien Crochet - 16€

FAUCHON Ossetra Caviar from Aquitaine 30gr/50gr/125gr - 85/140/350€ 
CEYLAN B.O.P TEA - 8€ | Laurent-Perrier Blanc de Blancs Champagne - 24€

MAIN COURSES

Orleans Barnyard – Supreme of Gatinais farm poultry,
green asparagus from Provence with **Voantsy Perifery FAUCHON black pepper** et Gariguettes strawberries - 44€ 
CHAI TEA - 8€ | AOC Pinot Noir, 2022, Domaine Bouvier - 15€

Basque Basins – Baigorri trout fillet,
celery root mousseline with organic Landes kiwi vinaigrette and **FAUCHON verbena infusion** - 42€ 
VERBENA HERBAL INFUSION - 8€ | AOC Meursault, 2019, Domaine Patrick Javillier - 26€

 **Market Gardener's Land – Roasted green asparagus from Provence** with **FAUCHON AOP Provence olive oil,**
spelt from Cher with morel cream, peas with wild garlic oil from the Vosges - 42€ 
JASMIN CHUNG HAO TEA - 8€ | AOC Sancerre, 2023, Domaine Lucien Crochet - 16€

The Dish of the Day - 39€

DESSERTS

Champagne countryside – Chaource AOP with rich poultry jus, **FAUCHON champagne jelly** - 16€ 
CEYLAN B.O.P TEA - 8€ | AOP Chablis, 2022, Domaine Garnier - 14€

BISOU BISOU - 15€ 
The Signature, The Vanilla, The Lemon, The Coffee, The Dark Chocolate

Mille-Feuilles, Madagascar vanilla, caramel sauce - 15€ 
SANDMAN HERBAL TEA / AOC Pacherenc-Du-Vic-Bilh, 2011, Château Boucassé « Brumaire » - 14€

Azurean Orchards – Gariguettes strawberries from Provence, warm organic lemons from Nice cake
and **FAUCHON Mara forest strawberry jam,** sorbet - 16€ 
HAPINESS TEA - 8€ | AOC Pacherenc-Du-Vic-Bilh, 2011, Château Boucassé « Brumaire » - 14€