

Weekly Menu

Monday: Limousin Pork belly, new potatoes and Chanterelle mushrooms

Tuesday: Normandy Beef fillet, Béarnaise sauce and table Apples

Wednesday: Corsica Meagre, Tarragon butter and young seasonal vegetables

Thursday: Frogs legs, Venere Rice, Horseradish mousse

Friday : Atlantic white Tuna, Tomatoes dressing and mixed Leaves

Saturday: Orléans roast Chicken, Potatoes and Gravy

Sunday : European half Lobster and Rose flower Basmati rice

Vegetables

Heirloom tomatoes, organic Burrata (Rambouillet sheep farm),

mountain Rocket and Basil

Seasonal Chanterelle mushrooms with fresh almonds and soft dried apricots,

organic soft boiled Egg, vegetable and chervil broth

Zucchini flower and Riso pasta with white summer Truffles

Summer vegetables salad,

Carrot, Orange and Coriander vinaigrette

Zucchini and Cucumber gazpacho,

Avocado in spicy Pistachio oil, Thyme Granola

The Sea

Isigny Smoked Salmon, vegetable sticks,

Ginger and Coriander Carrots

Atlantic Crab Cannelloni,

Fennel and Dill cream with Granny Smith Apple

Seabream Ceviche with Grapefruit and Avocado,

Red Onion pickles and young Leaves

Langoustine and Coriander ravioli, Zucchini tagliatelle,

shellfish broth with Shangrilla FAUCHON Tea

Riso pasta with Razor shells,

Squid carpaccio and Shellfish foam

Obsibue Prawns tempura,

Carrot, Coco with lemon grass

John Dory, stuffed Artichokes and Saffron emulsion

Dover Sole Meunière

Pan-fried sea Urchins and Grenoble condiments

The Land

South-west Duck Foie gras (Jean Sarthe farm),

Fresh figs from Solliés and Spelt bread toast

Fauchon Poultry Pâté in pastry crust

Small Curly Endive, Chervil and hazelnut salad

The Auguste Fauchon Salad

Patrick Duler cured ham (50 months),

Fresh Tomato salad and toasted garlic Bread

Orléans Poultry,

Chanterelle mushrooms, Celeriac mousse and strong Gravy

Roasted rack of Lamb from Quercy, Paimpol Beans stew,

Basque Chorizo and Provençal Olives sauce

Farmhouse Veal, baby Vegetables in cooking juice,

summer Truffle slivers

Sweets

Lemon Tart with Meringue shavings

Chocolate Delight

Seasonal fruits Tart

Red berries Bisous Bisous , mint and chilli

Tahiti vanilla Millefeuille

Fresh fruit salad,

Une nuit à Paris tea juice

1 Course 28€

2 Courses 35€

3 Courses 42€

Service included