

# Grand Café Foy

OPEN DAILY FROM 7.30 AM TO 2 AM



ALL OUR DISHES ARE HOME-MADE



MAÎTRE RESTAURATEUR

***The history of the place** Le Grand Café Foy was created towards 1850. It owes its name to a Bonapartist general, Maximilien-Sébastien Foy (1775-1825). After a distinguished career under the command of Napoléon, he was elected Deputy of Aisne. His bust, surrounded by angels, is placed on the corner of the large hall of the brasserie. A strong supporter of civil liberties, he was much appreciated and became popular. His death was a real public mourning. One hundred thousand people followed his coffin as far as the Père Lachaise cemetery.*

*Le Grand Café Foy is housed by the pavilion Jacquet which is the oldest one on the splendid Place Stanislas. The corner stone was laid by the Grand Duke Ossolinsky in March, 1752. The Royale Place, so named by Stanislas Leszczynski, the Duke of Lorraine, in honour of the French king, Louis XV, was inaugurated the 21st of November, 1755. All the population on Nancy was there on that particular day, including the craftsman in iron Jean Lamour, the architect Emmanuel Héré, the sculptor Barthélemy Guibal and the painter Jean Girardet.*

## Starters

<b>Egg and bacon quiche</b> , baby salad leaves with Xérès vinegar	11,00
<b>Terrine of ox cheek and duck foie gras</b> , mustard seed	12,50
<b>Sweet herring tartare</b> , Charlotte potatoes and chive cream	11,50
<b>Terrine of skate wings</b> and spring vegetables gribiche sauce	12,00
<b>Smoked salmon over beech wood</b> , warm blini with Sarrazin and horseradish cream	14,80
<b>Home-made duck foie gras, white port jelly</b> , thick sliced country bread	16,20

## Salads

<b>Vosgienne salad</b> , mixed salad, potatoes, tomatoes, lardoons, croutons, fresh cream, hard-boiled egg	14,50
<b>Cæsar salad, supreme thinly-sliced chicken</b> , romaine lettuce, tomatoes, croutons, parmesan, Cæsar dressing	14,90
<b>King prawn salad</b> , sauteed king prawns, crisp lettuce, spring vegetables, citrus fruit vinaigrette	15,50
<b>Greek salad and chicken pita bread</b> , cluster tomatoes, feta cheese, basil, cucumber, lemon olive oil	15,90
<b>Smoked salmon salad</b> , mixed salad, avocado, cherry tomatoes, asparagus, radishes, spring onions, lemon sauce	16,50
<b>Italian salad</b> , cluster tomatoes, mozzarella di bufala, mixed salad, culatello ham, fresh basil, balsamic	16,50

## Salade Menu 22,50€

Salade of your choice + Dessert “à la carte” + Drink (soft, beers 25cl, or glass of wine of the moment)

## Pasta and Risotto

<b>Large porcini mushroom ravioli</b> Parmesan cream “au gratin”	14,80
<b>Creamy risotto with truffle purée</b> , grated parmesan cheese	15,20
<b>Tagliatelle with roasted king prawns</b> , with lime stock	15,20

## Foy Express 23,00€

Lorrain beef ribsteak french fries, salad + Dessert “à la carte”  
+ Drinks (soft, beers 25cl or glass of wine of the moment)

*Dish of the Day* 12,90€

Every lunchtime  
except week-end and bank holidays

*Lunch Menu* 20,90€

Dish of the day + Dessert “à la carte”  
+ Drink (soft, beers 25cl or glass of wine of the moment)

# Lorrain Beef

GUARANTEED ORIGIN, LORRAIN TERROIR MEAT



<b>Lightly seared beef carpaccio,</b> Olive oil from Gard, parmesan, truffe puree, coriander and mixed salad, french fries	15,90
<b>Tartare, home-made minced,</b> Baby salad leaves, french fries	16,90
<b>Grilled beef ribeye steak,</b> Green salad, home-made béarnaise sauce, french fries	18,20
<b>Filet de bœuf</b> Salade verte, sauce béarnaise maison, frites	23,00
<b>Fillet of beef and roast duck foie gras, Rossini-style</b> port juice, home-made purée	26,90

## Fish

<b>Lightly seared thick salmon steak, crumble-style,</b> pan-sautéed provençal vegetables with pistou	16,50
<b>Steamed basket of cod,</b> crisp vegetables, citrus fruits flavor	18,40
<b>Kernel of scallops just pan-sautéed, with Espelette pepper</b> creamy risotto with grated parmesan cheese	20,90

## *Our Summer Specialty* 18,50€

**Thick rosé tuna steak and large Niçoise** with crispy vegetables

## *Our Traditional Dishes*

<b>Chitterling sausage AAAAA, just roasted,</b> home-made béarnaise sauce, french fries, green salad	16,90
<b>Tagine of preserved lamb,</b> thyme, lemon, seasonal fruits and vegetables	18,90
<b>Filleted chicken breast with morels,</b> mashed potatoes	17,50

# Grand Café Foy Menu

29,00€ without wine / 35,00€ with according wines

## STARTER (of your choice)

- Sweet herring tartare, Charlotte potatoes and chive cream *Saint-Véran "Vers le Mont" 2014*  
Terrine of ox cheek and duck foie gras, mustard seed *St Nicolas de Bourgueil, Domaine Mabileau 2013*  
Terrine of skate wings and spring vegetables gribiche sauce *Côtes de Toul Auxerrois, Régina 2014*

## DISH (of your choice)

- Grilled "Lorrain" beef ribeye steak, green salad, home-made béarnaise sauce, french fries  
*Haut-Médoc, Château Lamothe Cissac 2011*  
Lightly seared thick salmon steak, crumble-style, pan-sautéed provençal vegetables *Sancerre, Domaine Serge Laloue 2013*  
Creamy risotto with truffle purée, and grated parmesan cheese *Bourgogne Chardonnay, Domaine Faiveley 2012*

## DESSERT "À LA CARTE"

# Menu Stanislas

35,00€ without wine / 43,00€ with according wines

## STARTER (of your choice)

- Duck foie gras with white porto, thick sliced country bread *Coteaux du Layon, Clos des Bates 2011/2013*  
Fresh vegetable sucrine salad, Xérès vinaigrette *Crozes-Hermitage blanc, Les Chenêts 2014*  
Smoked salmon, warm blini with Sarrazin and horseradish cream *Sancerre blanc, Domaine Serge Laloue 2013*

## DISH (of your choice)

- Fillet of "Lorrain" beef simply seared, green salad, home-made béarnaise sauce, french fries  
*Haut-Médoc, Château Lamothe Cissac 2011*  
Filletted chicken breast with morels, mashed potatoes *Saint-Chinian "Les Pierres plantées" 2013*  
Steamed basket of cod, crisp vegetables, citrus fruits flavor *Moselle blanc, "Les Gryphées" Ch. de Vaux 2014*

## DESSERT "À LA CARTE"

## *Children's Menu (-12 years)* 13€

Fresh minced steak or steamed back of salmon french fries or home-made potatoes  
+ Drink (soft) + Raspberry cappuccino or Ice cream 2 scoops

## *Home-made Desserts*

<b>Caramelized custard cream with Bergamot from Nancy</b>	6,50
<b>Raspberry cappuccino</b> and speculos crumbs	7,00
<b>Tarts of the day</b> , raspberries or meringue rhubarb or plums ou strawberries	6,70
<b>Traditional Millefeuille</b>	7,00
<b>Soft chocolate cake "Valrhona"</b> caramel with pure sea salt	7,00
<b>Brioche French toast and fresh strawberries</b> , Melba-style	8,00
<b>Stanislas Baba moistened in dark rum</b> , whipped cream with vanilla seeds	7,50
<b>Home-made iced Vacherin, vanilla, raspberry</b> , assembled at the moment	8,50

## *Artisanal Ice Creams*

BY PHILIPPE FAUR

<b>Coffee or chocolate Liégeois</b>	8,00
<b>Dame Blanche with grilled almonds</b>	8,00
<b>Coupe Amarena with morello cherries</b>	8,00
<b>Assortment of ice creams and sorbets</b> (3 scoops)	8,00
Strawberry, raspberry, plum, morello, lime, blackcurrant, passion fruit, dark chocolate, vanilla, coffee	
<b>Coupe Lorraine</b> plum sorbet and alcohol	8,50
<b>Framboisine</b> raspberry sorbet and alcohol	8,50
<b>Colonel</b> lemon sorbet and vodka	8,50
<b>Coupe Mojito</b> lemon sorbet, fresh mint and Baccardi rum	8,50

# Wine list


## Regional wines

	glass 11cl.	1/4	1/2	btle 75cl.
● <b>Moselle</b> “Les Gryphées” Château de Vaux 2014 	5,00	9,00	18,00	27,00
● <b>Moselle</b> “Les Clos” Château de Vaux 2012 				49,00
● <b>Côtes de Toul</b> Auxerrois, Domaine Regina 2014	4,00	8,00	16,00	24,00

## Alsace

● <b>Riesling</b> “Pfaff” Tradition 2012/2013	4,00	8,00	16,00	24,00
● <b>Gewurztraminer</b> “Pfaff” Tradition 2013	5,00	9,00	18,00	27,00
● <b>Gewurztraminer</b> Vendanges tardives “Hubert et Bleger” 2011	9,50	19,00	38,00	56,00
● <b>Pinot noir</b> “Rouge de Saint-Hippolyte” H. et Bléger 2013	5,00	9,00	18,00	27,00

## Bourgogne


● <b>Saint-Véran</b> “Vers le Mont” Domaine Luquet 2014	5,00	9,00	18,00	27,00
● <b>Bourgogne Chardonnay</b> Domaine Faiveley 2012	5,00	9,00	18,00	27,00
● <b>Bourgogne Chardonnay</b> Domaine Bouzereau 2012/2013	6,00	12,00	24,00	36,00
● <b>Chablis 1<sup>er</sup> Cru</b> “Fourchaume” G. Tremblay 2013	6,50	13,00	26,00	39,00
● <b>Meursault</b> “Les Grands Charrons” Bouzereau 2011				69,00
● <b>Hautes Côtes de Beaune</b> Domaine Billard 2013	5,50	11,00	22,00	33,00
● <b>Chorey-les-Beaune</b> Louis Jadot 2011/2012				46,00
● <b>Mercurey Vieilles vignes</b> Domaine Faiveley 2013	6,50	13,00	26,00	39,00
● <b>Pommard</b> “Les Noizons” Domaine Carré 2012				63,00
● <b>Aloxe-Corton</b> Domaine Chapelle 2011 				75,00

## Loire Valley

● <b>Coteaux du Layon</b> “Clos des Bates” 2011/2013	4,00	8,00	16,00	24,00
● <b>Sancerre</b> Domaine Serge Laloue 2013	5,00	9,00	18,00	27,00
● <b>Saint-Nicolas de Bourgueil</b> Domaine Mabileau 2013	4,00	8,00	16,00	24,00
● <b>Sancerre</b> Domaine Serge Laloue 2013				34,00

# Wine list

## Rhône Valley

	glass 11cl.	1/4	1/2	btle 75cl.
● <b>Crozes-Hermitage</b> Domaine Les Chenêts 2014 	4,50	11,00	22,00	33,00
● <b>Saint-Joseph</b> Domaine Richard 2013/2014				43,00
● <b>Vacqueyras</b> Domaine de Boissan 2013	5,50	11,00	22,00	33,00
● <b>Crozes-Hermitage</b> Domaine Les Chenêts 2013	4,50	11,00	22,00	33,00
● <b>Saint-Joseph</b> Domaine des Pierres Sèches 2013				44,00
● <b>Côte Rôtie</b> “La Barbarine” Domaine Gangloff 2012				96,00

## Provence

● <b>Bandol</b> Domaine la Suffrène 2011/2012				39,00
● <b>Côtes de Provence</b> Château Minuty “Prestige” 2014			24,00	35,00
	<b>Magnum</b> 69,00		<b>Jeroboam</b> 135,00	
● <b>Côteaux d’Aix en Provence</b> Château Pigoudet “Classic” 2014	5,00	10,00	20,00	29,00
			<b>Magnum</b> 63,00	
● <b>Côtes de Provence</b> “R” de la Rouillère 2014	4,00	7,00	14,00	19,00
● <b>Bandol</b> Domaine La Suffrène 2014				32,00

## Languedoc

● <b>Saint-Chinian</b> “Les Pierres Plantées” Eminades 2013 	4,00	8,00	16,00	24,00
● <b>Pic Saint-Loup</b> Grande Cuvée l’Hortus 2012				47,00
● <b>Faugères</b> Domaine Léon Barral 2011				43,00

## Bordeaux

● <b>Lussac Saint-Emilion</b> Chapelle la Rose 2012	4,50	9,00	18,00	27,00
● <b>Saint-Emilion Grand Cru</b> Château Palatin 2007				48,00
● <b>Haut-Médoc</b> Château Lamothe-Cissac 2011	5,50	11,00	22,00	33,00
● <b>Saint-Julien</b> Larose de Gruaud 2011/2012				59,00
● <b>Saint-Estèphe</b> Château Domeyne 2012				55,00
● <b>Pomerol</b> Saisons de Bourgneuf 2012				59,00
● <b>Pauillac</b> Fleur de Hauts-Bages Libéral 2011				59,00
● <b>Saint-Julien 2<sup>nd</sup> Cru Classé</b> Château Léoville Barton 2006				195,00
● <b>Margaux</b> Relais de Durfort-Vivens 2009				65,00

## Aperitifs

<b>Kir Champagne</b>	11,00
<b>Kir Lorrain</b> Gris de Toul, blackcurrant liqueur, mirabelle plum brandy	5,20
<b>Bitter without alcohol</b>	3,50
<b>Ricard, Pastis 51</b> 2cl	3,70
<b>Perroquet / Tomate / Mauresque</b>	3,90
<b>Martini white, red or rose</b> 7cl	4,50
<b>Martini gin</b> 6cl, <b>Campari</b> 7cl	4,50
<b>Suze</b> 5cl	3,70
<b>Home-made Americano</b> 6cl	5,50
<b>Picon bière</b> 25cl	4,20

## Whiskies, Rhums, Alcohols and Liqueurs

- ASK OUR LIST -

## Portos (6cl.)

### WHITE

<b>Porto Andresen 10 years</b>	8,00
<i>Very fresh, floral and vegetable, dried fruits, notes of gingerbread and acacia honey</i>	

### RED

<b>Porto Burmester Tawny</b>	7,00
<i>Orange color, fresh fruit explosion which blend with dried fruit notes</i>	
<b>Porto Niepoort 10 years</b>	8,00
<i>The amazing aromas of orange and lemon skin, with notes of coffee, caramel and honey</i>	

## Champagnes

### By the glass 12cl.

<b>Moët &amp; Chandon Brut Impérial</b>	9,00
<b>Bollinger Spécial Cuvée Brut</b>	11,00
<b>Bollinger Rosé</b>	13,00

### Bottles 75cl.

#### BRUT

<b>Moët &amp; Chandon Brut Impérial</b>	59,00
<b>Bollinger Spécial Cuvée Brut</b>	69,00
<b>Rœderer Brut Premier</b>	69,00

#### ROSE

<b>Bollinger Rosé</b>	75,00
<b>Billecart-Salmon Rosé</b>	89,00

#### PRESTIGE

<b>Ruinart Blanc de Blancs</b>	120,00
<b>Bollinger La Grande Année 2004</b>	150,00
<b>Dom Pérignon</b>	180,00
<b>Rœderer Cristal 2005</b>	195,00

## Mineral Waters

	50cl.	100cl.
<b>Vittel</b>	3,50	5,00
<b>San Pellegrino</b>	3,50	5,00