



FAUCHON
L'HÔTEL
PARIS

The Grand Café Fauchon

With a unique combination of glamor, culinary innovation, and continuous service at the corner of boulevard Malesherbes and Place de la Madeleine, The Grand Café FAUCHON is already taking its place as an exceptional address in the 8th Arrondissement.

The Grand Café FAUCHON has a total of 60 seats and offers guests unique experiences inside and out. Inside, it is the personification of Parisian chic with a separate entrance, huge windows letting in natural light, long tables, and a bar which is the centerpiece of creativity. Here, the mixologist explores different tastes and combinations, while the pastry chefs prepare works of art for the eye and the palate, as well as an ever-changing collection of seasonal delights.

The Grand Café FAUCHON combines the traditional classics of the Parisian brasserie — including some “family-style” dishes with a contemporary twist on the weekend as well as the freedom to taste “plates.” The philosophy is more or less sophisticated, sometimes revealing the raw product in all its nobility or on the contrary, cooked according to the inspiration and the season — in the desired order or at the same time. Without constraint of quality of the products, since the price is “on the plate” whatever the dish chosen. Anxious to favor the product whatever the time and the tasting method, The Grand Café FAUCHON has selected the best hams from here and there including Breton, Sardinian, Corsican, and others. The other expertise? The salmon, especially French, smoked with a string.

The vibrant outside terrace is a spot to sit in the shadow of the Madeleine Church and watch the world go by. After a day of business or sightseeing, we invite guests to come celebrate “Glam’Hours,” with us — what we like to call Gourmet Happy Hour. During the Glam’Hours, the city’s finest wines are paired with sophisticated delicacies to create a Gourmet Happy Hour experience as only we can delight.