


FAUCHON
PARIS
LA BOULANGERIE

早餐在巴黎

Traditional French breakfast, from 8h30 to 11 am





FAUCHON
PARIS
LA BOULANGERIE

早上11点到下午5点，馥颂健康休闲午餐

From 11 am to 5 pm, Casual and Tasty.

Fresh & Healthy

From ¥58 to ¥76



Traditional & Tasty

From ¥38 to ¥48



Light

Only ¥8/P



Easy

From ¥20 to ¥25





FAUCHON
PARIS

LA BOULANGERIE

"Au coin du comptoir"



原味牛角面包

Plain croissant.

橙汁 或 苹果汁

Orange juice Or apple juice.

精选咖啡 或 茶

Coffee of your choice Or tea selection.

Price ¥ 28

(Price for the full breakfast package)



FAUCHON
PARIS

LA BOULANGERIE

"Paris on my lips"



自选三种马德莲娜蛋糕

Three Madeleines from our bakery.

Or / 或
杏仁牛角面包

Almond croissant.

Or / 或
巧克力牛角面包

Chocolate bread.

橙汁 或 苹果汁

Orange juice Or apple juice.

精选咖啡 或 茶

Coffee of your choice Or tea selection.

¥ 32

(Price for the full breakfast package)

"Souvenir d'enfance"



法棍面包 配黄油 及两款馥颂果酱
Half French Baguette,
French butter and two kinds of FAUCHON jam.

橙汁 或 苹果汁
Orange juice Or apple juice.

精选咖啡 或 茶
Coffee of your choice Or tea selection.

Price ¥ 35
(Price for the full breakfast package)

"This morning in London"



煎蛋 配蘑菇 番茄和培根
Fried eggs with sautéed mushroom, candied tomato and crispy bacon.
Or / 或



炒蛋 配蘑菇 番茄和培根
Scrambled eggs with sautéed mushroom, candied tomato and crispy bacon.
Or / 或



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可选蛋卷

纯味蛋卷 蔬菜蛋卷 香草蛋卷 芝士蛋卷

Omelette of your choice: plain, provençal or fresh herbs & cheese.

橙汁 或 苹果汁

Orange juice Or apple juice.

精选咖啡 或 茶

Coffee of your choice Or tea selection.

¥ 45

(Price for the full breakfast package)



FAUCHON
PARIS

LA BOULANGERIE

健康休闲午餐

Casual and Tasty, from 11 am to 5 pm



FAUCHON
PARIS

Fresh & Healthy

凯撒沙拉
罗马生菜 鸡蛋 鸡肉 奶酪
Grilled & marinated chicken Caesar salad,
Caesar dressing.



¥ 68

金枪鱼时蔬沙拉
金枪鱼 鸡蛋 土豆 配绿橄榄汁
Traditional Niçoise salad with pan fried red tuna,
Green olive dressing.



¥ 76

滑雪者沙拉
帕尔玛火腿 奶酪 香菇
Mountain salad with Parma ham,
Cheese & marinated mushroom,
Balsamic dressing.



¥ 76

乡村沙拉
腌肉 土豆 水波蛋 榛子 配香草醋汁
Country side salad with fried bacon,
Baby potatoes, poached eggs & hazelnuts,
Balsamic dressing.



¥ 68

以上所有食物需15分钟为定制件。
Preparation time: Within 15 mns.

鲜虾芒果沙拉
芒果菠菜和茴香沙拉 配香橙汁
Poached strings with mango,
Baby spinach & marinated fennel salad,
Orange dressing.



¥ 68

馥颂精选沙拉
芝麻菜 亚支竹和芝麻山羊奶酪沙拉 配绿橄榄汁
Aragula and artichoke salad with fresh
Goat cheese in sesame crust,
Green olive dressing.



¥ 76

通心粉沙拉
罗勒通心粉和番茄干亚支竹 配罗勒汁
Penne pasta basil flavored with sun dried
Tomato & artichoke salad,
Basil dressing.



¥ 68

烤鸭胸沙拉
烤鸭胸 雪豆番茄干 配香滑芝麻汁
Roasted duck breast with snow peas &
Sun dried tomato salad,
Sesame dressing.



¥ 58

以上所有食物需15分钟为定制件。
Preparation time: Within 15 mns.

Traditional & Tasty

橄榄三明治
烟熏鸡肉 鸡蛋 番茄干 方面包
"Le Club FAUCHON"
Le Club sandwich with toasted bread.



¥ 40

普罗旺斯三明治
山羊奶酪 香煎时蔬 罗勒酱 橄榄面包
"Le Provençal"
Goat cheese & grilled vegetables with basil,
Pesto sandwich in soft olive bread.



¥ 48

青苹果鲑鱼三明治
烟熏三文鱼 青苹果 原味软面包
"Le Norvégien"
Smoked salmon & green apple sandwich in soft bread.



¥ 48

鸡肉香菜三明治
香菜酱 牛油果 黄瓜 芝麻软面包
"Le Pâtinois"
Steamed chicken &
Fresh coriander pesto sandwich in sesame soft bread.



¥ 48

烘烤牛肉三明治
烤牛肉 鲜时蔬 日本绿芥末 原味软面包
"Le Japonais"
Roasted beef with wasabi and,
Fresh vegetables sandwich in soft bread.



¥ 48

以上所有食物需15分钟为意制作。
Preparation time: Within 15 min.

火腿黄油法棍三明治
火腿 黄油 配法棍面包
"Le Parisien"
Steamed ham and French butter with,
Gerkins sandwich in French Baguette bread.



¥ 48

火腿奶酪法棍三明治
火腿 奶酪 配法棍面包
"Le Montagnard"
Steamed ham with Emmental cheese,
Sandwich in French Baguette.



¥ 48

三味迷你汉堡
圣丹尼火腿迷你汉堡
烟熏三文鱼迷你汉堡
山羊奶酪迷你汉堡
"Medley"
San Daniel ham, smoked salmon &
Goat cheese assorted mini buns.



¥ 38

法式热火腿奶酪三明治
"Le Croque-Monsieur"
Steamed ham with emmental cheese,
French hot sandwich in toasted bread.



¥ 48

以上所有食物需15分钟为意制作。
Preparation time: Within 15 min.



FAUCHON
PARIS

LA BOULANGERIE

早上8点半到11点，传统法式早餐

From 8.30 to 11 am, Traditional French Breakfast.

"Au coin du comptoir" ¥28



"Paris on my lips" ¥32



"Souvenir d'enfance" ¥35



"This morning in London" ¥45



Light & Easy



芝麻玛德莲娜蛋糕
Sesame Madeleine.

¥ 8

蓝芝士玛德莲娜蛋糕
Blue cheese Madeleine.

¥ 8

胡椒玛德莲娜蛋糕
Black pepper Madeleine.

¥ 8



下列面包我们将会为您搭配健康沙拉
All savory and salted Danish will be served with Mesclun salad.
[On-site consumption]

培根百里香面包
Bacon & thyme square savory.



¥ 25

风干番茄配火腿面包
Sun dried tomato with Parmesan cheese &
Paprika square savory.



¥ 25

培根蔬菜面包
Bacon & seasonal vegetable square savory.



¥ 20

奶酪面包
Provencal Danish with four cheeses.



¥ 25

馥颂创新
FAUCHON *Iceing creation*

- 1 **Sensation**
冰冻橙味苏芙里 (内加金万利酒, 巧克力珠和糖渍橙皮) ¥ 58
Iceing soufflé with orange liquor, chocolate pearl and candied orange.
- 2 **Evasion**
馥颂蜂蜜薰衣草和杏仁糖冰糕 (内加普罗旺斯糖腌水果) ¥ 68
FAUCHON honey lavender iceing Nougat with caramelized almonds from Provence and candied fruit.
- 3 **Passion**
火烧菠萝 (配朗姆酒, 椰子雪拔, 甜酥粒和热情果糖马令) ¥ 58
Pineapple flambéed with rum, coconut sherbet with crumble under the passion fruit meringue.
- 4 **Fusion**
馥颂马卡龙雪拔 (达杏, 芒果, 椰子, 树莓雪拔和与马卡龙精制而成配酒巧克力汁) ¥ 68
FAUCHON macaron sherbet composition with spicy chocolate sauce. Macaron apricot, mango, coconut & raspberry.
- 5 **Emotion**
香草冰淇淋配苹果挞和馥颂苹果茶甜酥粒 ¥ 68
Vanilla ice cream with Tatin apple style FAUCHON apple tea crumbles.



冰淇淋
Ice cream

- 1 香草冰淇淋: (选用马达加斯加岛香草荚)
Vanilla ice cream: Madagascar island vanilla pod.
- 2 巧克力冰淇淋: (选用法芙娜88%巧克力)
Chocolate ice cream: Valrhona chocolate carabe 88%.
- 3 绿茶冰淇淋: (选用杭州龙井绿茶)
Green tea ice cream: Longjing green tea from Hangzhou.
- 4 咖啡冰淇淋: (选用100%纯正咖啡豆)
Coffee ice cream: FAUCHON 100% Arabica coffee beans.
- 5 普隆比耶尔冰淇淋: (选用糖腌什锦水果和樱桃酒)
Flandrières ice cream: Candied mix fruit marinated in cherry liquor.



雪拔
The sherbet

- | | |
|---------------------------------|------------------------------------|
| 1 樱桃雪拔
<i>Cherry sherbet</i> | 4 椰子雪拔
<i>Coconut sherbet</i> |
| 2 青柠雪拔
<i>Lime sherbet</i> | 5 芒果雪拔
<i>Mango sherbet</i> |
| 3 杏雪拔
<i>Apricot sherbet</i> | 6 树莓雪拔
<i>Raspberry sherbet</i> |



The scoop: ¥18 (每球:人民币18元)