



27 September 2022



MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD



Gluten

Cereals containing gluten: wheat, rye, barley, oat, spelt, kamut or their hybridized strains and cereal-based products

Rum baba, yellow mango, sweet whipped cream.

Fish & Chips

Homemade French Fries, split pea cream, tartare sauce

Fish & Chips – Homemade french fries. split pea cream. Gribiche sauce.

On the side of your choices

Home-made potatoes;

Gratin Dauphinois;

Mashed potatoes, butter 1/2 salt;

Green vegetables.

Ice cream and sorbets of the moment Muscovado tile.

Roasted potatoes gnocchi Sage cream, dried tomatoes.

Araguani meringue chocolate marquise, Pink grapefruit marmalade, cocoa water .

Melon, currants, Iberian palette, toast.

Beef skirt steak with black peppercorn Candied shallots, red wine sauce, homemade French fries

Penne with tomato sauce, peppery pecorino.

Dessert tray Choose 1 dessert from our menu

Free-range chicken Caesar salad

Today's Suggestion

Today's Suggestion

Duck Foie Gras terrine, Rhubarb chutney; toast.



Shellfish

Crustaceans and crustacean-based products

Today's Suggestion

Today's Suggestion



Eggs

Eggs and egg-based products

Rum baba, yellow mango, sweet whipped cream.

Cauliflower Bavarian cream, 67°- degree egg.

Fish & Chips

Homemade French Fries, split pea cream, tartare sauce

Fish & Chips – Homemade french fries. split pea cream. Gribiche sauce.

Roasted potatoes gnocchi Sage cream, dried tomatoes.

Araguani meringue chocolate marquise, Pink grapefruit marmalade, cocoa water .

Madagascar vanilla parfait, Caramelized pears, cumin caramel flakes.

Dessert tray Choose 1 dessert from our menu

Free-range chicken Caesar salad

Today's Suggestion

Today's Suggestion

Classic beef tartare. Homemade French Fries



Fish

Fish and fish-based products

Poached Salmon steak in a court-bouillon, A l'aneth; fondue de poireaux,

Mashed potatoes with ½ salt butter, whistle of carrots with lemon.

Grilled sea bream fillet, Virgin sauce. Mashed potatoes with ½ salt butter, whistle of carrots with lemon.

Fish & Chips

Homemade French Fries, split pea cream, tartare sauce

Fish & Chips – Homemade french fries. split pea cream. Gribiche sauce.

Free-range chicken Caesar salad

Green bean salad, spring onion, button mushrooms, Brillat-Savarin.

Today's Suggestion

Today's Suggestion

Beef tartare Fouquet's. Homemade French Fries



Peanuts

Peanuts and peanut-based products

Cauliflower Bavarian cream, 67°- degree egg.

Fish & Chips

Homemade French Fries, split pea cream, tartare sauce

Fish & Chips – Homemade french fries. split pea cream. Gribiche sauce.

Château filet, Bordelaise sauce, Homemade Potatoes

Dessert tray Choose 1 dessert from our menu



Soy

Soy and soy-based products

Green bean salad, spring onion, button mushrooms, Brillat-Savarin.

Today's Suggestion

Today's Suggestion



Milk

Milk and milk-based products, including lactose

Rum baba, yellow mango, sweet whipped cream.

Cauliflower Bavarian cream, 67°- degree egg.

Burrata, tomato jam, arugula.

Poached Salmon steak in a court-bouillon, A l'aneth; fondue de poireaux,

Mashed potatoes with ½ salt butter, whistle of carrots with lemon.

Grilled sea bream fillet, Virgin sauce. Mashed potatoes with ½ salt butter, whistle of carrots with lemon.

Fish & Chips

Homemade French Fries, split pea cream, tartare sauce

On the side of your choices

Home-made potatoes;

Gratin Dauphinois;

Mashed potatoes, butter 1/2 salt;

Green vegetables.

Ice cream and sorbets of the moment Muscovado tile.

Roasted potatoes gnocchi Sage cream, dried tomatoes.

Araguani meringue chocolate marquise, Pink grapefruit marmalade, cocoa water .

Beef skirt steak with black peppercorn Candied shallots, red wine sauce, homemade French fries

Madagascar vanilla parfait, Caramelized pears, cumin caramel flakes.

Penne with tomato sauce, peppery pecorino.

Dessert tray Choose 1 dessert from our menu

Fried squid with chilli Fennel salad with parmesan

Free-range chicken Caesar salad

Green bean salad, spring onion, button mushrooms, Brillat-Savarin.

Today's Suggestion

Today's Suggestion

Beef tartare Fouquet's. Homemade French Fries



Nuts

Nuts : almonds, hazelnuts, pistachios, walnuts, cashew nuts, pecan nuts, macadamia nuts, Brazil nuts,

Queensland nuts and nut-based products

On the side of your choices

Home-made potatoes;

Gratin Dauphinois;

Mashed potatoes, butter 1/2 salt;

Green vegetables.

Araguani meringue chocolate marquise, Pink grapefruit marmalade, cocoa water .

Madagascar vanilla parfait, Caramelized pears, cumin caramel flakes.

Dessert tray Choose 1 dessert from our menu

Today's Suggestion

Today's Suggestion



Celery

Celery and celery-based products

Spring lamb stew.

Beef skirt steak with black peppercorn Candied shallots, red wine sauce, homemade French fries

Today's Suggestion

Today's Suggestion



Mustard

Mustard and mustard-based products

Fish & Chips

Homemade French Fries, split pea cream, tartare sauce

Fish & Chips – Homemade french fries. split pea cream. Gribiche sauce.

Spring lamb stew.

Green bean salad, spring onion, button mushrooms, Brillat-Savarin.

Today's Suggestion

Today's Suggestion

Classic beef tartare. Homemade French Fries



Sesame

Sesame seeds and products with sesame seeds

Fish & Chips – Homemade french fries. split pea cream. Gribiche sauce.

Today's Suggestion

Today's Suggestion

Beef tartare Fouquet's. Homemade French Fries



Sulphite

Sulphurous anhydride and sulphites in concentration exceeding 10mg/kg or 10mg/L (expressed in total SO₂)

- Aloxe-Corton AOP Domaine Cornu Vieilles Vignes HVE
 - Bandol AOP Domaine des Baguiers
 - Bordeaux AOC Château Beau Mayne
- Bordeaux AOP Clarendelle Inspired By Haut-Brion
 - Bordeaux AOP Château Beau Mayne Dourthe
 - Bourgogne AOP Domaine Dupuis
 - Bourgogne AOP Domaine Dupuis
 - Burrata, tomato jam, arugula.
 - Cassis AOP Château Fontcreuse
 - Chablis AOC Saint Martin Domaine Laroche
 - Chablis Saint Martin AOC Domaine Laroche
 - Chablis Saint Martin AOC Domaine Laroche
 - Château La Garde
- Châteauneuf-du-Pape AOP Domaine du Père Caboché La Crau
 - Chinon AOP Domaine Pierre Sourdis Le Moulin à Tan
 - Costières de Nîmes AOP Château Beaubois
 - Côte de Provence AOP Minuty Prestige

- Côtes de Provence AOC Minuty Rose & Or
- Côtes de Provence AOC Minuty Prestige
- Côtes de Provence AOP Château Minuty Rosé&Or Cru Classé
 - Côtes du Rhône AOP Cuvée Fabre
 - Côtes du Rhône AOP Cuvée Fabre
 - Crozes Hermitage AOC L'Orientale - Ogier
 - Crozes Hermitage AOP Blanc Entrefaux
 - Crozes-Hermitage AOP Domaine Michelas St Signature HVE
 - Crozes-Hermitage AOP Signature Domaine Michelas St Jemms HVE
- Poached Salmon steak in a court-bouillon, A l'aneth; fondue de poireaux,
Mashed potatoes with ½ salt butter, whistle of carrots with lemon.
 - Entre-Deux-Mers AOP Château Lestrille
- Fish & Chips – Homemade french fries. split pea cream. Gribiche sauce.
 - Fouquet's "Cuvée Tradition"
 - Fouquet's "Cuvée Tradition"
 - Fouquet's Brut S.A
 - Fouquet's Rosé
 - Gewurztraminer AOP Lorentz-Woerlen Réserve
 - Hautes-Côtes-de-Nuits AOP Domaine Pierre Laurent
 - IGP Pays d'Oc Chardonnay "Les Bories Blanques" Douthe
 - Languedoc AOP Domaine Ortola Biodynamie
- Château filet, Bordelaise sauce, Homemade Potatoes
- Fatty duck breast lacquered with a bigarade, Poached beans in juice, soft apricots, dried figs and golden grape .
Melon, currants, Iberian palette, toast.
 - Meursault AOP Domaine Bitouzet-Prieur
 - Moët et Chandon Brut Impérial
 - Montagny 1er Cru AOP "Montorge - Monopole" domaine Terra Vitis
- Spring lamb stew.
- Beef skirt steak with black peppercorn Candied shallots, red wine sauce, homemade French fries
 - Pécharmant AOP Château Neyrac
 - Pessac-Leognan Lamothe-Bouscaut 2012
 - Pessac-Léognan AOP Château Lamothe Bouscaut
 - Pommard 1er Cru AOP J.Sordet Clos des Boucherottes (Monopole) Domaine
 - Pouilly-Fumé AOP Domaine Veneau - Cuvée S
 - Riesling AOP Lorentz-Woerlen Réserve
 - Ruinart Blanc de Blanc
 - Ruinart Rosé
 - Saint-Estèphe AOP Château Phélan Ségur
 - SAINT-JOSEPH AOP Septentrio
 - Saint-Julien AOP Sarget de Gruaud Larose
- Green bean salad, spring onion, button mushrooms, Brillat-Savarin.
 - Sancerre AOC Joseph Mellot Les Colinettes
 - Sancerre AOP Domaine Tassin
 - Sancerre AOP Domaine Bourgeois Les Bonnes Bouches
 - Sancerre AOP Domaine Tassin
 - Santenay 1er Cru AOP La Comme Domaine Lequin
 - Sauternes AOP Château de Mayne
 - Sauternes AOP Château de Mayne
 - ST Emilion Grand Cru AOC Château Franc Thailas Biodynamie
 - ST Emilion Grand Cru AOC Château Franc Thailas Biodynamie

Today's Suggestion

Today's Suggestion

Free-range poultry supreme with tarragon Snow peas.

Fouquet's Enghien - 66, rue du Général de Gaulle, 95880 Enghien-les-Bains, France

menuonline.fr / Droits réservés

Duck Foie Gras terrine, Rhubarb chutney; toast.

■ Vacqueyras AOP Fontimple

■ Vacqueyras AOP Domaine Miramont Biodynamie

■ Veuve Clicquot carte Jaune

■ Veuve Clicquot Grande Dame



Molluscs

Molluscs and mollusc-based products

Fried squid with chilli Fennel salad with parmesan

Today's Suggestion

Today's Suggestion