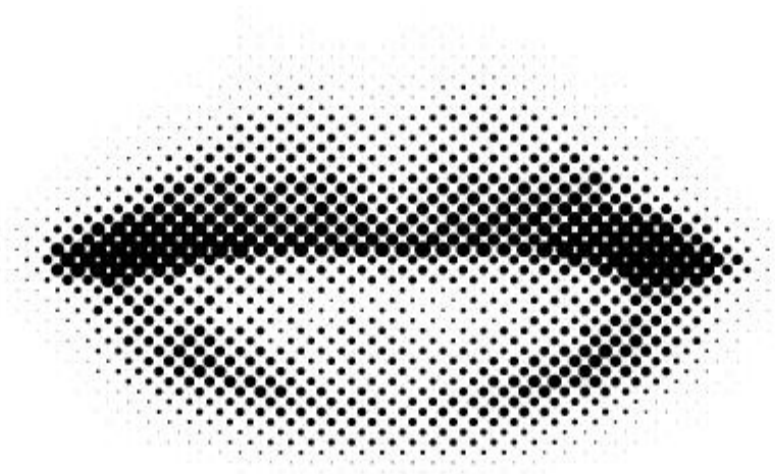


DINNER MENU



FAUCHON
LE GRAND CAFÉ
KYOTO

DINNER MENU

Our menus are created by our Chef and the Parisian Chefs Sébastien Monceaux

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FAUCHON specialty



All prices include consumption tax and service charge.

MENU CHEF

¥13,200

AMUSE BOUCHE

ENTRÉE

Scampi salad with romanesco and cauliflower cream

Foie gras in kadaf leaf, roasted Nagano beet puree, green bell pepper

SOUPE

Garbure with Toulouse sausage and truffle

POISSON

Roasted brill, red butter with Barolo vinegar, mousseline sauce

VIANDES

Grilled Ōmi beef short rib with its hearty jus

or

Grilled Ōmi beef fillet (+1800 JPY)

FROMAGE

Selection of cheeses by Hervé Mons, MOF

DESSERTS

Iced Nougat with honey FAUCHON

MENU FAUCHON

¥10,000

AMUSE BOUCHE

ENTRÉE

Foie gras terrine, roasted beet and endives salad, applesauce, organic nuts

SOUPE

Garbure with Toulouse sausage and truffle

POISSON

Ōtani san fish of the day, pan-fried, grilled Kujo negi, cherry wood smoked butter sauce

VIANDES

Wagyu puff pastry, wine merchant sauce

or

Grilled Ōmi beef short rib with spicy juice (+ 2,500 JPY)

DESSERTS

Chocolate mousse and Tatin sorbet