



Grand Café

FOY

MAISON FONDÉE EN 1850



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 thereon that particular day, including the craftsman in iron Jean Lamour, the architect Emmanuel Héré, the sculptor Barthélemy Guibal and the painter Jean Girardet.

APPETIZER

Small sardines with olive oil, grilled toasts and half salted butter of Isigny 15€50

Platter of traditionnal dried sausage 7€50

Small Swedish sandwiches with smoked salmon (5 pièces) 7€00

Terrine and black pig rilette from Bigorre 8€00

Platter of Serrano cured ham 14€90

APÉRITIFS

Kir Champagne	11,00
Kir Lorrain Gris de Toul, blackcurrant liqueur, mirabelle plum brandy	6,00
Bitter without alcohol	4,00
Ricard, Pastis 51 2cl	4,00
Perroquet / Tomate / Mauresque	5,00
Martini white, red or rosé 7cl	5,00
Campari 5cl	5,00
Suze 5cl	5,00
Apérol Spritz	8,50
Original Americano 6cl	7,50
Picon bière 30cl	5,00
Porto blanc Andresen 10 ans 5cl	8,00
Porto Fonseca 10 ans 5cl	8,00

WINE GLASS SELECTION 12cl

● Gewurztraminer Vendanges tardives, Huber & Bléger 2016	9,50
● Saint-Véran "Vers les Monts" Domaine Luquet 2018	5,50
● Bourgogne Chardonnay "Les Ursulines" JC Boisset 2015	5,50
● Bourgogne Mercurey Vieilles Vignes Domaine Faiveley 2017	7,50
● Château Minuty aoc Provence 2018	5,50

CHAMPAGNES

	glass 10cl	btle 75cl
BRUTS		
Moët & Chandon Vintage 2012	9,50	65,00
Rœderer Brut Premier		69,00
Bollinger Spécial Cuvée Brut		79,00
ROSÉS		
Gosset Grand Rosé	13,00	85,00
Bollinger Rosé		98,00
GRANDES CUVÉES		
Ruinart Blanc de Blancs		120,00
Bollinger La Grande Année 2007		139,00
Dom Pérignon 2009		170,00
Rœderer Cristal 2008		230,00
Rœderer Cristal 2009		210,00

WHISKIES, RUMS, ALCOHOLS & DIGESTIVES

- ASK OUR MENU -

MINERAL WATERS	50cl.	100cl.
Vittel	3,50	5,00
San Pellegrino	3,50	5,00

STARTERS

❖ Tomatoes and mozzarella di Bufala, pesto sauce, basilic	13,00
Homemade "pâté" in a pastry crust, foie gras and Armagnac	15,00
Smoked salmon, warm blini and horseradish cream	15,50
Homemade duck foie gras with white porto, toasts	16,00
Big Burgundy snails Red Label with chopped parsley	6 pieces 10,00 / 12 pieces 16,00
Sweet herring tartare, charlotte potatoes, lemon cream	13,00

SALADS

Salade Vosgienne, mixed salad, potatoes, tomatoes, lardoons, croutons, fresh cream, hard-boiled egg	14,90
Roasted king prawn salad, citrus fruits vinaigrette, crisp salad, spring vegetables	15,50
Cæsar salad and free-range chicken, romaine lettuce, tomatoes, croutons, parmesan	15,00
Italian salad, tomatoes, mozzarella di bufala, cured ham, fresh basil	16,50

PASTA ET RISOTTO

Creamy risotto with truffle purée, grated parmesan cheese	14,50
Tagliatelle with roasted king prawns, with lime stock	17,90
Kernels of scallop just pan-sautéed, espelette pepper, creamy risotto with grated parmesan cheese	23,50
❖ Linguini and green veggies, parmesan cheese, basilic	16,00

Every lunchtime except week-end and bank holidays

DISH OF THE DAY 13,00€

Every lunchtime except week-end and bank holidays

LUNCH MENU 18,00€

Dish of the day + Dessert

❖ vegetarian dishes

Net prices in euros, taxes and service included

BRASSERIE

Quiche lorraine with bacon , mixed salad with Xérès vinegar	13,00
Andouillette A.A.A.A on grill , french fries, green salad, home-made bearnaise sauce	16,90
Supreme of free-range chicken with morels, home-made puree	20,00

LORRAIN BEEF

GUARANTEED ORIGIN, LORRAIN TERROIR MEAT



Oriental-style snacked carpaccio Virgin olive oil, parmesan, truffle infusion, coriander, mixed salad, garlic, capers, french fries	16,90
Tartare, homemade minced meat, classic or just pan-sautéed french fries, baby salad leaves	16,50
Grilled beef ribeye steak on grill french fries, green salad, home-made béarnaise sauce	18,90
Fillet of beef on grill french fries, green salad, home-made béarnaise sauce	23,50

SUGGESTION

Homemade preserved duck , charlotte potatoes with parsley, mixed salad	19,50
---	-------

FISHES

Tagliatelle with roasted king prawns , with lime stock	17,90
Steam basket of large cod fish , seasonal vegetables and tomato condiment	18,50
Roasted salmon fillet Bömlö on grill , pan fried green veggies, virgin oil sauce	20,50
Kernels of scallops just pan-sautéed , with espelette pepper, creamy risotto with grated parmesan cheese	23,50

GRAND CAFÉ FOY MENU

29,00€ without wines / 34,00€ with according wines

STARTERS (of your choice)

- Homemade "pâté" in a pastry crust, foie gras and Armagnac **Brouilly 2016 Château de Pierreux**
Sweet herring tartare, charlotte potatoes, lemon cream **Côtes de Toul Auxerrois, Domaine Regina 2018**
🍷 Tomatoes and mozzarella di Bufala, pesto sauce, basilic **Boutgogne Chardonnay, JC Boisset 2015**

DISH (of your choice)

- Grilled beef ribeye steak on grill, french fries, green salad **Bordeaux, Dourthe n°1 2016**
Tagliatelle with roasted king prawns, with lime stock **Beujolais blanc, Domaine Piron 2017**
Homemade preserved duck, charlotte potatoes with parsley, mixed salad
Beujolais, Moulin à Vent, Domaine Piron 2017

CHEESE OR DESSERT "À LA CARTE"

STANISLAS MENU

35,00€ without wines / 41,00€ with according wines

STARTERS (of your choice)

- Homemade duck foie gras with white porto, toasts **Coteaux du Layon, Clos des Bates 2016**
Smoked salmon, warm blini and horseradish cream **Sancerre blanc, Domaine Serge Laloue 2018**
Six Big Burgundy snails Red Label with chopped parsley **Moselle les Gryphées, Château de Vaux 2018**

DISH (of your choice)

- Fillet of beef on grill, french fries, green salad **Haut-Médoc, Château La Tonnelle 2016**
Supreme of free-range chicken with morels, homemade puree **Bourgogne Pinot noir, JC Boisset 2016**
Roasted salmon fillet Bömlo on grill, pan fried green veggies, virgin oil sauce **Pouilly fumé Tradition 2018**

CHEESE OR DESSERT "À LA CARTE"

CHILDREN'S MENU -12 ans 13€

Home-made minced steak or Cod Nuggets, french fries, pasta or home-made mashed potatoes
+ Raspberry cappuccino ou Ice cream 2 scoops + Drink (soft)

CHEESE & HOMEMADE DESSERTS



Ripened Brie de Meaux with truffle puree	7,50
Raspberry cappuccino and speculos crumbs	7,00
Tarts of the day, Raspberry or Tatin or Apricot	7,50
“Stanislas” rum Baba	7,00
Vacherin vanilla raspberry , minute made	8,00
Creme brulee with bergamot from Nancy	7,50
Soft chocolate cake caramel with pure sea salt, vanilla ice cream	9,00
Traditional millefeuille with vanilla seeds	8,00
Strawberry gariguettes tartlet , pistachio flakes	8,50
French brioche toast and Gariguettes strawberry	8,00

ICE CREAMS 100% artisanals

Coffee or Chocolate "liégeois" sundays	7,50
Dame Blanche with grilled almonds	7,50
Coupe amarena with morello cherries	7,50
Assortment of ice creams and sorbets (3 scoops)	7,00
Strawberry, raspberry, plum, cherry, lime, chocolate, vanilla, coffee	
Coupe de fraise Melba (Gariguettes strawberry, et vanilla ice cream)	8,50
Coupe Lorraine (plum sorbet and alcohol)	8,00
Framboisine (raspberry sorbet and alcohol)	8,00
Colonel (lemon sorbet and alcohol)	8,00
Coupe Mojito (lemon sorbet, fresh mint, lime and rum)	8,00

WINE LIST


VALLÉE DU RHÔNE

	glass 12cl.	1/2	btle 75cl.
● Crozes-Hermitage Domaine Les Chenêts 2017 	6,00	24,00	35,00
● Crozes-Hermitage Domaine Les Chenêts 2017 	6,00	24,00	35,00
● Vacqueyras "Grande Garrigue" Alain Jaume 2016 	6,50	26,00	36,00
● Châteauneuf-du-Pape Domaine Grand Veneur 2017			69,00
● Côte Rôtie "Prélude" Domaine Lafoy 2015/16			89,00
● Côte Rôtie "La Barbarine" Domaine Gangloff 2015			135,00

VALLÉE DE LA LOIRE

	glass 12cl.	1/2	btle 75cl.
● Coteaux du Layon "Clos des Bates" 2016	5,50	24,00	34,00
● Pouilly fumé Tradition Domaine Seguin 2017/18	5,00	22,00	33,00
● Sancerre Domaine Serge Laloue 2018	6,00	24,00	35,00
● Saint-Nicolas de Bourgueil Domaine Mabileau 2016	4,00	16,00	24,00
● Sancerre Domaine Serge Laloue 2016/17			34,00

BORDEAUX

	glass 12cl.	1/2	btle 75cl.
● Dourthe n°1 2016	4,00	16,00	24,00
● Haut-Médoc Château La Tonnelle 2016 Cru Bourgeois	5,50	24,00	34,00
● Lalande-de-Pomerol Château des Annereaux 2015 			48,00
● Saint-Emilion Grand Cru Le Différent de Ferrand 2015			49,00
● Saint-Estèphe Preface de Tour des Termes 2015/16			52,00
● Margaux Relais de Durfort-Vivens 2014/15			79,00

PROVENCE / LANGUEDOC

	glass 12cl.	1/2	btle 75cl.
● Château Minuty "M" Côtes de Provence aoc 2018	5,50	24,00	34,00
● Château Minuty "M" Côtes de Provence aoc 2018 Magnum 150cl			69,00
● Bandol Domaine La Suffrène 2018	5,50	24,00	34,00
● Bandol Domaine La Suffrène 2018 Magnum 150cl			69,00
● Pic Saint-Loup Grande Cuvée l'Hortus 2016			47,00
● IGP Alpilles Domaine de Trévallon 2014			85,00

WINE LIST

LOCAL WINES

	glass 12cl.	1/2	btle 75cl.
● Côtes de Toul Auxerrois, Domaine Regina 2018	4,00	16,00	24,00
● Gris de Toul Vieilles Vignes - Domaine Régina 2017 	4,00	16,00	24,00
● Moselle "Les Gryphées" Château de Vaux 2018 	5,00	18,00	26,00

VINS D'ALSACE

	glass 12cl.	1/2	btle 75cl.
● Riesling Huber & Bléger 2016	4,00	16,00	24,00
● Gewurztraminer Vendanges tardives, Huber & Bléger 2016	9,50		65,00
● Pinot noir "Rouge de Saint-Hippolyte" Huber & Bléger 2017	5,00	18,00	26,00

BEAUJOLAIS

	glass 12cl.	1/2	btle 75cl.
● Beaujolais Domaine Piron 2018	5,00	18,00	26,00
● Brouilly Château de Pierreux JC Boisset 2016	4,00	16,00	24,00
● Moulin à Vent Domaine Piron Lameloise 2017	6,00	24,00	34,00

BOURGOGNE

	glass 12cl.	1/2	btle 75cl.
● Saint-Véran "Vers les Monts" Domaine Luquet 2017/18	5,50	24,00	34,00
● Bourgogne Chardonnay "Les Ursulines" JC Boisset 2015	5,50	24,00	34,00
● Petit Chablis Domaine G. Tremblay 2017	6,00	24,00	35,00
● Meursault "Les Grands Charrons" Bouzereau 2015			89,00
● Bourgogne Pinot Noir "Les Ursulines" JC Boisset 2016	5,50	24,00	34,00
● Hautes-Côtes de Nuits "Dame Huguette" JC Boisset 2016	6,00	24,00	35,00
● Mercurey Vieilles Vignes Domaine Faiveley 2017	7,50	30,00	45,00
● Aloxe-Corton Domaine Chapelle 2016 			79,00
● Chambolle-Musigny JC Boisset 2011			85,00