



FAUCHON
LE GRAND CAFÉ
KYOTO

Our menus are created by our Chef and
the Parisan Chefs
Sébastien Monceaux and François Daubinet.

F
A FAUCHON specialty

All prices include consumption tax and service charge.

MENU FAUCHON
¥4,950

APPETIZER

F FAUCHON Kyoto salad

FISH

F Iconic Kouloubiac FAUCHON
with white butter sauce

OR

MEAT

Grilled Kyoto Mochi pork, roast green bell pepper,
wild rucola paste, raspberry mustard

DESSERT

Vanilla cream with exotic coulis

MENU DÉCOUVERTE
¥7,150

APPETIZER

Terrine of summer vegetables,
herb jelly, beetroot dressing

FISH

Grilled fish of the day,
chilled ravigote sauce, fresh lime

MEAT

Niyodo blue duck confit,
saffron mashed potatoe, Pommery mustard sauce

DESSERT

F Savarin with FAUCHON
tea flavoured whipped cream

MENU DU CHEF
¥9,350

APPETIZER

F Pâté en croûte 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

MEATS

Herb crusted lamb rack,
mint gravy, melting potatoes and flageolet beans

OR

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

DESSERTS

Desserts selection