



FAUCHON
LE GRAND CAFÉ
KYOTO

Our menus are created by our chef and
the parisien chefs
Sébastien Monceaux and François Daubinet.

F

A Fauchon specialty

All prices include consumption tax and service charge.

MENU FAUCHON
¥4,950

APPETIZERS

Fauchon Kyoto salad

FISH

F Iconic Kouloubiac Fauchon
with white butter sauce

OR

MEAT

Tamba red chicken with cherry leaf paste,
potato mousseline

DESSERTS

Vanilla flavored creme brulee

MENU DÉCOUVERTE
¥7,150

APPETIZERS

Spring vegetables terrine in jelly
with saffron and passion fruits dressing

OR

The classic quiche lorraine

FISH

Sautéed sea bream, roasted spring potatoes and their juice,
Kamigamo spring chrysanthemum

MEAT

Niyodo Blue duck in Kochi, roasted with young kujyo leeks
sautéed in balsamic sauce and red wine

OR

Kyoto mochi pork wrap with pancetta,
golden carrot mousseline with cumin,
orange and rosemary sauce

DESSERTS

F Speciality of Fauchon: the « Bisou Bisou ».

MENU DU CHEF
¥9,350

APPETIZERS

F Pâté en croûte duck, foie gras and pistachio

SOUP

Pumpkin soup with truffle and mustard

FISH

Crab croquettes ZUWAI
pasta riso « like a risotto » bisque style

MEAT

Tamba chicken legs braised like a « Coq au Vin »,
roasted young carrots with spring truffles

OR

« Confit » of Kyoto mochi pork
with Italian white beans
and piquillo, olives and chorizo condiment

DESSERTS

Selection of desserts