

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 DURING THE APÉRITIF



The Apéritif Board*	6,90
<i>Tomme cheese from Lorraine/green and black olives/pretzels/cherry tomatoes</i>	
Fine charcuterie and ripened cheeses Board*	19,00
<i>Italian ham, Mortadella, Coppa, Rosette/Tomme cheese from Lorraine/salad and cream cheese</i>	
The Marine Board*	22,00
<i>Mackerel rillettes, trout gravlax, marinated octopus, garlic anchovies/salad and cream cheese</i>	

Dried sausage*	11,50
Nordic Mini Club sandwiches with smoked salmon* (10 pieces)	11,00
Shrimp tempura (6 pieces) chili sauce*	12,00
Slow-cooked bone marrow, grilled bread*	14,90
Buratta to share, with olive oil*	16,90
Caviar Oscietre Français Sturia 15 g*	44,00

STURIA

*Based on availability

CHAMPAGNES

APÉRITIFS	
Fizzy Chardonnay without alcohol	6,50
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 2cl	4,00
Perroquet/Tomate/Mauresque	4,50
Martini Bianco or Rouge 5cl	5,00
Campari/Suze 5cl	5,00
Porto Blanc Andresen 10 years 5cl	8,00
Porto Fonseca 10 years 5cl	8,00
Americano Original 6cl	7,50
Apérol Spritz	10,00

BRUTS	Glass	Btle
	10 cl	75 cl
Ayala <i>Brut majeur</i>	11,50	72,00
Moët et Chandon <i>Réserve Impérial</i>	12,50	85,00
R Ruinart		85,00
Bollinger <i>Spécial cuvée</i>	15,00	92,00
ROSÉS		
	14,00	85,00
		99,00
BLANCS DE NOIRS		
		140,00



SPECIALTY WINES OF THE SEASON BY THE GLASS 12CL

● Côte de moselle <i>Château de Vaux « Les Gryphées »</i>	6,00
● Viognier <i>Domaine Preignes le neuf</i>	7,00
● Saint Veran <i>Les Cras, Domaine les terres secrètes</i>	6,50
● Pouilly Fumé <i>Blanc fumé, Pascal Jolivet</i>	8,00
● Ventoux <i>La Barre, Domaine de Piéblanc</i>	7,00
● Saint M, Cru Classé <i>Chateau Saint-Maur</i>	6,50

GRANDES CUVÉES specialty wines	
Ruinart <i>Blanc de Blancs</i>	140,00
Bollinger <i>La grande année 2014</i>	170,00
Dom Pérignon 2012	230,00
Cristal Roederer 2012/13	245,00
Dom Ruinart <i>Blanc de Blancs 2010</i>	240,00
RD 2008 Bollinger	430,00

WATER

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

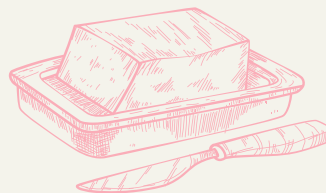


Net price in euros, taxes and service included



ENTRÉES

Deville Eggs with Truffle, <i>From the « ferme du Moulnot », salad</i>	16,00
Pressé of Duck Confit, <i>With foie gras, figs, apricots</i>	17,00
Trout Tartare from the Frais Baril in Xertigny, <i>With gravlax, courgette remoulade, goat cottage cheese</i>	16,50
Gazpacho Verde, <i>Avocado and cucumber with pepper from Kampot, feta, tomato crisps</i>	13,50
Duck Foie Gras, <i>Semi-cooked, with port, tomato sauce with vanilla, traditional toasted bread</i>	21,00
Marinated Octopus, <i>Crunchy vegetable salad, in a strong citrus juice</i>	18,00
Large Escargots, <i>Quality assured « Label Rouge », with parsley butter</i>	For 6 10,50 / For 12 17,90



FISH, CRUSTACEANS AND SHELLFISH

Caviar Oscietre Français Sturia (based on availability),	For 15g 44,00
Lobster Roll's, <i>Fresh herbs, mayonnaise, dried tomatoes, hard-boiled egg with salad, fries</i>	24,00
Scallops and Clams, <i>Alle Vongole, linguine with garlic and parsley</i>	36,00
Roasted Octopus, <i>Courgette and pesto risotto, parmesan shavings</i>	26,00
Gambas (whole prawns), <i>Grilled and flamed with homemade Gin and cardamom, traditional vegetables and garlic</i>	26,00
Filet of trout from the Frais Baril Plancha, <i>Fried green vegetables, virgin sauce with lemon confit</i>	19,50



TRADITIONAL BRASSERIE

Quiche Lorraine with country-style Bacon,

Mixed salad

13,90

Lorraine Burger,

Thick patty, Tomme cheese from Lorraine, cheese sauce, grilled onions, pickles, fries and salad

18,50

Plant-based Burger available / please ask!

Andouillette A.A.A.A.,

High-quality string drawn pork sausage, fries and salad, bearnaise sauce

19,00

Truffle and Coquillettes Gratin,

Cream of truffle and parmesan shavings, cooked ham with truffle

22,00

Little Stuffings,

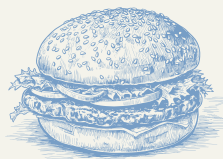
Tomatoes, peppers, courgettes, veil stuffing with thyme and oregano

21,00

Ravioles du Dauphiné IGP,

Quality assured « Label Rouge », cooked in virgin oil and spinach, roquette, tomato, parmesan and garlic sauce

17,50



OUR SALADS

Buratta,

With olive oil, marinated seasonal tomatoes and Italian ham

21,00

Gourmand,

Smoked duck breast, foie gras, duck wing confit, quail eggs, green vegetables, fresh tomatoes, raspberries, and salad

26,00

Crottin de Chavignol,

Goat's cheese on grilled farmhouse bread, vegetables, and salad

17,50

La Vosgienne,

Crunchy salad, baked potatoes, bacon confit, croutons, cream, poached egg

17,50

Caesar Salad,

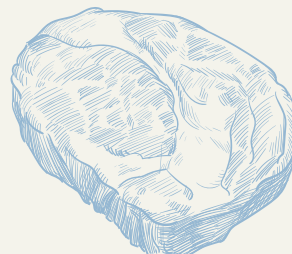
Romaine lettuce, grilled chicken filet, tomatoes, egg, parmesan, capers

18,90



OUR SELECTION OF MEATS

Charolais Steak Tartare, <i>Prepared by knife and seasoned, fries and salad</i>	19,50
Free range Chicken Supreme with Morels, <i>Gently cooked in a morel cream, potato purée with butter</i>	22,00
Calf Sweetbread, <i>Precisely grilled, green asparagus and vegetables, roquette and pistachio pesto</i>	32,50
Grilled Rib Steak from Lorraine, <i>Bearnaise sauce, fries and green salad</i>	25,00
Château Filet of Beef from Lorraine, <i>Morel sauce, potato purée with butter</i>	31,00
Lamb Shank Confit cooked for 7 hours, <i>Vegetables, juices spiced with thyme</i>	26,00
Beef Carpaccio classic or truffle marinade, <i>Instant marinade, capers, roquette, confit of tomatoes and parmesan shavings, fries</i>	22,00



TODAY'S SPECIALTY 15,00 €

FOY EXPRESS

TODAY'S SPECIALTY + FOY GOURMAND 21,00 €

(only lunchtimes, except WE and public holiday)

GRAND CAFÉ FOY LUNCH DEAL

ENTRÉE + MAIN OR MAIN + DESSERT 24,00 €

(only lunchtimes, except WE and public holiday)

KIDS MENU -12 YEARS 13,50 €

Organic minced beef steak from the « ferme du Moulnot »
or sustainably-sourced salmon steak, fries, potato purée, or seasonal vegetables
+ raspberry cappuccino or 2 flavour ice cream + drink (soft)



GRAND CAFÉ FOY MENU

31,00 € without wine / **38,90 €** with accompanying wine (10 cl)

ENTRÉES ((to choose from))

Quiche Lorraine with country-style Bacon, salad
Côte de Moselle, Les gryphées, Château de Vaux

✓ Gazpacho Verde, with avocado and cucumber,
feta and tomato crisps
Viognier, Domaine de Preignes le neuf

Pressé of Duck Confit, with foie gras, figs and apricots
Pinot noir, Domaine Huber et Bléger

6 Large Escargots, Label Rouge
Côte de Toul, Auxerrois, Domaine Régina

MAINS (to choose from)

Filet of Trout from the Frais Baril in Xertigny,
fried green vegetables, citrus confit virgin sauce
Gris de Toul, Domaine Régina

Chicken Supreme with Morels, potato purée with butter
Côte du Rhône Villages, Domaine Ferraton

✓ Ravigottes du Dauphiné IGP, label rouge,
roquette and tomato, parmesan shavings
Lussac Saint Emilion, La chapelle rose

Today's Speciality

DESSERT OF YOUR CHOICE WITH AN *

or

***** DESSERT OF THE DAY *****

(2 € supp. for the FOY gourmand)

MENU STANISLAS

39,90 € without wine / **49,90 €** with accompanying distinguished wine (10 cl)

ENTRÉES ((to choose from))

Duck Foie Gras en Terrine, tomato sauce with vanilla, toast
Gewurztraminer Vendanges tardive, Huber et Bléger

Devised Eggs with Truffle from « ferme du Moulnot »,
crispy salad, dried fruit
Chablis, La sereine, « La chablisienne »

Trout from the Frais Baril, gravlax,
rémoulade of courgette, goat's cheese
Saint Véran, Les Cras, Domaine des terres secrètes

MAINS (to choose from)

Whole Prawns, grilled and flamed in gin,
vegetables, garlic sauce
Riesling Rosenberg, Domaine Barmès et Buecher

Château Filet of Beef, morel sauce, potato purée with butter
Ventoux, La Barre, Domaine de Piéblanc

Roasted Octopus, courgette risotto, pesto,
parmesan shavings
Margaux « marquis de Mons »

CHEESES aged by the « Frères Marchand »

ou **DESSERT OF YOUR CHOICE**



FOY GOURMAND 10,90 €
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
Chocolate Dome and praline on a biscuit base*	8,00
Stanislas Iced Parfait, with macarons from the « Sœurs Macarons », Mirabelle plum coulis	9,00
Raspberry Cappuccino, with Spéculoos crumbs*	7,50
Baba « Stanislas », rum raisins*	8,00
Crème Brulée, Nancy bergamot orange flavoured*	7,50
Gourmand Raspberry Tart*	8,00
Pavlova with seasonal fruit*	8,00
Grand Chocolate Moelleux, salted caramel, vanilla ice cream (<i>gluten free</i>)	9,50
Traditional Vanilla Millefeuille	8,50
« Classic » Profiteroles	For 1 4,00 / For 2 7,50 / For 3 11,00
Strawberry Tart, pistachio cream	8,50
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 ice creams and sorbets (3 scoops)*, <i>Raspberry, Mirabelle plum, morello cherry, lime, chocolate, vanilla, strawberry, coffee</i>	7,00
Coupe Lorraine, <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,
Mixed salad

13,90

Beef Carpaccio classic or truffle marinade,
Instant marinade, capers, roquette, confit of tomatoes and parmesan shavings, fries

22,00

Buratta,
With olive oil, marinated seasonal tomatoes and Italian ham

21,00

Vosgienne,
Crunchy salad, baked potatoes, bacon confit, croutons, cream, poached egg

17,50

Caesar salad,
Romaine lettuce, grilled chicken filet, tomatoes, egg, parmesan, capers

18,90

Filet of Trout from the Frais Baril,
Fried green vegetables, citrus confit virgin sauce

18,50

Grilled Rib Steak from Lorraine,
Bearnaise sauce, fries and green salad

24,50

Charolais Steak Tartare,
Prepared by knife and seasoned, fries and salad

19,50



FOY GOURMAND 10,90 €

Coffee, Tea or Infusion and 3 sweets of the day

CHEESE, HOMEMADE DESSERTS & ICE CREAMS AVAILABLE ON THE MENU

SNACKS 2:30PM TO 5:30PM

Afternoon delicacies at the Grand Café Foy

Lemon/Ginger Cake, *per slice*

4,00

Cheesecake, *per slice*

6,00

Giant Cookie, *per unit*

4,50

Brownies, *per unit*

4,50