

Fouquet's

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.

CAVIAR

CAVIAR FOUQUET'S France

CAVIAR IMPÉRIAL Sologne

TRADITIONAL GARNISH Blinis, quail eggs, sour cream, chives, shallot



	10 g	30 g	50 g
CAVIAR FOUQUET'S France	40 €	120 €	180 €
CAVIAR IMPÉRIAL Sologne		135 €	

STARTERS

GRAVLAX SALMON, CAULIFLOWER/SALMON ROE CREAM Chilled lemon and vodka	26 €
DEVILLED PRAWNS/AVOCADO/PINK GRAPEFRUIT	29 €
MARKET PORTERS' TERRINE, CHICORY AND WALNUT SALAD, MUSTARD ICE-CREAM	22 €
CHICKEN CAESAR SALAD	22 €
LE PUY GREEN LENTILS, MORTEAU SAUSAGE, POACHED EGG	19 €
✿ CORN SOUP/POP CORN/RICOTTA	16 €
DUCK FOIE GRAS PAN-FRIED WITH ORANGE, BEETROOT IN BLACKCURRANT	28 €
🍷 6/12 OYSTERS FINE DE CLAIRE, CLASSIC ACCOMPANIMENT	16 € / 32 €

TO SHARE

PRICE FOR 2

DELICATESSEN COLD MEATS	28 €
FRIED SQUIDS/AVOCADO GUACAMOLE	30 €
RAW VEGETABLE STICKS/CREAM CHEESE DIP	16 €
PROVENCAL PIZZA WITH ONIONS, ANCHOVY FILLETS AND OLIVES	14 €

LUNCH MENUS

From Monday to Friday, up to 4.00 pm.

SUGGESTION OF THE DAY or 🍷

FOUQUETS PATISSERIES (one pastry per person)

32 €

PASTA

✿ MAC & CHEESE	22 €
WILD MUSHROOMS LINGUINE	20 €

MENU FOUQUET'S / PIERRE GAGNAIRE

From 7.00 pm

68 €

GRAVLAX SALMON
CAULIFLOWER/SALMON
ROE CREAM
Chilled lemon and vodka

MARKET PORTERS' TERRINE
chicory and walnut salad
mustard ice-cream

DUCK FOIE GRAS
pan-fried with orange
beetroot in blackcurrant

WHITE TURBOT POACHED
IN SOYA/COCONUT MILK
Hollandaise sauce
steamed potatoes, broccoli

SCALLOPS PLANCHA-COOKED
leeks in Mimolette cream
fresh horseradish

BEEF FILLET
WITH BLACK PEPPER
mashed sweet potato
spinach

BABETTE

Apples in cider and Calvados caramel
Madagascan vanilla Panna Cotta and
apple upside-down tart ice-cream

MONT BLANC

Chestnut and brown rum cream
candied clementines
whipped cream with black truffle

NAPOLÉON

Tahitian vanilla mousse
orange and grapefruit supremes
served with a Spritz sorbet

🍷 Diet dish

✿ Vegetarian dish

🌱 Vegan dish

🍷 Gluten-free dish

Net prices



Our handcrafted dishes are made from fresh, unprocessed produce

SUGGESTION OF THE DAY 25 €

FISH

- 🍷 **FISH&CHIPS, POMMES COIN DE RUE, MUSHY PEAS**
Gribiche sauce 28 €
- 🍷 **SOLE, MEUNIÈRE OR GRILLED (500-600GR)**
Meunière or white butter sauce or olive oil/lemon 78 €
- WHITE TURBOT POACHED IN SOYA/COCONUT MILK**
Hollandaise sauce, steamed potatoes, brocoli 36 €
- SCALLOPS PLANCHA-COOKED**
Leeks in Mimolette cream, fresh horseradish 38 €
- 🍷 **GRILLED SALMON**
Turnips with sorrel green. Quinoa with curry 26 €

MEAT

- TRADITIONAL BEEF TARTAR** 29 €
- FOUQUET'S TARTAR** 34 €
- 🍷 **CHEESEBURGER** 25 €
- BEEF FILLET WITH BLACK PEPPER**
Mashed sweet potato mashed, spinach 40 €
- VEAL CHOP PLANCHA-COOKED**
Mashed parsnip, crémone mustard, wild mushrooms 42 €
- RACK OF LAMB RUBBED WITH GARLIC, WHITE BEANS** 36 €
- ROAST FARMHOUSE CHICKEN, CARAMELISED ONIONS & JERUSALEM ARTICHOKE**
Gravy (for 2 pers / a 40-minute wait should be expected) 52 €

Pommes Coin de Rue

SIDE DISH 6 €

Onion rings, Mashed potatoes with black truffles, Steamed vegetables, Pommes coin de rue
Quinoa salad, Steamed spinach

CHEESE & DESSERT MENU AT YOUR DISPOSAL

CHAMPAGNE BY THE GLASS / BOTTLE

	15 cl	75 cl
FOUQUET'S BRUT S.A - White	18 €	90 €
FOUQUET'S BRUT S.A - Rosé	18 €	105 €
VEUVE CLICQUOT PONSARDIN S.A - White	25 €	125 €
VEUVE CLICQUOT PONSARDIN S.A - Rosé	28 €	140 €

WINE BY THE GLASS / BOTTLE

	15 cl	75 cl
WHITE		
DOMAINE DES ASPRAS (BIO) AOC Côtes de Provence	8 €	39 €
CHAPELLE GORDONNE AOC Côtes de Provence	11 €	55 €
CHABLIS 1 ^{ER} CRU « MONTÉE DE TONNERRE » AOC Chablis	19 €	95 €
ROSÉ		
CHAPELLE GORDONNE AOC Côtes de Provence	11 €	55 €
SAINT MAUR « EXCELLENCE » AOC Côtes de Provence	13 €	65 €
CHÂTEAU GASSIER « 946 » AOC Côtes de Provence Sainte Victoire	16 €	80 €
RED		
DOMAINE DES ASPRAS (BIO) AOC Côtes de Provence	8 €	39 €
HAUTES CÔTES DE NUIT Dom. Chambris	12 €	60 €
DEMOISELLES DE LARRIVET HAUT-BRION AOC Pèssac-Léognan	16 €	80 €

WINE LIST AT YOUR DISPOSAL



Autumn Menu on offer since 10th October 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.*