

Grand Café FOY

MAISON FONDÉE EN 1850



SPRING SUMMER MENU

Spring Summer Menu



MAÎTRES
RESTAURATEURS

HISTORY OF THE LOCATION

The Grand Café Foy was established in approximately 1850. Its name derives from a General of the French Empire, Maximilien-Sébastien Foy (1775-1825). After an impressive career under Napoléon's orders, this man, whose bust is located in the corner of the central room in the brasserie and is surrounded by cherubim, was elected the deputy of l'Aisne in 1819. A passionate partisan of all freedoms, he grew in popularity. His death became a public bereavement; one hundred thousand people followed his coffin to Père-Lachaise Cemetery.

The Grand Café Foy is covered by the Pavillon Jacquet, one of the oldest bordering the Place Stanislas. The first stone was placed in March 1752 by the Grand Duke Ossolinsky. The inauguration of the Place Royale, baptised as such by Stanislas Leszcynski, Duke of Lorraine, took place on 21st November 1755, in honour of the King of France, Louis XV. All from Nancy were present that day, in particular the exceptional project managers: Jean Lamour, the wrought iron craftsman, Emmanuel Héré, the architect, Barthélemy Guibal, the sculptor, and Jean Girardet, the painter.

TO SHARE



Fuseau Lorrain, <i>smoked salami</i>	7,50
Truffle and parmesan salami	9,90
Provençal vegetable antipasti	7,50
FOY platter	19,90
Small Swedish sandwiches ((10 pieces))	9,00



APÉRITIFS

Apéritifs

Kir Champagne	12,00
Kir Lorrain <i>Gris de Toul, mirabelle liqueur</i>	6,00
Bitter without alcohol	4,00
Ricard, Pastis <i>2cl</i>	4,00
Perroquet/Tomate/Mauresque	4,50
Campari/Suze	5,00
Picon beer <i>30cl</i>	5,00
Porto Blanc Andresen 10 years <i>5cl</i>	8,00
Porto Fonseca 10 years <i>5cl</i>	8,00
Americano original <i>6cl</i>	7,50
Apérol SPRITZ	8,50

SELECTION OF WINES BY THE GLASS *12cl*

🍷 Méditerranée	5,00
<i>Domaine Peyrassol 2021</i>	
🍷 Cailleteau Bergeron	5,50
<i>Prestige</i>	
🍷 Mâcon	6,00
<i>Domaine Deveney Mars 2016</i>	
🍷 Crozes-Hermitages	6,50
<i>Domaine les entrefaux 2020</i>	
🍷 Viognier « Le contour de déponcins »	8,50
<i>2020</i>	
🍷 Barbera Alba	7,00
<i>2019</i>	
🍷 Maranges 1 ^{er} Cru « La Fussière »	9,00
<i>Domaine Bachelet 2019</i>	
🍷 Auxey-Duresses « Pain Perdu »	9,00
<i>Domaine Deveney Mars 2018</i>	



CHAMPAGNES

Champagnes

BRUTS	<i>Coupe 10cl</i>	<i>Btle 75cl</i>
Moët et Chandon <i>Réserve Impérial</i>	10,00	59,00
Roederer <i>Brut Premier</i>		69,00
Bollinger <i>Spécial Cuvée Brut</i>	12,00	79,00
ROSÉS		
Moët et Chandon <i>Rosé Impérial</i>	11,00	74,00
Bollinger <i>Rosé</i>		99,00

GRANDES CUVÉES *specialty wines*

Ruinart <i>Blanc de Blancs</i>	125,00
Bollinger <i>La grande année</i>	159,00
Dom Pérignon <i>2010</i>	170,00
Cristal Roederer <i>2012</i>	230,00
Krug <i>La grande Cuvée</i>	310,00



SPIRITS

Please ask for our menu

MINERAL WATER	<i>50cl</i>	<i>100cl</i>
Vittel	3,50	5,00
San Pellegrino	3,50	5,00
Châteldon		6,00



ENTRÉES

Entrées

Fillets of Soused Herring, <i>Warm, traditional potato salad</i>	13,90
« Bömlö » Salmon Carpaccio, <i>Gravlax, redcurrant and Vodka marinade, fresh mix of vegetables</i>	16,90
Duck Foie Gras en Terrine, <i>Blackberry ketchup, « Mireille Oster » gingerbread fingers</i>	18,90
Large Escargots, <i>Quality assured « Label Rouge », with parsley butter</i>	For 6 10,50 / For 12 16,90
Andalusian Gazpacho, <i>Tapenade toast</i>	11,50
Green Asparagus Gratiné with Parmesan, <i>Asparagus shoots</i>	17,50





TRADITIONAL BRASSERIE

Traditional Brasserie

Quiche Lorraine with country bacon, <i>Mixed salad</i>	13,90
Vosges Salad, <i>Crunchy salad, bacon hash browns, croutons, cream, poached egg</i>	17,50
Caesar Salad, <i>Romaine lettuce, fillets of grilled chicken, marinated anchovies, capers, tomatoes, parmesan, croutons</i>	18,90
Burrata Di Andria, <i>Italian virgin oil, seasonal tomatoes, Parma ham, basil and black salt</i>	20,90
Toasted Goat's Cheese « Le cloître », <i>Toasted bread, aubergine coated in virgin oil, new shoots of salad</i>	17,90
« Bömlo » Salmon Carpaccio, <i>Gravlax, redcurrant and Vodka marinade, fresh mix of vegetables</i>	22,90
Andouillette A.A.A.A.A., <i>High-quality string drawn pork sausage, fries, green salad, sauce béarnaise</i>	18,90
Pennes in a Truffle sauce, <i>Cream of truffle and Grana Padano shavings</i>	22,90
Green Vegetable Risotto, <i>Green asparagus, oyster mushrooms, artichokes</i>	16,90





OUR SELECTION OF LOCAL MEATS

Our Selection of Local Meats

Charolais Steak Tartare, <i>Prepared by knife and seasoned, fries and salad</i>	19,50
Lightly seared Carpaccio Rossini style <i>Virgin olive oil, Grana Padano, truffle infusion, foie gras, fries and salad</i>	21,50
Cut of Pasture-raised Poultry, <i>Morel sauce, potato purée with herbs</i>	19,90
Grilled Rib Steak approx. 250g, <i>Béarnaise sauce, fries and green salad</i>	23,50
Château Filet of Beef approx. 220g, <i>Béarnaise sauce, fries and green salad</i>	26,50



OUR FISH

Our Fish

Roasted Cod Fillet, <i>Saffron-grilled provincial vegetables, Iberian chorizo</i>	22,00
Fried Gambas with parsley, <i>Parsley butter, lemon, potato purée with olive oil</i>	19,90
Grilled Gilt-head Bream, whole approx. 400g, <i>Steamed potatoes, virgin oil, thyme</i>	24,50
« Noix de Saint-Jacques » Scallops lightly seared, <i>Vegetable Risotto, green asparagus, oyster mushrooms, artichokes</i>	26,90



HOUSE SPECIALTY

House Specialty

Irish « Tomahawk » Rib of Beef, approx. 1,2kg (for 1 to 3 people), <i>Garlic confit, thyme, Béarnaise sauce, roasted new potatoes</i>	69,00
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(only lunchtimes, except WE)

TODAY'S SPECIALTY 14,00 €



(only lunchtimes, except WE)

DEAL OF THE DAY 19,90 €

*PToday's Specialty + dessert of your choice
(1 € supp. for the FOY gourmand)*

KIDS MENU -12 years 12,90 €

Kids Menu

Organic minced beef steak from the « ferme du Moulnot » or sustainably sourced salmon steak, fries, potato purée, or Provincial vegetables
+ Raspberry Cappuccino or 2 flavour ice cream + Drink (*soft*)



GRAND CAFÉ FOY MENU

Grand Cafe Foy Menu

29,50 € without wine / 35,50 € with accompanying wine

ENTRÉES (to choose from)

Andalusian Gazpacho, Tapenade toast
Beaujolais, Piron 100% Chardonnay 2021

Quiche Lorraine with country bacon
Côte de Toul Auxerrois domaine Regina 2020

Fillets of Soused Herring with
a warm, traditional potato salad
Côte de Blaye, Cailleteau Bergeron Prestige 2020

MAINS (to choose from)

Fried Gambas with parsley, parsley butter, lemon,
potato purée with olive oil
Mâcon domaine Deveney Mars 2016

Green Vegetable Risotto, green asparagus,
oyster mushrooms
Pinot noir d'Alsace Huber et Bléger 2019/20

Cut of Pasture-raised Poultry, morel sauce,
potato purée with herbs
Nerello Mascalese (Terre de vins) 2018/19

DESSERT OF YOUR CHOICE
(1 € supp. for the FOY gourmand)



STANISLAS MENU

Stanislas Menu

**36,90 € without wine / 47,50 € with accompanying
distinguished wine**

ENTRÉES (au choix)

Duck Foie Gras en Terrine, « Mireille Oster »
gingerbread fingers
Gewurztraminer Vendanges tardive, Huber et Bléger 2018

6 Large Escargots
Chablis « Domaine Moreau et fils » 2020

« Bömlö » Salmon Carpaccio, redcurrant and Vodka
marinade, fresh mix of vegetables
Viognier « Les contours de déponcins », 2020

MAINS (to choose from)

Pennes in a Truffle sauce, cream of truffle and Grana Padano
Château Saint Maur « AOP Cru Classé », Excellence 2021

Château Filet of Beef approx. 220g,
béarnaise sauce, fries and green salad
Saint Joseph, Domaine Gaillart 2020

Roasted Cod Fillet, saffron-grilled provincial vegetables,
Iberian chorizo
● *Vernaccia di San Gimignano 2018*

CHEESES aged by the « Frères Marchand »
or **DESSERT OF YOUR CHOICE**



FOY GOURMAND 9,90 €
Foy Gourmand
Coffee, Tea or Infusion and 3 sweets of the day



CHEESES & HOMEMADE DESSERTS
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Selection of 3 cheeses « des Frères Marchand », dried fruit	9,00
« Stanislas » Iced Parfait, macarons by « Sœurs Macarons », Mirabelle plum coulis	9,00
Raspberry Cappuccino, with Spéculoos crumbs	7,50
Lemon-Basil Dome , crunchy biscuit	8,00
Baba « Stanislas », rum raisins	8,00
Crème Brulée, Nancy bergamot lime flavoured	7,50
Gourmand Raspberry Tart	8,00
Chocolate Moelleux, salted caramel, vanilla ice cream (<i>Gluten free</i>)	9,50
Traditional Millefeuille, caramelised, Bourbon vanilla	8,00
Giant FOY Profiterole, entirely chocolate	8,50
Tart of the day	7,50



100% ARTISANAL ICE CREAMS
100% Artisanal Ice Creams

Coffee or Chocolate Liégeois	7,50
Dame Blanche with grilled almonds	7,50
Coupe Amarena with Morello cherries	8,00
Selection of 3 ice creams and sorbets, <i>Raspberry, Mirabelle plum, Morello cherry, lime, chocolate, vanilla, strawberry, coffee</i>	7,00
Coupe Lorraine ice cream, <i>Mirabelle sorbet, alcohol and Mirabelle plum marmalade</i>	8,50
Framboisine, <i>Raspberry sorbet, alcohol and fresh raspberries</i>	8,50
Colonel / Mojito Coupe	8,50



BRASSERIE MENU, SERVED BETWEEN 2:30PM AND 5:30PM

Brasserie Menu



Quiche Lorraine with country bacon, <i>Mixed salad</i>	13,90
Charolais Steak Tartare, <i>Prepared by knife and seasoned, fries and salad</i>	19,50
Lightly seared Carpaccio Rossini style, <i>Virgin olive oil, Grana Padano, truffle infusion, foie gras, fries and salad</i>	21,50
Burrata Di Andria, <i>Italian virgin oil, seasonal tomatoes, Parma ham, basil and black salt</i>	20,90
Grilled Rib Steak approx. 250g, <i>Béarnaise sauce, fries and green salad</i>	23,50
Pennes in a Truffle sauce, <i>Cream of truffle and Grana Padano shavings</i>	22,90



FOY GOURMAND 9,90 € Coffee, Tea or Infusion and 3 sweets of the day



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