

# Fouquet's

*Menu created in collaboration with Pierre Gagnaire*

## SIGNATURE COCKTAILS

### NEGRONI À LA CAMOMILLE

12cl 25 €

Campari infused with Roma noble camomile 4cl, Beefeater 24 Gin 4cl, ambrato Martini 4cl cocktail aged in oak barrels

### LAVANDOU

15cl 25 €

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

### SAFRAN MULE

15cl 25 €

Absolut Elyx vodka infused with Taliouine saffron and Patchouli, lime juice, ginger beer, patchouli

## CHAMPAGNES BY THE GLASS

15cl

AOP CHAMPAGNE VEUVE CLICQUOT PONSARDIN BLANC S.A

26 €

AOP CHAMPAGNE VEUVE CLICQUOT PONSARDIN ROSÉ

28 €

AOP CHAMPAGNE MOËT & CHANDON VINTAGE 2013

39 €

## THE BEST WINES BY THE GLASS

### WHITE WINE SELECTION

15cl

■ AOP Côtes de Provence Chapelle la Gordonne

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

FOUQUET'S CAESAR SALAD WITH CHICKEN.	22 € / 30 €
FOUQUET'S CAESAR SALAD WITH PRAWNS.	33 €
OYSTERS. RYE BREAD. SEAWEED BUTTER. SHALLOT SAUCE WITH BANYULS VINEGAR.	6 Oysters 34 € / 9 Oysters 41 €
DUCK FOIE GRAS, LAMB'S LETTUCE AND CHICORY SALAD. TOASTED BRIOCHE.	30 €
LARGE PLATE OF SMOKED SALMON. SOUR CREAM WITH DILL, ORGANIC EGGS SALAD AND WHITE CABBAGE.	32 €
SEA BREAM CARPACCIO, PIQUILLO PEPPER PUREE, PEPPERED ARTICHOKE.	25 €
LEEK IN VINAIGRETTE.	18 €
🍷 SQUASH VELOUTÉ WITH PASSIONFRUIT AND CINNAMON CHANTILLY CREAM.	18 €

## DISHES

LINGUINE WITH PRAWNS.	42 €
FISH&CHIPS – «COIN DE RUE» POTATOES – CREAMED PEAS. GRIBICHE SAUCE.	32 €
🍷 WHOLE SOLE FISH, GRILLED OR MEUNIÈRE STYLE (500-600GR). SIDE OF YOUR CHOICE.	82 €
CRUNCHY ROASTED SCALLOPS, PARMESAN CREAM WITH PEARS JERUSALEM ARTICHOKE CRISPS, PILAF RICE.	45 €
POACHED SEA BASS FILLET WITH WHITE BUTTER SAUCE CAULIFLOWER VELOUTÉ WITH NUTMEG.	46 €
🍷 CLASSIC BEEF TARTARE.	36 €
FOUQUET'S BEEF TARTARE.	«Coin de Rue» Potatoes 34 €
FOUQUET'S CHEESEBURGER.	34 €
PIGEON SALMIS, BRAISED TURNIPS AND FRESH GRAPES. POTATO WAFERS.	38 €
GRILLED BEEF STEAK FILLET.	Mashed potatoes 54 €
DUCK FOIE GRAS SAUCE.	Sweet Onion fondue.
GRILLED LAMB CUTLET WITH THYME FLOWERS.	42 €
CHICKPEAS, PIQUILLO PEPPERS, RED BELL PEPPERS, GARLIC CLOVES. FENNEL SALAD WITH LEMON.	
🍷 CHEF'S DISH OF THE DAY	34 €

## EXTRA SIDES 9€

Seasonal vegetables 🍷 • «Coin de rue» potatoes 🍷  
Mashed potatoes with slightly salted butter 🍷 • Spinach 🍷 • Truffle mashed potatoes (21€) 🍷

🍷 Vegan dish 🍷 Vegetarian dish

## 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 €

PEAR QUARTERS POACHED IN ANISE SYRUP, PEAR SORBET. 14 €

VANILLA ICE CREAM PROFITEROLES ; 70% ACARIGUA CHOCOLATE GANACHE. 14 €

ICED PARFAIT AND MANJARI GANACHE ; CRUSHED BLACKCURRANTS. 14 €

⑤ 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

SQUASH VELOUTÉ WITH PASSIONFRUIT AND CINNAMON CHANTILLY CREAM.

SEA BREAM CARPACCIO, PIQUILLO PEPPER PUREE, PEPPERED ARTICHOKEs.

♦ ♦ ♦ ♦ ♦

POACHED SEA BASS FILLET WITH WHITE BUTTER SAUCE  
CAULIFLOWER VELOUTÉ WITH NUTMEG.

GRILLED LAMB CUTLET WITH THYME FLOWERS.  
CHICKPEAS, PIQUILLO PEPPERS, RED BELL PEPPERS, GARLIC CLOVES.  
FENNEL SALAD WITH LEMON.

♦ ♦ ♦ ♦ ♦

VANILLA ICE CREAM PROFITEROLES ; CHOCOLATE GANACHE.  
ICED PARFAIT AND MANJARI GANACHE ; CRUSHED BLACKCURRANTS.

# *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



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](mailto:fouquetscannes@groupebarriere.com)

Menu on offer since October 7<sup>th</sup> 2022

Allergens: please ask for further information. Our meats are sourced in France, Germany and Ireland. 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.