



Grand Café

FOY

MAISON FONDÉE EN 1850



MAÎTRE RESTAURATEUR

Our history

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

Homemade duck foie gras and Toasts (6 pièces) 15€00

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

❖ Butternut velvety soup, with fresh turmeric , homemade muesli of organic seed	12,50
Homemade pâté in a pastry crust, foie gras and Riesling jelly	15,50
Beech Wood Smoked Salmon , warm blini and yuzu lemon pearls	16,90
Homemade duck foie gras with white porto , country bread and red onions chutney	17,90
Big Burgundy snails Red Label with chopped parsley	Les 6 9,90 / Les 12 15,90
Sweet herring tartare , charlotte potatoes, chives and lemon cream	13,90
Lamb's lettuce and smoked salmon salad , Granny Smith apples	13,90
Eight "Fines de Claire" Oyster, Marennes d'Oléron N°3	Les 6 15,90 / Les 9 23,50
Rye bread and salted butter	

PASTA ET RISOTTO

❖ Creamy risotto and grilled oyster mushrooms , parmesan shavings and rocket sprouts	15,50
Tagliatelle with roasted king prawns , lime stock	18,90
Seared scallops, Espelette pepper , creamy risotto with parmesan shavings	23,50

Every lunchtime except week-end and bank holidays

DISH OF THE DAY 13,00€

Every lunchtime except week-end and bank holidays

LUNCH MENU 19,00€

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	13,50
Andouillette A.A.A.A on grill , french fries, green salad, homemade bearnaise sauce	17,50
Supreme of free-range chicken “Label Rouge” with morels and tagliatelle pasta	19,90
Salade Vosgienne , potatoes, tomatoes, bacon, croutons, sour cream, boiled egg	14,90
Choucroute Stanislas fresh breast fillet, smoked bacon, Montbéliard, sausage, homemade smoked loin	21,90
Homemade preserved duck , potatoes purée and red oignons chutney	19,90

LORRAIN BEEF

GUARANTEED ORIGIN, LORRAIN TERROIR MEAT

Snacked Carpaccio	17,90
Virgin olive oil, parmesan, truffle infusion, coriander, mixed salad, garlic, capers, french fries	
Tartare, homemade minced meat, classic or just pan-sautéed	17,90
french fries, baby salad leaves	
Grilled beef ribeye steak on grill french fries, green salad, homemade béarnaise sauce	18,90
Fillet of beef on grill , french fries, green salad, homemade béarnaise sauce	23,90
Rossini beef fillet , duck foie gras, homemade puree, truffle juice	26,50

LA SUGGESTION

Meagre Fish roasted with hazelnut oil, sautéed raw oyster mushrooms, quinoa and toasted hazelnuts 20,90

FISHES

Tagliatelle with roasted king prawns , with lime stock	18,90
Steamed cod fish , aioli and seasonal vegetables with seaweed broth	19,90
Kernels of scallops just pan-sautéed , with espelette pepper, creamy risotto with grated parmesan cheese	23,80

GRAND CAFÉ FOY MENU

29,90€ without wines / 35,90€ with according wines

STARTERS (of your choice)

Homemade pâté in a pastry crust, foie gras and Riesling jelly Brouilly, Châteaux de Pierreux 2017

Sweet herring tartare, charlotte potatoes, chives and lemon cream Côtés de Toul Auxerrois 2018

Butternut velvety soup, with fresh turmeric, homemade muesli of organic seed
Beaujolais Blanc, Domaine Piron 2017

DISH (of your choice)

Grilled beef ribeye steak on grill french fries, green salad, homemade béarnaise Bordeaux, Dourthe n°1 2017

Homemade preserved duck, potatoes purée and red oignons chutney Pinot Noir "Les Ursulines" 2017 J.C Boisset

Tagliatelle with roasted king prawns, with lime stock Chablis, Domaine G. Tremblay 2017

CHEESE OR DESSERT "À LA CARTE"

STANISLAS MENU

35,90€ without wines / 41,90€ with according wines

STARTERS (of your choice)

Homemade duck foie gras with white porto, country bread Coteaux du Layon, Clos des Bates 2017

Lamb's lettuce and smoked salmon salad, apples Bourgogne Chardonnay "Les Ursulines" 2017 J.C Boisset

6 Big Burgundy snails Red Label with chopped parsley Côtés de Toul Auxerrois, Domaine Regina 2018

6 "Fines de Claire" Oyster, Marennes d'Oléron N°3 Sancerre Domaine Serge Laloue 2018

DISH (of your choice)

Fillet of beef on grill, french fries, green salad, homemade béarnaise Haut-Médoc, Château La Tonnelle 2017

Supreme of free-range chicken "Label Rouge" morels and tagliatelle pasta Vacqueyras, Alain Jaume 2016

Steamed cod fish, aioli and seasonal vegetables with seaweed broth Pouilly fumé Tradition 2018

CHEESE OR DESSERT "À LA CARTE"

CHILDREN'S MENU -12 ans 12€90

Home-made minced steak or Cod Nuggets, french fries, veggies, 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	8,00
Raspberry cappuccino and speculos crumbs	7,00
Tarts of the day, Raspberry or "Amandines" Pears	7,50
Thin apple pie, vanilla ice cream	9,00
"Stanislas" rum Baba , whip cream with vanilla seed	7,00
"Paris-Brest", praline with Gianduja	8,00
Profiterole, Bourbon vanilla , chocolate sauce	8,00
Crème brûlée with bergamot	7,50
Chocolate cake , caramel with pure sea salt, vanilla icecream	9,00
Traditional "millefeuille" with vanilla seeds and Tonka	8,00
Gourmet coffee , 3 homemade pastries and Illy coffee	9,90

ICE CREAMS 100% artisanaux

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 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

CARTE DES VINS


VALLÉE DU RHÔNE

	verre 12cl.	1/2	btle 75cl.
● Crozes-Hermitage Domaine Les Chenêts 2017 / 18 	6,00	24,00	35,00
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● 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

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

BORDEAUX

	verre 12cl.	1/2	btle 75cl.
● Dourthe n°1 2017	4,00	16,00	24,00
● Haut-Médoc Château La Tonnelle 2017 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 2016			52,00
● Margaux Relais de Durfort-Vivens 2015			79,00

PROVENCE / LANGUEDOC

	verre 12cl.	1/2	btle 75cl.
● Château Minuty "M" Côtes de Provence aoc 2018	5,50	24,00	34,00
● Pic Saint-Loup Grande Cuvée l'Hortus 2016			47,00
● IGP Alpilles Domaine de Trévallon 2015			85,00

CARTE DES VINS

VINS RÉGIONAUX

	verre 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 2018	4,00	16,00	24,00
● Moselle "Septentrion" Château de Vaux 2018 	6,00	24,00	34,00

VINS D'ALSACE

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

BEAUJOLAIS

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

BOURGOGNE

	verre 12cl.	1/2	btle 75cl.
● Saint-Véran "Vers les Monts" Domaine Luquet 2018	5,50	24,00	34,00
● Bourgogne Chardonnay "Les Ursulines" JC Boisset 2017	5,50	24,00	34,00
● Petit Chablis Domaine G. Tremblay 2017	6,00	24,00	35,00
● Meursault "Les Grands Charrons" Bouzereau 2016			89,00
● Bourgogne Pinot Noir "Les Ursulines" JC Boisset 2017	5,50	24,00	34,00
● Hautes-Côtes de Nuits "Dame Huguette" JC Boisset 2017	6,00	24,00	35,00
● Mercurey Vieilles Vignes Domaine Faiveley 2017 / 18	7,50	30,00	45,00
● Aloxe-Corton Domaine Chapelle 2017 			79,00
● Chambolle-Musigny JC Boisset 2011			85,00