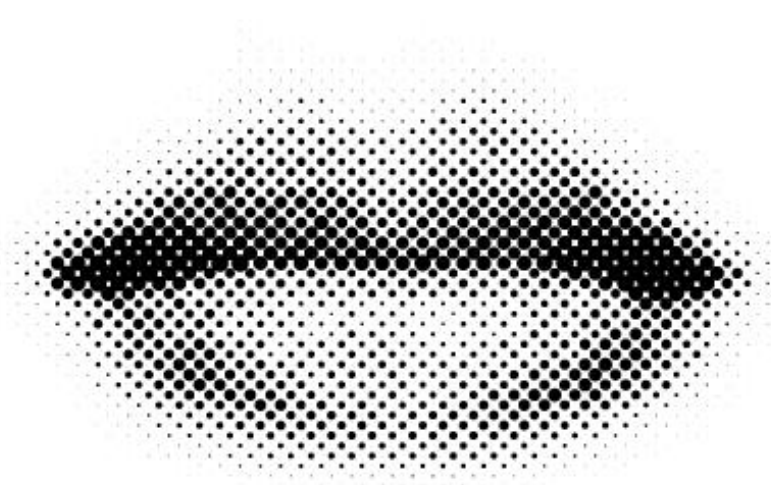


LUNCH MENU



FAUCHON
LE GRAND CAFÉ
KYOTO

LUNCH MENU

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

F

FAUCHON specialty



All prices include consumption tax and service charge.

MENU CHEF

¥10,000

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

DESSERTS

Chocolate mousse and Tatin sorbet



MENU CHEF

メニューシェフ

¥8,000

F

ENTRÉE

Crab Quiche

POISSON

Steamed scallops, shellfish juice and watercress emulsion

VIANDES

Boeuf à la Bourguignonne

F

DESSERTS

Bisou Bisou



MENU FAUCHON

メニューフォション

¥5,500

ENTRÉE

FAUCHON Kyoto Hotel Salad

F

POISSON

Iconic Kouloubiac FAUCHON with white butter sauce

OR

VIANDES

Kyoto Mochi Pork Sauerkraut with Toulouse Sausage

OR

Grilled Ōmi beef steak with Dijon mustard (+¥2500)

DESSERTS

Chocolate and coffee dessert FAUCHON blend

