

Fouquet's

Menu created in collaboration with Pierre Gagnaire

Fouquet's

Fouquet's Paris

99 Avenue des Champs-Élysées
75008 Paris

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Fouquet's Courchevel

422 Rue de Bellecôte
73120 Saint-Bon-Tarentaise

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Fouquet's La Baule

6 Avenue Pierre Loti
44500 La Baule-Escoublac

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Fouquet's Marrakech

Rue el Adala
40000 Marrakech, Maroc

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Fouquet's Toulouse

18 Chemin de la Loge
31400 Toulouse

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Fouquet's Enghien-les-Bains

66 Rue du Général de Gaulle
95880 Enghien-les-Bains

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Fouquet's Montreux

9 rue du théâtre
1820 Montreux Suisse

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Fouquet's Saint-Barth

Rue des Normands, Lieu Dit Lurin
97133 Saint-Barth

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Fouquet's Abu Dhabi

Saadiyat Cultural District
Abu Dhabi - United Arab Emirates

SIGNATURE COCKTAILS

NEGRONI À LA CAMOMILLE	12cl	24 €
Campari infused with Roma noble camomile 4cl, The Botanist Gin 4cl, ambrato Martini 4cl cocktail aged in oak barrels		
BLOODY MAJESTIC	15cl	24 €
Polugar Rye Vodka 2cl, Sake Golden Dragon 6cl, yellow tomato juice thai basil and Menton lemon homemade bitter and fragrance, celery salt		
BILES FIZZ	20cl	24 €
Gin Martin Miller's 6cl, Campari bitter 1cl, Cachaça Engenho da Vertende 1cl traditionally homemade beetroot soda water, lime juice, icing sugar		
LAVANDOU	15cl	24 €
30&40 Double jus 5cl, homemade lavender bitter, ginger ale and lavender fragrance		

CHAMPAGNES BY THE GLASS

	15cl	
AOP CHAMPAGNE VEUVE CLICQUOT PONSARDIN BLANC S.A		25 €
AOP CHAMPAGNE VEUVE CLICQUOT PONSARDIN ROSÉ		28 €
AOP CHAMPAGNE VEUVE CLICQUOT «GRANDE DAME» BLANC		39 €

BARRIÈRE SELECTION

Directed by Manuel Peyrondet, Best Sommelier of France - www.chaisdoeuvre.fr

■ AOP Crozes Hermitage Cuvée L 2018 - Domaine Combier	15 €
■ AOP Marsannay 2017 - Domaine Sylvain Pataille	26 €
■ AOP Sancerre Pascal Jolivet «Les Caillottes» 2019	20 €
■ AOP Coteaux Varois en Provence 2018 - Domaine Fontainebleau	15 €
■ AOP Côtes de Provence - Château Saint-Maur - Cuvée Clos Capelune	18 €

THE BEST WINES BY THE GLASS

WHITE WINE SELECTION	15cl
■ AOP Côtes de Provence Chapelle la Gordonne	12 €
■ AOP Chablis 1er Cru «Montée de Tonnerre» - Domaine Vauroux	16 €
RED WINE SELECTION	15cl
■ AOP Côtes de Provence Aspras « Les trois frères »	12 €
■ AOP Pèssac-Léognan - Les Demoiselles de Larrivet Haut-Brion	16 €
ROSÉS WINE SELECTION	15cl
■ AOP Côtes de Provence Gassier « Le Pas du Moine »	12 €
■ AOP Côtes de Provence - Château Minuty «Rosé & Or»	15 €

CAVIAR

CAVIAR OSCIÈTRE



30GR

50GR

110 €

210 €

TRADITIONAL GARNISH. Blinis, eggs, double cream, parsley, shallots

STARTERS

FOUQUET'S CAESAR SALAD WITH CHICKEN.	21 € / 29 €
FOUQUET'S CAESAR SALAD WITH WILD PRAWNS.	32 €
SQUID INK TAGLIATELLE WITH PUY LENTILS AND BEETROOT.	26 €
🍂 PUMPKIN SOUP WITH PASSION FRUIT ROASTED RICOTTA WITH STAR ANISE, GRATED COCONUT.	18 €
DUCK FOIE GRAS TERRINE «AU NATUREL», PUMPKIN SEEDS WITH PAPRIKA RED ONION COMPOTE WITH JUNIPER, TOAST.	30 €
ADOUR LEEKS, THIN SLICES OF BEEF CHEEK RADICCHIO LEAVES, SARDINIAN FLAT BREAD.	25 €
LIGHTLY SALTED SEA BREAM CARPACCIO CARROT WITH MUSTARD, ICED HERB PARFAIT.	28 €
RAW SCALLOPS WITH ESPELETTE PEPPER / FLEUR DE SEL LEMON, RED QUINOA GALETTE, CELERY STALK.	32 €

DISHES

SHELLFISH RIGATONI.	38 €
🍂 🍷 EINKORN, SLOWLY COOKED, WILTED SPINACH AND BUTTON MUSHROOMS.	29 €
🍷 FISH&CHIPS - "COIN DE RUE" POTATOES - CREAMED PEAS. GRIBICHE SAUCE.	28 €
WHOLE SOLE FISH, GRILLED OR MEUNIÈRE STYLE (500 - 600GR) - SIDE OF YOUR CHOICE.	82 €
YOUNG TURBOT POACHED IN SOY MILK, GREEN CABBAGE COCO BEANS.	38 €
BASS FILLET WITH BLACK LIME POACHED IN FOAMING BUTTER, ENDIVE WITH ORANGE.	46 €
🍷 CLASSIC BEEF TARTARE.	32 €
FOUQUET'S BEEF TARTARE.	Coin de Rue potatoes 34 €
FOUQUET'S CHEESEBURGER.	32 €
CENTRE CUT FILLET OF BEEF.	Mashed potatoes 49 €
ROASTED GUINEA FOWL ESCALOPE WITH CITRUS FRUITS WRAPPED IN BIGORRE BACON, CRUSHED PEAS WITH LEMON.	36 €
PORK CHOP, ROBERT SAUCE. PUY LENTILS WITH BASQUE BLACK PUDDING.	34 €
🍷 CHEF'S DISH OF THE DAY.	32 €

EXTRA SIDES 8€

Steamed vegetables basket 🍂 • Seasonal salad 🍂 • «Coin de rue» potatoes 🍷 • Mashed potatoes with salted butter 🍂 • Pan-fried wild mushrooms 21€ 🍂 • Truffle mashed potatoes 21€ 🍂

LUNCH SELECTION 35 €

from 12.00 to 4.00 pm

DISHES WITH
THE  LOGO

SELECTION OF
FOUQUET'S PASTRIES
One pastry of your choice

1 COFFEE
«GRANDE RESERVE»

CHEESE AND DESSERTS

AOP MONS CHEESE SELECTION / SEASONAL CHUTNEY.	24 €
PEAR POACHED IN A SYRUP OF RED CURRANTS / GOLDEN RAISINS RAISINS / SOFT APRICOTS, PEAR / PEAR SORBET.	14 €
GUANAJA CHOCOLATE DISK, WHITE COFFEE EMULSION TONKA BEAN GAVOTTE TUILE.	16 €
PLUM COMPOTE WITH BROWN SUGAR, ICED CARAMEL PARFAIT, ALMOND TUILE APPLE TART.	14 €
SUZETTE CREPE.	14 €
SEASONAL FRUIT PLATTER.	21 €
GOURMET COFFEE.	16 €

 **FOUQUET'S PASTRIES 12 €**
One pastry of your choice

PIERRE GERONIMI ICE CREAMS AND SORBETS

Flavors of your choice	Scoop 5 €
GLACE : Coffee, Salted butter caramel, Dark chocolate, Piémont hazelnut Mountain yoghurt, Bronté pistachio, Madagascar vanilla. SORBET : Lemon, Passion fruit, Strawberry, Raspberry, Mango.	

FOUQUET'S MENU

68 €

1 starter / 1 main course / 1 dessert of your choice
from 7pm

SQUID INK TAGLIATELLE WITH PUY LENTILS AND BEETROOT.
ADOUR LEEKS, THIN SLICES OF BEEF CHEEK, RADICCHIO LEAVES
SARDINIAN FLAT BREAD.

LIGHTLY SALTED SEA BREAM CARPACCIO
CARROT WITH MUSTARD, ICED HERB PARFAIT.

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EINKORN, SLOWLY COOKED, WILTED SPINACH AND BUTTON MUSHROOMS.
YOUNG TURBOT POACHED IN SOY MILK, GREEN CABBAGE, COCO BEANS.
ROASTED GUINEA FOWL ESCALOPE WITH CITRUS FRUITS WRAPPED
IN BIGORRE BACON, CRUSHED PEAS WITH LEMON.

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PEAR POACHED IN A SYRUP OF RED CURRANTS / GOLDEN RAISINS
RAISINS / SOFT APRICOTS, PEAR / PEAR SORBET.

GUANAJA CHOCOLATE DISK, WHITE COFFEE EMULSION
TONKA BEAN GAVOTTE TUILE.

PLUM COMPOTE WITH BROWN SUGAR
ICED CARAMEL PARFAIT, ALMOND TUILE.



We are open daily from 10.30am to 10.30pm
10, La Croisette - BP 163 - 06407 Cannes - Tél. 04 92 98 77 00 - fouquetscannes@groupebarriere.com

Menu on offer since October 5th 2021

Allergens: please ask for further information. Our bovine meats are sourced in France and Germany. Please ask if you would like to see the original traceability documents for our bovine meats. Net prices in Euros, service charge included. We do not accept bank cheques. Alcohol abuse is bad for your health, please consume in moderation..