



**FAUCHON**  
LE GRAND CAFÉ  
KYOTO

*Our menus are created by our chef and  
the Parisian Chefs  
Sébastien Monceaux and François Daubinet.*

**F**  
A FAUCHON specialty

*We also offer a course (19,800 yen) that can be made  
to your liking.  
Please make a reservation at least three days in advance  
if you wish to order.*

*All prices include consumption tax and service charge.*

MENU FAUCHON  
¥9,350

AMUSE BOUCHE

APPETIZER

**F** Pâté en croûte with duck, foie gras and pistachio

SOUP

Kyoto vegetables gazpacho,  
grilled kensaki squid, Japanese sansho pepper oil

FISH

Roasted fish of the day, rice, mibuna and shiso juice, celery pickle

MEAT

Stuffed Kyoto Tamba chicken breast,  
truffle caramelised veal sweetbread, lobster broth reduction

OR

Grilled Omi beef rib roast,  
dry fig and Balsamic vinegar sauce (add 2,500 JPY)

DESSERTS

Desserts selection

MENU DU CHEF  
¥13,200

AMUSE BOUCHE

COLD APPETIZER

Foie gras with plum wine jelly,  
quetsche and ginger chutney, toasted brioche

HOT APPETIZER

Hamo conger fritter with Kyoto Kamigamo cucumber

SOUP

Kyoto vegetables gazpacho,  
grilled kensaki squid, Japanese sansho pepper oil

FISH

Seabass confit in fermented butter oil bath, FAUCHON Champagne Sauce

MEAT

Roasted Omi beef filet au jus

CHEESES

Cheeses selection from Hervé Mons,  
MOF (Best Craftsman of France)

DESSERTS

Desserts selection