

Fouquet's

Cannes

FOUQUET'S MENU, *created with Pierre Gagnaire*

On 8th November 1899 Louis Fouquet opened a restaurant at 99, avenue des Champs Elysées which was to be universally recognised as the ultimate fine-dining experience in Paris. With the opening of the first cinema on the Champs Elysées in 1928, Fouquet's became a favourite meeting place for cinema personalities.


Legendary and prestigious, yet at the same time warm and welcoming, Fouquet's continues in the grand tradition of all great brasseries. This is a place for those who like to get together whatever day of the week it might be, in a lively spot favoured by personalities from the worlds of cinema, arts and entertainment, and to savour superlative cuisine in a timeless setting. It is this very individual blend of alchemy and magic that we aim to provide at Fouquet's in Cannes.

FOUQUET'S CAVIAR TASTING

	10 g	30 g	50 g
CAVIAR FOUQUET'S France	40 €	120 €	180 €
CAVIAR IMPÉRIAL Sologne		135 €	
TRADITIONAL GARNISH Fresh cream, warm blinis, quail eggs and condiments			
VODKA SHOTS			6 cl
GREY GOOSE - France			22 €
STOLICHNAYA - Russia			19 €
POLUGAR CLASSIQUE RYE - Poland			26 €
KETEL ONE - Netherlands			22 €

DISHES TO SHARE

FOR 2 AT LEAST

	Price for 2
SMOKED FISH SELECTION Eel, smoked salmon, haddock & taramasalata Served with vodka cream, wild salmon eggs, lemon and Melba toast	49 €
SELECTION OF ITALIAN DELICATESSEN	42 €
  SUMMER CHEESE PLATTER	38 €
PROVENCAL SWEET ONION TART WITH BLACK OLIVES AND CAPERS	18 €
FOUQUET'S BLACK TOAST SANDWICH (bread soaked in squid ink) Mozzarella, tomato, courgette & pistou	25 €

TO START WITH...

🍷 PRAWNS, DEVILLED EGG, AVOCADO AND GRAPEFRUIT	20 €
CAESAR SALAD Coss lettuce, olive oil croutons, Caesar sauce	
Steamed prawns	29 €
Chicken breast in rosemary	25 €
SATAY PRAWNS, PURPLE ARTICHOKES AND MINT SHORTBREAD TART Crushed tomato	34 €
🌿 BURRATA, TOMATO AND BASIL CARPACCIO, ROCKET LEAVES	24 €
🍷 VITELLO TONATO (veal in creamy tuna sauce)	26 €
BLOCK OF DUCK FOIE GRAS Summer chutney, toasted bread	30 €
🌿 SCOTCH EGG, NICOIS RATATOUILLE	18 €
SQUID, COURGETTES AND CHORIZO	32 €

🍷 LOCAL WEEKDAY DISHES

29 €

<i>Monday</i> BEEF FILLET TATAKI Crunchy vegetables, peanuts	<i>Friday</i> GRILLED BREEM Grated purple artichokes with mint
<i>Tuesday</i> MEAGRE ROLL Grilled courgettes, olive spread	Potato purée with olive oil
<i>Wednesday</i> FOUQUET'S CORDON BLEU Orrechiette pasta with lemon	<i>Saturday</i> TANDOORI MONKFISH Quinoa, Swiss chard
<i>Thursday</i> SATAY FARMHOUSE CHICKEN SUPREME Spelt, fregola pasta, sweet onions	<i>Sunday</i> SATUREJA ROAST LAMB Ratatouille, cranberry beans

TO CARRY ON WITH...

🌿 🍷 PACCHERI PASTA, MINT RICOTTA	21 €
LOBSTER AND LINGUINE PASTA	48 €

🍷 Diet dish

🌿 Vegetarian dish

🍷 Gluten-free dish

Net prices



Our handcrafted dishes are made from fresh, unprocessed produce

Fouquet's

SEAFOOD

- 🔪 **SOLE MEUNIÈRE** (cooked in brown butter
lemon juice and parsley) **OR GRILLED**
Butter sauce, olive oil 80 €
- 🍷 **SMALL POACHED TURBO**
Hollandaise sauce 44 €
- 🔪 **FISH & CHIPS**
Gribiche sauce and fried parsley 29 €
- 🍷 🔪 **LIGHTLY SALTED COD STEAK**
Fresh soy beans, Thai dressing 35 €

Your choice:

- Potato purée with olive oil
- Steamed vegetables
- Aubergine Marrakech
- French fries
- Sautéed baby potatoes

FARMHOUSE



ROAST LAMB SERVED FROM THE TROLLEY

Tomato and cooking juice sauce
White beans, pimientos and sultana raisins

35 €

FOUQUET'S TARTAR

Hand-crafted beef tartar, red tuna, smoked herring and Beaufort
Duck foie gras ice-cream, French bean salad, shot of redcurrant, tomato and gin

40 €

- 🍷 🔪 **CLASSIC BEEF TARTAR**

Sautéed baby potatoes

34 €

- 🍷 **PREMIUM BEEF FILLET** (200 g)

Your choice: Champs-Élysées / Béarnaise

Sautéed baby potatoes / green pea and mint purée

48 €

- 🍷 **FARMHOUSE VEAL CHOP ROASTED WITH OREGANO**

French bean salad, stewed sweet onions, capers and black olives

44 €

- 🔪 **FARMHOUSE BUTTERFLY CHICKEN SUPREME**

Tomato and bell pepper omelette, green potato purée, hot sauce

35 €

“Please let us know if you are vegetarian or vegan, the Chef will be happy to adapt the dishes for you”

LUNCH MENUS

From Monday to Friday, up to 4.00pm.

Dishes marked by 🔪

—
1 Gourmet coffee
or 1 tart of the day or 3 scoops of ice-cream

39 €

❁ DESSERTS

A dessert menu is at your disposal

You will find our coffee and dessert pairing at 18 € as well as our famous liquid desserts.

LA BAULE

Baulois cube, coffee panna cotta, almonds, salty caramel, chocolate ice cream 14 €

SUMMER BABETTE

Peach compote, pomegranate cheese cake cream, yuzu and pomegranate sorbet
Wild corn poppy milk mousse 14 €

PROVENCE

Côtes du Rhône parfait cubes, lavender sugar work
Fresh Bergeron apricot jam with Muscat de Beaumes-de-Venise jelly 14 €

RASPBERRY

Raspberry and basil shortbread tart, sorbet and coulis 14 €

NAPOLÉON

Tahiti vanilla mousse slice
Red berries in mint syrup 14 €

TART OF THE DAY

14 €

GOURMET TEA OR COFFEE

Baulois biscuit, honey Madeleine, almond and marzipan tart, diamond 17 €

ICE- CREAMS & SORBETS

5 €

Ice-creams: fromage blanc, vanilla, chocolate, lavender

per scoop

Sorbets: redcurrant, lemon/grapefruit, blackcurrant

Blackberry, melon, raspberry, strawberry

MENU SIGNATURE

79 €

STARTER

🌿 VITELLO TONATO (veal in creamy tuna sauce)

or

🌶️ PRAWNS, DEVILLED EGGS, AVOCADO, GRAPEFRUIT

MAIN COURSE

🌿 FOUQUET'S TARTAR

Hand-scraped beef tartar, red tuna, smoked herring and Beaufort
Duck foie gras ice-cream, French bean salad, shot of redcurrant, tomato and gin

or

🌶️ 🌿 LIGHTLY SALTED COD STEAK

Fresh soy beans, Thai dressing

🌸 DESSERT

SUMMER BABETTE

Peach compote, pomegranate cheese cake cream, yuzu / pomegranate sorbet
Wild corn poppy milk mousse

or

RASPBERRY

Raspberry and basil shortbread tart, sorbet and coulis

Summer Menu on offer since 11th July 2017.

*All beef used in the dishes on this menu are from guaranteed French origin.
All lamb is from guaranteed French origin. Meat traceability certificates available on request.
Allergies – please see information available at the front desk.*



GOURMET WELLBEING

by Chef Mikael Amisse
from the Royal's Thalasso & Spa centre at La Baule

STARTER

🚫 Tuna tataki, soy beans, ginger
Buckwheat with lemon & turmeric
105 kcal – Omega 3
16 €

+++

MAIN COURSE

🚫 Grilled cod
Bulgar wheat risotto & fine ratatouille
203 kcal – fibre & protein
34 €

+++

DESSERT

🚫 Strawberry tart
Mint heart & lemon granita
96 kcal – light, high vitamin C content
15 €

MENU : 65 €

*This wellbeing menu provides all the necessary proteins
carbohydrates, fibre, vitamins and minerals for a healthy body
with less than 500 kcal.*

