

# THE FAUCHON LUNCH MENU

Starter-Main course or Main course-Dessert: 48€ / Starter-Main course-Dessert: 58€

## 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, 2022, Domaine Garnier - 14€*

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

*JASMINE CHUNG HAO TEA: A flowery and leafy tea flavoured with mild jasmine – 7€  
AOP Chablis, 2023, Domaine Garnier - 14€*

South West 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€  
Laurent Perrier Brut Champagne « La Cuvée » – 18€*

## CHOICE OF MAIN COURSE

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

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

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 Chablis, 2023, Domaine Garnier – 14€*

The Dish of the Day

## CHOICE OF DESSERT

Choice of BISOU BISOU

*BISOU BISOU TEA: A fragrant green tea from China with refreshing notes of mint and strawberry enhanced by a hint of chili pepper– 7€  
FAUCHON Rosé Champagne – 18€*

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

*VERBENA HERBAL TEA: Lemony and slightly acid herbal tea with digestive properties – 7€  
FAUCHON Brut Champagne – 16€*

Fruit salad of the moment, **FAUCHON Blend tea syrup**

*THÉ MÉLANGE FAUCHON : Thé noir fruité aux parfums d'agrumes et de vanille – 7€  
AOC Coteaux du Layon, 2016, Domaine de la Soucherie – 14€*

## WEEKLY LUNCH MENU

**MONDAY** : Kouloubiac of salmon, white butter, vegetables, sucrine 36

*AN AFTERNOON IN PARIS TEA – 7€ / AOC Sancerre, 2023, Domaine Lucien Crochet– 14€*

**TUESDAY**: Andouillette AAAAA, potato mousseline, and Meaux mustard 36

*CEYLAN B.O.P TEA – 7€ / AOC Crozes Hermitage 2015, Domaine de Thalabert, Maison Jaboulet Aîné - 19€*

**WENESDAY** : Cod back with Aioli Sauce 36

*THÉ JASMIN CHUNG HAO – 7€ / AOC Chablis, 2023, Domaine Garnier – 14€*

**THURSDAY**: Slow-cooked beef cheek Rossini style, Mitraille potatoes with jus 36

*THÉ CHAI TEA – 7€ / AOC Pessac Léognan, 2019, Les Demoiselles de Larrivet Haut Brion - 17€*

**FRIDAY** Fish parmentier with fresh herbs, garlic confit cream 36

*AN AFTERNOON IN PARIS TEA – 7€ / AOC Chablis, 2023, Domaine Garnier – 14€*

**SATURDAY** : Orléanaise poultry supreme, potato mousseline, arugula and Comté cheese shavings 36

*THÉ CHAI TEA – 7€ / AOC Bourgogne, Pinot Noir, 2021, Domaine Bouvier – 15€*

**SUNDAY** : Veal "vol-au-vent" with sweetbreads, seasonal vegetables, and rich jus 36

*THÉ DE CEYLAN B.O.P – 7€ / AOC Sancerre, 2023, Domaine Lucien Crochet– 14€*

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

## MUST-HAVE STARTERS

- 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 flavoured with mild jasmine – 7€*  
*AOP Chablis, 2022, Domaine Garnier - 14€*
- Smoked salmon “à la ficelle”, FAUCHON Rose petal preserve, Isigny cream 29  
*SANDMAN HERBAL TEA: A gourmand blend of Rooibos, chamomile and verbena, with sweet notes of honey and caramel – 7€*  
*AOP Chablis, 2022, Domaine Garnier - 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€*

## STARTERS OF THE MOMENT

- La Bigottière farm – Hélianthis squash, free-range perfect egg with Voantsi Périféry pepper FAUCHON preserved lemon goat cheese mousse, and hazelnuts 20  
*VERBENA INFUSION: Lemony and tangy herbal tea with digestive properties– 7€*  
*AOC St-Joseph, 2023, Les Côteaux, Domaine Durand - 14€*
- Languedoc - Petits gris snails with black garlic butter, FAUCHON artichoke and fresh cheese spread, toasted brioche 24  
*THÉ VERT SENCHA : Thé vert de Chine à feuilles plates doux et rond avec une légère astringence et des saveurs fraîches et herbacées – 7€*  
*AOC Bourgogne, Pinot Noir, 2021, Domaine Bouvier – 15€*
- South West Region – Duck foie gras from the Jean Sarthe farm, homemade semi-cooked with Pineau des Charentes, FAUCHON Christmas jam with apple, angelica, and spices 28  
*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€*  
*Champagne Laurent Perrier Brut « La Cuvée » - 18€*

## MAIN COURSES

Dordogne Valley – Roasted Veal Noix Pâtissière, stuffed poivrade artichokes with Cantal and Truffle Mornay, onion confit jus FAUCHON	39
<i>SENCHA GREEN TEA: Chinese green tea with flat leaves, gentle and round with mild astringency and fresh, herbal flavors – 7€</i> <i>AOC Pessac Léognan, 2019, Les Demoiselles de Larrivet Haut Brion - 17€</i>	
Basque Country – Baigorri pink trout fillet, Christmas ratatouille and cranberries in Chai tea pickles FAUCHON	39
<i>CHAI TEA: Black tea flavored with sensual vanilla aromas and spices – 7€</i> <i>AOC Chablis, 2023, Domaine Garnier – 14€</i>	
Orléanais Plateau – Poached farm chicken supreme, truffled duxelles, chestnuts with jus and Albufera sauce	45
<i>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€</i> <i>AOC Bourgogne, Pinot Noir, 2021, Domaine Bouvier – 15€</i>	
Normandy Coast – Roasted scallops, salsify and mandarin condiment, bass beard jus with rosé Champagne FAUCHON	42
<i>SHANGRILLA TEA: Fruity black tea with zesty and warm aromas of bergamot, orange, and lemon – 7€</i> <i>Champagne FAUCHON Rosé – 18€</i>	
Aquitaine Meadows – Smoked veal chop with thyme, for two to share, mashed potatoes with veal jus	90
<i>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€</i> <i>AOC Bourgogne, Pinot Noir, 2021, Domaine Bouvier – 15€</i>	

## SIDES – 5€

Casserole of seasonal vegetables

Mediterranean olive-infused mashed potatoes

Sucrine lettuce seasoned with IGP Modena vinegar and aged olive oil, shavings of 16-month Comté

Fresh fries

## CHEESE

Truffled Chaource, green salad, and FAUCHON Champagne jelly	15
<i>Champagne Blanc de blancs Brut Nature, Laurent Perrier – 24€</i>	

## MUST-HAVE DESSERTS

- BISOU BISOU Signature Entremet** 14  
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€*  
*Champagne FAUCHON Rosé – 18€*
- BISOU BISOU Vanilla Entremet** 14  
A gentle blend 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 Coteaux du Layon, 2016, Domaine de la Soucherie – 14€*
- BISOU BISOU Lemon Entremet** 14  
A tangy version with bold lemon notes, softened by the smoothness of Italian meringue. The perfect balance between freshness and sweetness  
*SHANGRILLA TEA: Fruity black tea with zesty and warm aromas of bergamot, orange, and lemon – 7€*  
*Champagne FAUCHON Brut – 16€*
- BISOU BISOU Coffee Entremet** 14  
The gentle intensity of an exceptional coffee for a creation rich in character and finesse  
*Morning Tea: Ceylon and Assam black tea with broken leaves and golden buds, with woody and spicy notes – 7€*  
*Champagne FAUCHON Brut – 16€*

## DESSERTS OF THE MOMENT

- 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 Coteaux du Layon, 2016, Domaine de la Soucherie – 14€*
- Mille-Feuilles, Madagascar vanilla, caramel sauce** 15  
*CATCH DREAM INFUSION: A gourmand blend of South African Rooibos, chamomile, and verbena, with sweet notes of honey and caramel – 7€*  
*AOC Coteaux du Layon, 2016, Domaine de la Soucherie – 14€*
- Ecouen Orchards – Roasted apple with FAUCHON buckwheat caramel, “Tatin apple” ice cream** 16  
*SHANGRILLA TEA: Fruity black tea with zesty and warm aromas of bergamot, orange, and lemon – 7€*  
*Champagne FAUCHON Rosé – 18€*
- Seasonal Fruit Salad, FAUCHON Blend tea syrup** 12  
*FAUCHON BLEND TEA : Fruity black tea with citrus and vanilla aromas – 7€*  
*AOC Coteaux du Layon, 2016, Domaine de la Soucherie – 14€*