

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, Beefeater 24 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

LAVANDOU

15cl 24 €

30&40 Double jus 5cl, Gin Monkey 47, homemade lavender and mandarin bitter, ginger ale and lavender fragrance

CHAMPAGNES BY THE GLASS

15cl

AOP CHAMPAGNE VEUVE CLICQUOT PONSARDIN BLANC S.A

26 €

AOP CHAMPAGNE VEUVE CLICQUOT PONSARDIN ROSÉ

28 €

THE BEST WINES BY THE GLASS

WHITE WINE SELECTION

15cl

■ AOP Côtes de Provence Chapelle la Gondonne

14 €

■ AOP Sancerre « Les Caillottes » Pascal Jolivet

18 €

■ AOP Chablis 1er Cru Mont de Milieu Château de Fleys

24 €

RED WINE SELECTION

15cl

■ AOP Crozes Hermitage Cuvée L - Laurent Combier

15 €

■ AOP Côtes de Provence Minuty « Rouge & Or »

18 €

■ AOP Pèssac-Léognan - Les Demoiselles de Larrivet Haut-Brion

18 €

ROSÉS WINE SELECTION

15cl

■ AOP Côtes de Provence Gassier « Le Pas du Moine »

14 €

■ AOP Côtes de Provence - Minuty «Rose & Or»

18 €

CAVIAR

CAVIAR OSCIÈTRE



30GR

50GR

130 €

210 €

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

STARTERS

- Ⓥ ICED SOUP WITH MELON / RASPBERRIES, CONFIT RED PEPPER. 18 €
- FOUQUET'S CAESAR SALAD WITH CHICKEN. 22 € / 30 €
- FOUQUET'S CAESAR SALAD WITH WILD PRAWNS. 33 €
- 🌿 BURRATA WITH BASIL, TOMATO CARPACCIO. 25 €
- Ⓥ REQ QUINOA, ALMONDS AND CHICKPEAS, ROCKET SALAD. 21 €
- YELLOWTAIL CARPACCIO, YOUNG SALAD LEAVES WITH CEDRAT LEMON OLIVE OIL. 35 €
- PLATE OF THINLY SLICED COLD LEG OF LAMB, MINTED ZUCCHINIS. 24 €
- ABOMASUM, MIXED SALAD WITH GRILLED ZUCCHINIS TAGLIATELLE. 26 €
- MEDLEY OF LOBSTER, RATTE POTATOES AND WILTED CARROTS, NATURALLY FLAVOURED JELLY. 52 €

DISHES

- Ⓥ SPELT RISOTTO, GRILLED EGGPLANT. 29 €
- RAW TOMATO JUICE EMULSIFIED WITH OLIVE OIL.
- SPAGHETTI WITH BOTTARGA AND LEMON. 23 €
- 🌿 ROASTED POTATOES GNOCCHI, PARMESAN CREAM WITH SAGE. 26 €
- SAUTÉED SQUID WITH CHORIZO AND FLAT PARSLEY, FENNEL WITH PARMESAN. 30 €
- 🍷 FISH&CHIPS - «COIN DE RUE» POTATOES - CREAMED PEAS. GRIBICHE SAUCE. 32 €
- WHOLE SOLE FISH, GRILLED OR MEUNIÈRE STYLE (500 - 600GR) SIDE OF YOUR CHOICE. 85 €
- WHOLE MEDITERRANEAN WHITING BAKED IN PROVENCE WINE. 36 €
- GRILLED SWORDFISH, VIRGIN SAUCE. 42 €
- 🍷 CLASSIC BEEF TARTARE. 36 €
- FOUQUET'S BEEF TARTARE. «Coin de Rue» Potatoes 34 €
- FOUQUET'S CHEESEBURGER. 34 €
- BEEF PIECE FROM THE BUTCHER CHAMPS ELYSÉES SAUCE. Mashed potatoes 54 €
- VEAL CHOP WITH LEMON THYME AND FRESH BUTTER BRAISED LETTUCE. 46 €
- FARMED CHICKEN BREAST WITH ROSEMARY 40 €
- DURUM WHEAT SEMOLINA PANCAKE, MANGE-TOUT PEAS.
- 🍷 CHEF'S DISH OF THE DAY. 34 €

EXTRA SIDES 9€

Seasonal vegetables 🌿 • Green beans salad 🌿 • «Coin de rue» potatoes Ⓥ
 Mashed potatoes 🌿 • Provençal-style tomatoes 🌿 • Minted zucchinis 🌿
 Mixed salad leaves 🌿 • Mashed potatoes with truffles emulsified in olive oil 21€ 🌿

LUNCH SELECTION 35 €

from 12.00 to 4.00 pm from Monday to Friday

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.	26 €
CHOCOLATE MARQUISE WITH MERINGUE, COCOA WATER CONFIT PINK GRAPEFRUIT.	16 €
PEACH MELBA.	16 €
RED FRUITS SOUP, LEMON THYME ICE CREAM.	16 €
RUM BABA. CHANTILLY CREAM.	16 €
ALMOND-FLAVOURED RICE PUDDING, APRICOTS WITH ROSEMARY.	16 €
Ⓟ 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, Yogurt.

FOUQUET'S MENU 72 €

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

REQ QUINOA, FRESH ALMONDS AND CHICKPEAS, ROCKET SALAD.

PLATE OF THINLY SLICED COLD LEG OF LAMB, MINTED ZUCCHINIS.

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GRILLED SWORDFISH, VIRGIN SAUCE.

FARMED CHICKEN BREAST WITH ROSEMARY
DURUM WHEAT SEMOLINA PANCAKE, MANGE-TOUT PEAS.

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RUM BABA. CHANTILLY CREAM.

PEACH MELBA.



We are open daily from 12pm to 10.30pm
10, La Croisette - BP 163 - 06407 Cannes - Tél. 04 92 98 77 00 - fouquetscannes@groupebarriere.com

Menu on offer since June 19th 2022

Allergens: please ask for further information. Our meats are sourced in France. Please ask if you would like to see the original traceability documents for our 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..