



Grand Café

FOY

MAISON FONDÉE EN 1850

AUTUMN-WINTER 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*	23,00
<i>Italian ham, Mortadella, Coppa, Rosette/Tomme cheese from Lorraine/salad and cream cheese</i>	
Fine de Claire n°3 Oysters* For 6	19,00 For 12 35,00
Pink Shrimp*	For 6 15,00 For 12 28,00

Nordic Mini Club sandwiches with trout Gravlax (10 pieces)	12,50
Shrimp tempura (6 pieces) schili sauce*	14,00
Slow-cooked bone marrow, grilled bread*	16,00
Entire dried sausage*	11,50
 Caviar Oscière Français Sturia the box 15g*	44,00

*Based on availability

APÉRITIFS

Fizzy Chardonnay without alcohol	6,50
Kir Champagne	14,00
Kir Lorrain <i>Gris De Toul, Mirabelle liqueur</i>	6,50
Kir Vin Blanc <i>Blackcurrant, blackberry, raspberry and peach</i>	6,50
Bitter without alcohol	4,50
Ricard, Pastis 2cl	4,50
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	8,00
Apérol Spritz	10,00

CHAMPAGNES

BRUTS

	Class 10 cl	Btl 75 cl
Ayala <i>Brut majeur</i>	12,00	65,00
Moët et Chandon <i>Réserve Impérial</i>	13,00	80,00
R Ruinart		85,00
Bollinger <i>Spécial cuvée</i>	15,00	95,00

ROSÉS

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



BLANCS DE NOIRS

Bollinger P.N. <i>Ayc 18</i>		140,00
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SPECIALTY WINES OF THE SEASON BY THE GLAS ^{12CL}

● Côte de moselle <i>Château de Vaux « Septentrion »</i>	6,50
● Viognier <i>La violette, Domaine J-L Colombo</i>	7,50
● Saint Veran <i>Les Cras, Domaine les terres secrètes</i>	7,50
● Hautes-côtes-de-Beaune <i>Domaine Billard</i>	7,50
● Ventoux <i>La Barre, Domaine de Piéblanc</i>	7,00
● Lussac Saint Émilion <i>Domaine Chapelle la rose</i>	6,00

GRANDES CUVÉES *speciality wines*

Ruinart <i>Blanc de Blancs</i>	145,00
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	380,00

WATER

MINERAL WATER

	50cl	75cl	100cl
Vittel	4,00		6,00
San Pellegrino	4,00		6,00
Chateldon		7,00	

Net price in euros, taxes and service included





ENTRÉES

Authentic duck Rillette, <i>Mustard seed condiment, grilled farmhouse bread</i>	18,50
Eggs from « la ferme du Moulnot » with leeks, <i>Seaweed maki sushi, wasabi mayonnaise</i>	15,50
Sliced filet of trout from Vosges, <i>Dill Gravlax and lemon confit, cream of horseradish and blinis</i>	18,90
Duck Foie Gras, <i>Semi-cooked, with port, stewed onions, grilled farmhouse bread</i>	21,90
Lobster Cannellonis, <i>Winter vegetables, shell coulis, cheesy sabayon sauce</i>	24,90
Large Escargots, <i>Quality assured « Label Rouge », with parsley butter</i>	For 6 10,50 / For 12 17,90



OUR VEGGIE RECIPES



Butternut cream,
Made with rice milk, roasted pumpkin seeds, shiitake mushrooms



Stuffed cabbage with vegetables,
Plant-based milk confit, dried fruit and fresh herbs, seasoned broth



Veggie Burger,
Plant-based burger with kidney beans and bulgar wheat, Comté cheese, grilled onions, pickles, fries and salad



14,90


19,00

18,50





TRADITIONAL BRASSERIE

Quiche Lorraine with country-style bacon, <i>Mixed salad</i>		14,90
Vosges salad, <i>Crunchy lettuce, fried potatoes, bacon confit, croutons, cream, poached egg</i>		18,50
Steak « à cheval », <i>With a fried egg on top, from the « ferme du Moulnot », pan-seared to your taste, fries and salad</i>		18,00
Caesar club, <i>Romaine lettuce, grilled chicken filet, tomatoes, egg, parmesan, capers, fries with mayonnaise</i>		21,00
Ravioles du Dauphiné IGP Gratin, <i>Quality assured « Label Rouge », Morel cream, parmesan and salad</i>		22,00

OUR STEWS

Semi-salted braised hock, <i>With local beer, sauerkraut and steamed potatoes</i>		25,00
Farm sausage, <i>Cooked in truffle juice, potato purée</i>		22,00
Lamb shank confit, <i>Braised with dried fruits, similar to a tagine</i>		27,00
Duck leg confit, <i>Roast potatoes with fresh herbs, sherry spiced juices</i>		23,00
Traditional « Bouchée à la Reine », <i>Stuffed puff pastry, veal sweetbread, quenelle and shoulder, seasonal mushrooms</i>		32,00





OUR 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, spaetzles</i>	21,00
Grilled rib-eye steak from Lorraine, <i>Marrowbone, wine juice, fries and green salad</i>	25,50
Château Filet of Beef from Lorraine, <i>Green peppercorn sauce, potato purée with butter</i>	32,00
Bacon burger from Lorraine, <i>Thick minced patty, bacon, Comté cheese, grilled onions, pickles, fries and salad</i>	18,50
Andouillette A.A.A.A., <i>High-quality string drawn pork sausage, fries and salad, béarnaise sauce</i>	19,00



OUR SHELLFISH AND FISH

Caviar Oscière Français Sturia ((based on availability), <i>A box of 15g</i>	44,00
Sauerkraut of the sea, <i>Salmon, haddock, prawns, scallops, white butter sauce</i>	24,50
Pan-seared scallops, <i>Classic risotto with parmesan, grilled bacon and leeks, shellfish juice</i>	34,00
Prawns in a parsley sauce, <i>Vegetable rigatoni, cream of garlic and parsley</i>	26,00
Filet of turbot, <i>Plancha, grand veneur sauce, celery and semi-salted butter roasted parsnip</i>	28,00



TODAY'S SPECIALTY 15,00 €

FAVOURITES MENU OF THE GRAND CAFÉ

ENTRÉES + MAIN, OR MAIN + DESSERT 24,00 €

(only lunchtimes, except WE)

EXPRESS FORMULA 21,50 €

MAIN OF THE DAY + FOY GOURMAND

(only lunchtimes, except WE)

KIDS MENU -10 YEARS 13,90 €

Sausage and purée, or sustainably-sourced salmon steak, or minced beef steak, with fries, potato purée or seasonal vegetables + raspberry cappuccino, or 2 flavour ice cream + drink (soft)

GRAND CAFÉ FOY MENU

31,00 € without wine / **41,00 €** with accompanying wine (10cl)

ENTRÉES *(to choose from)*

Quiche Lorraine with country-style bacon, salad
Côte de Toul, Auxerrois, Domaine Régina

Eggs from « la ferme du Moulnot » with leeks,
seaweed maki sushi, wasabi mayonnaise
Roussette de Savoie, Le Marestel, cépage Altesse

Traditional duck Rilette, mustard seed condiment
Viognier, La Violette, Domaine Jean-Luc Colombo



Butternut cream, made with rice milk,
roasted pumpkin seeds, shiitake mushrooms
Côte de Toul, Auxerrois, Domaine Régina

MAINS *(to choose from)*

Sauerkraut of the sea, white butter sauce
Gris de Toul, Domaine Régina

Chicken Supreme, with Morel cream, spaetzles
Saint Nicolas de Bourgueil, les petits grains

Farm sausage cooked in a truffle juice, potato purée
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)

KING STANISLAS MENU

44,00 € without wine / **52,00 €** with accompanying distinguished wine (10cl)

ENTRÉES *(to choose from)*

Duck Foie Gras en Terrine, stewed onions, grilled bread
Gewurztraminer Vendanges tardive, Huber et Bléger

6 Large Escargots, Label Rouge, parsley butter
Chablis, Bio « Georges Deschamps »

Sliced trout from Vosges, with dill and lemon confit,
cream of horseradish and blinis
Menetou Salon « famille de la Farge »

MAINS *(to choose from)*

Roasted scallops, classic risotto,
roasted leeks and bacon

Saint Véran, Les Cras, Domaine des terres secrètes

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

Traditional Bouchée à la reine
Haute-côtes-de-Beaune, Domaine Billard

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
Our redefined Saint Honoré cake	9,00
Grand Cru chocolate mousse, almond biscuits	8,50
Stanislas iced parfait, Mirabelle plum coulis	9,00
Raspberry cappuccino, with Spéculeos crumbs*	7,50
Baba « Stanislas », rum raisins*	8,00
Crème brûlée, Nancy bergamot orange flavoured*	7,50
Gourmand raspberry tart	8,00
Éclair with vanilla mousse, pecan nuts and caramel	9,00
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
Thin caramelised apple tart, almond milk ice 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	9,00
Selection of ice creams and sorbets (3 scoops),* <i>Raspberry, Mirabelle plum, morello cherry, lime, chocolate, vanilla, strawberry,</i>	7,00
Coupe Lorraine, <i>Mirabelle sorbet, alcohol and Mirabelle plum marmalade</i>	9,50
Framboisine, <i>Raspberry sorbet, alcohol and fresh raspberries</i>	9,50
Colonel / Coupe Mojito	9,50





BRASSERIE MENU, SERVED BETWEEN 2:30PM AND 5:30PM AND FROM 11PM TO 12AM FRIDAYS AND



Quiche Lorraine with country bacon, <i>Mixed salad</i>	14,90
Ravioles du Dauphiné IGP Gratin <i>Quality assured « Label Rouge », Morel cream, parmesan and salad</i>	22,00
Semi-salted braised hock, <i>With local beer, sauerkraut and steamed potatoes</i>	25,00
Duck leg confit, <i>Roast potatoes with fresh herbs, sherry spiced juices</i>	23,00
Vosges salad, <i>Crunchy lettuce, fried potatoes, bacon confit, croutons, cream, poached egg</i>	18,50
Steak « à cheval », <i>With a fried egg on top, from the « ferme du Moulnot », pan-seared to your taste, fries and salade</i>	18,00
Grilled rib-eye steak from Lorraine, <i>Marrowbone, wine juice, fries and green salad</i>	25,50



FOY GOURMAND 11,00 €

Coffee, Tea or Infusion and 3 sweets of the day

CHEESES, HOMEMADE DESSERTS & ICE CREAMS AVAILABLE ON THE MENU

SNACKS 2:30PM TO 6:00PM

Afternoon delicacies at the Grand Café Foy

Lemon/Ginger cake <i>per slice</i>	3,00
Madeleine <i>per unit</i>	1,50
Cookie <i>per unit</i>	3,50
Chouquette <i>per unit</i>	1,50
Brownie <i>per unit</i>	3,50
Coconut Macaroon <i>per unit</i>	2,00
Chocolate Mendiants <i>per unit</i>	2,50

