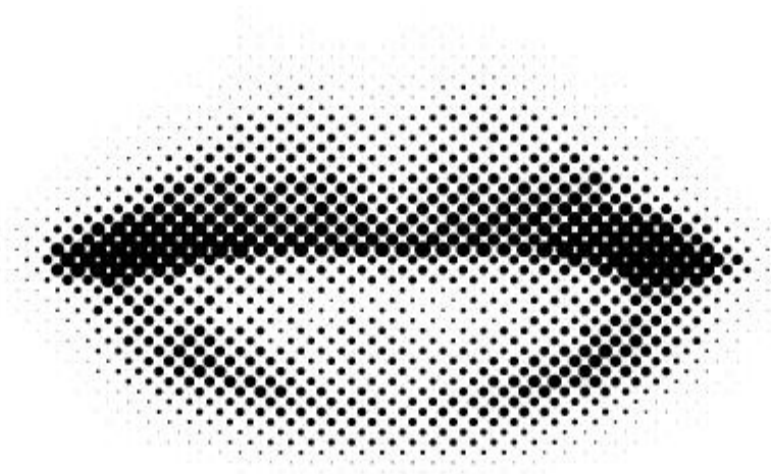


DINNER MENU



FAUCHON
LE GRAND CAFÉ
KYOTO

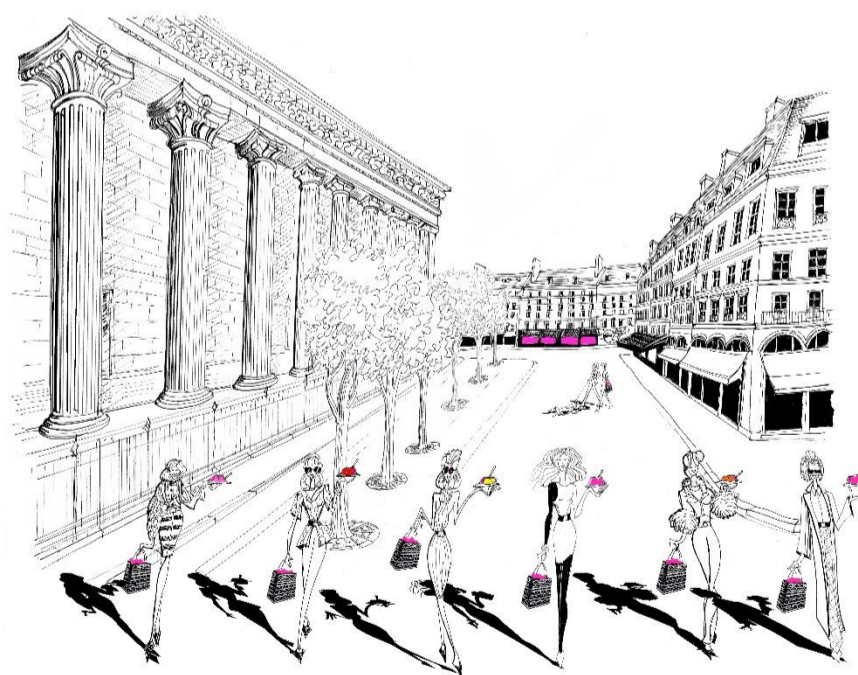
DINNER MENU

Our menus are created by our Chef and the Parisian Chefs

Sébastien Monceaux and François Daubinet.

F

FAUCHON specialty



We also offer a course (22,000 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

¥10,000

AMUSE BOUCHE

APPETIZER

Guinea fowl fricassee, seasonal mushrooms from Nagano

SOUP

Ceps and chestnuts cappuccino, Madagascar shrimp, pistachio and vanilla oil

FISH

Tachiuo fish selected by Otani san, from Kyoto central market,
sautéed, beets risotto and potato thin Crips

Sautéed Canadian lobster (+ 2,500 JPY)

Abalone from the coastal (+ 4,000 JPY)

MEAT

Roasted Hokkaido sika deer, puréed carrots from Minami san in Kamigamo,
baked kokabu turnips and potatoes, pomegranate sauce

or

Omi beef rib roast with vegetables from Kamigamo (+ 2,500 JPY)

Omi beef tenderloin with vegetables from Kamigamo (+ 3,500 JPY)

DESSERTS

Mont blanc with FAUCHON earl-grey ice cream