

Grand Café FOY

MAISON FONDÉE EN 1850

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 Leszczynski, 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, smoked salami	
Burrata in virgin oil, with black olives	
Antipasti, fresh goat's cheese, grilled bread	
The Convivial Board, <i>fine charcuterie, aged cheeses, salad</i>	
Nordic Mini Club <i>(10 pieces)</i>	
Marinated anchovies, with a tomato tapenade	
Falafels, with mint, hummus, virgin oil	



7,50
11,00
17,00
24,00
9,00
9,00
9,90

APERITIFS

Kir Champagne	14,00
Kir Lorrain <i>Gris de Toul, mirabelle liqueur</i>	6,00
Kir Vin Blanc <i>Blackcurrant, blackberry, raspberry and peach</i>	6,00
Bitter without alcohol	4,00
Ricard, Pastis <i>2cl</i>	4,00
Perroquet/Tomate/Mauresque	4,50
Martini Bianco or Rouge <i>5cl</i>	5,00
Martini Gin <i>6cl</i>	6,50
Campari/Suze <i>5cl</i>	5,00
Porto Blanc Andresen <i>10 years 5cl</i>	8,00
Porto Fonseca <i>10 years 5cl</i>	8,00
Americano original <i>6cl</i>	7,50
Apérol SPRITZ	9,00



SPECIALTY WINES OF THE SEASON, BY THE GLASS 12CL

● Côte de moselle <i>Château de Vaux «les gryphées»</i>	6,00
● Muscadet <i>Clos des Orfeuilles</i>	5,00
● Pigoudet <i>Soleil d'enfer</i>	5,50
● Saint M <i>Château Saint-Maur cru classé</i>	7,00
● Margaux <i>Tour de Mons</i>	9,00
● Saint-Joseph <i>« Les 100 ciels » Jean-Luc Colombo</i>	7,50

CHAMPAGNES

BRUTS

	Glass 10 cl	Btl 75 cl
Vallois Ferat <i>Premier cru en Blanc de Blancs</i>	11,00	65,00
Moët et Chandon <i>Réserve Impérial</i>	12,50	75,00
Bollinger <i>Spécial cuvée</i>	15,00	85,00

ROSÉS

Moët et Chandon <i>Rosé Impérial</i>	14,00	85,00
Bollinger Rosé		99,00



GRANDES CUVÉES Speciality wines

Ruinart <i>Blanc de Blancs</i>	140,00
Bollinger <i>La grande année 2014</i>	170,00
Dom Pérignon <i>2012</i>	230,00
Cristal Roederer <i>2012/13</i>	245,00
Dom Ruinart <i>Blanc de Blancs 2010</i>	240,00

WATER

MINERAL WATER

	50cl	75cl	100cl
Vittel	3,50		5,50
San Pellegrino	3,50		5,50
Chateldon		7,00	

ENTRÉES

Southern-style poached eggs,
Lukewarm and served with a tomato jam, and peppers with thyme



13,50

Hure of beef with Mirabel plums,
Ravigote sauce, new shoots of salad

14,20



Salmon ceviche,
Fruit juices in sherry, crunchy vegetables

17,50

Duck foie gras,
Semi-cooked, with port and « Mireille Oster » gingerbread fingers

20,90

Large escargots,
Quality assured « Label Rouge », with parsley butter

For 6 10,50 / For 12 17,90

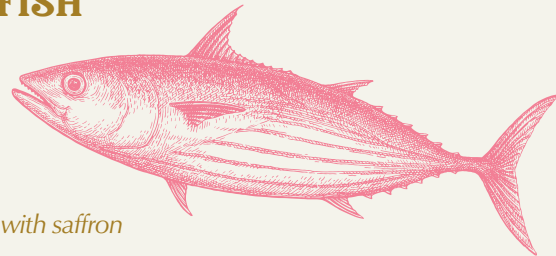
Gazpacho Verde,
Green vegetables infused with tarragon, ham crisps, raspberries

12,90



OUR FISH

« Noix de Saint-Jacques » scallops,
Fried in butter, creamy truffle risotto, Italian parmesan



32,00

Roasted octopus,
Cooked with grilled garlic, vegetables in bourride (a Provençal stew) with saffron

25,00



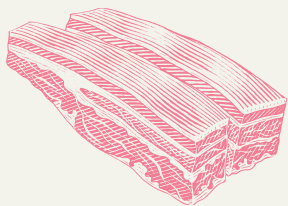
Tuna,
Grilled steak, best medium rare, Southern-style vegetables

26,00



Salmon steak,
Steamed with vegetables, aioli

18,90



TRADITIONAL BRASSERIE

Quiche Lorraine with country bacon,
Mixed salad

13,90

Vosges salad,
Crunchy salad, bacon hash browns, croutons, cream, poached egg

17,50

Caesar salad,
Romaine lettuce, grilled chicken fillet, tomatoes, egg, parmesan, capers, fries with mayonnaise

17,90

 Roasted gambas salad,
Rocket salad with seasonal fruits, artichokes in oil, dried figs, seasonal fruits

19,00

Burrata in truffle oil,
Pomodoro tomato compote, black olive salt, grilled baguettine, basil and young salad

21,00

 The «VEGGIE» recipe,
Quinoa gourmand, smoked tofu, cucumber, tomato, green vegetables, mint and coriander

16,90

Andouillette A.A.A.A.,
High-quality string drawn pork sausage, fries, green salad, sauce béarnaise

18,90

Veal cannelloni with truffles,
Truffle cream and Grana Padano shavings, tomato juices in wine

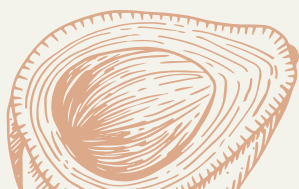
24,00

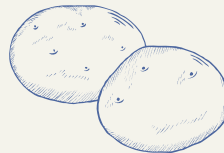
Smoked salmon Club,
Nordic bread, lime cream, pickles and cucumber, crunchy salad

18,50

Avocado Toast,
Avocado, Philadelphia, ham crisps and fresh goat's cheese cream, pomegranate, grain bread

18,90





OUR SELECTION OF MEATS

Charolais steak tartare, <i>Prepared by knife and seasoned, fries and salad</i>	19,50
Lightly seared carpaccio with truffles, <i>Virgin olive oil, Grana Padano, truffle pesto, capers, rocket</i>	22,90
Cut of pasture-raised poultry, <i>Green curry in a wok, coconut milk, quinoa, green vegetables, coriander and mint</i>	19,90
Grilled rib-eye steak from Lorraine approx. 250 g, <i>Béarnaise sauce, fries and green salad</i>	26,50
Château fillet of beef from Lorraine approx. 220g, <i>Morel cream, mashed potatoes</i>	31,00
Hanger steak approx. 300 g (may vary), <i>Sliced by knife, potatoes with parsley, Choron sauce</i>	29,00
Flat iron steak approx. 400 g (may vary), <i>Grilled, for 1 to 2 people, remarkably tasty, potatoes with parsley, Choron sauce</i>	36,50
Irish « Tomahawk » Rib of Beef, approx. 1,2kg, <i>For 1, 2 or 3 people, potatoes with parsley</i>	88,00



TODAY'S SPECIALTY 14,50 €

(only lunchtimes, except WE)

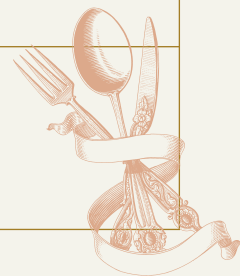
DEAL OF THE DAY 21,00 €

(only lunchtimes, except WE)

Today's Specialty + dessert of your choice
(2 € supp. for the FOY gourmand)

KIDS MENU -12 YEARS 12,90 €

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

29,90 € without wine

37,90 € with accompanying wine (10 cl)

ENTRÉES (to choose from)

Hure of beef with Mirabel plums

Côte de toul Auxerrois REGINA



Southern-style poached eggs

La Clape « Héritage » Gérard Bertrand

Gaspacho Verde

IGP Méditerranée « Domaine Peyrassol »

MAINS (to choose from)



Steamed salmon steak with vegetables and aioli

Pigoudet « Soleil d'enfer »

Pasture-raised poultry in a green curry with quinoa

Pinot noir d'Alsace Huber et Bléger

Andouillette 5A, fries, salad and béarnaise sauce

Côte du Rhône Villages « Domaine FERRATON »

DESSERT OF YOUR CHOICE*

(2 € supp. for the FOY gourmand)



STANISLAS MENU

39,00 € without wine

49,00 € with accompanying distinguished wine (10 cl)

ENTRÉES (to choose from)

Duck Foie Gras en Terrine,

« Mireille Oster » gingerbread fingers

Gewurztraminer Vendanges tardive, Huber et Bléger 2018

6 Large Escargots

Chablis, La sereine, « La chablisienne »



Salmon ceviche with crunchy vegetables



Trebbiano d'Abruzzo « cantina Tollo »

MAINS (to choose from)

Octopus grilled in garlic, vegetables in bourride

Saint M « Château Saint-Maur » cru classé

Château Filet of Beef, in a morel sauce,
mashed potatoes

Margaux « Tour de Mons »

Noix de Saint-Jacques creamy risotto, truffle flavoured

Viognier « Domaine la Montine »

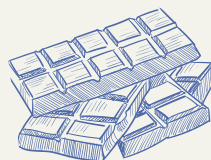
CHEESES aged by the « Frères Marchand »
or **DESSERT OF YOUR CHOICE**



FOY GOURMAND 11,00 €
Coffee, Tea or Infusion and 3 sweets of the day

CHEESES AND HOMEMADE DESSERTS

Selection of 3 cheeses « des Frères Marchand », dried fruit	12,00
Iced Parfait with macarons, organic Lorraine Mirabelle plums and coulis	9,00
Raspberry Cappuccino, with Spéculoos crumbs*	7,50
Lemon confit tart	8,50
Baba « Stanislas », rum raisins*	8,00
Crème brûlée, Nancy bergamot lemon flavoured*	7,50
Gourmand raspberry tart*	8,00
Chocolate moelleux, salted caramel, vanilla ice cream (<i>Gluten free</i>)	9,50
Traditional vanilla millefeuille	8,50
« Classic » Profiteroles	For 1 3,50 / For 2 6,90 / For 3 9,00
Fine apple tart, vanilla ice cream	7,50
Dessert of the day*	7,50



100% ARTISANAL ICE CREAMS

Coffee or Chocolate Liégeois*	7,50
Dame Blanche with grilled almonds*	7,50
Coupe Amarena with Morello cherries	8,50
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 AND FROM 11PM TO 12AM FRIDAYS AND SATURDAYS

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, grilled chicken fillet, tomatoes, egg, parmesan, capers, fries with mayonnaise</i>	17,90
Burrata in truffle oil, <i>Pomodoro tomato compote, black olive salt, grilled baguettine, basil and young salad</i>	21,00
✓ The «VEGGIE» recipe, <i>Quinoa gourmand, smoked tofu, cucumber, tomato, green vegetables, mint and coriander</i>	16,90
Andouillette A.A.A.A., <i>High-quality string drawn pork sausage, fries, green salad, sauce béarnaise</i>	18,90
Veal cannelloni with truffles, <i>Truffle cream and Grana Padano shavings, tomato juices in wine</i>	24,00
Smoked salmon Club, <i>Nordic bread, lime cream, pickles and cucumber, crunchy salad</i>	18,50



FOY GOURMAND 11,00 €
Coffee, Tea or Infusion and 3 sweets of the day



CHEESES AND HOMEMADE DESSERTS

Selection of 3 cheeses	12,00
« des Frères Marchand », dried fruit	
Iced Parfait with macarons,	9,00
organic Lorraine Mirabelle plums and coulis	
Raspberry cappuccino, with Spéculoos crumbs*	7,50
Lemon confit tart	8,50
Baba « Stanislas », rum raisins*	8,00
Crème brûlée, Nancy bergamot lemon flavoured*	7,50
Gourmand raspberry tart*	8,00
Chocolate moelleux, salted caramel,	9,50
Vanilla ice cream (gluten free)	
Traditional caramelised millefeuille, vanilla	8,50
Profiteroles	For 3,50 / For 2 6,90 / For 3 9,00
Tart of the day*	7,50
Dessert of the day*	7,50

100% ARTISANAL ICE CREAMS

Coffee or Chocolate Liégeois*	7,50
Dame Blanche with grilled almonds*	7,50
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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



Net price in euros, taxes and service included