

## WATER

|                        | 50 cl | 100 cl |
|------------------------|-------|--------|
| Evian                  | 7     | 8,50   |
| Vittel                 | 7     | 8,50   |
| Badoit                 | 7     | 8,50   |
| San Pellegrino         | 7     | 8,50   |
| Vichy Célestins (75cl) |       | 8,50   |
| Chateldon (75cl)       |       | 9,50   |

## WINES

|  | 15 cl | 75 cl |
|--|-------|-------|
| <b>WHITE WINES</b>   |       |       |
| Costières de Nîmes, Château Beaubois, AB, 2015                         | 8     | 35    |
| Chablis, <i>William Fèvre</i> , 2014                                   | 13    | 60    |
| Sancerre, <i>Le MD de Bourgeois</i> ,<br><i>Henri Bourgeois</i> , 2016 | 17    | 75    |
| Pouilly Fumé, <i>Hubert Veneau</i> , 2015                              | 13    | 50    |

## RED WINES

|   |    |    |
|---|----|----|
| Crozes-Hermitage, <i>Domaine des Entrefaux</i> , 2014                                     | 13 | 60 |
| Haut-Médoc, <i>La Demoiselle d'Haut-Peyrat</i> ,<br><i>Château Peyrat-Fourthon</i> , 2013 | 14 | 52 |
| Chinon, <i>Le Moulin à Tan</i> , AB, 2015   | 8  | 35 |

## ROSÉS WINES

|   |    |    |
|---|----|----|
| Côtes de Provence, « <i>La vie en Rose</i> »,<br><i>De Roubine</i> , 2016 | 9  | 35 |
| Côtes de Provence, <i>Château Coussin Ste-Victoire</i> , 2015             | 12 | 65 |

## WARM BEVERAGES

|  |    |
|--|----|
| Espresso, decaffeinated                  | 7  |
| Double espresso, double decaffeinated    | 9  |
| White coffee, decaffeinated white coffee | 12 |
| Cappuccino, decaffeinated cappuccino     | 12 |
| Tea and herbal tea                       | 12 |



LE  
BAR  
DU  
FAUBOURG

## STARTERS (From 12 p.m. to 2 p.m.)

|   |         |
|---|---------|
| GREEN PEAS<br>Cold velouté, spinach, mint, gomasio                                    | 14      |
| PRAWNS (small   large bowl)<br>Red cabbage, carrots, kale, ginger, lime passion fruit | 18   24 |
| SALMON<br>Gravelax marinated in beetroot and lime                                     | 20      |
| QUINOA<br>Avocado, citrus, pomegranate, passion fruit, fresh coriander                | 18      |

## HOMEMADE BROTHS (From 12 p.m. to 2 p.m.)

|   |    |
|---|----|
| TOFU<br>Zucchini vermicelli, spinach, shiitake, coriander, ginger   | 26 |
| GAMBAS<br>Zucchini vermicelli, spinach, shiitake, coriander, ginger | 30 |
| BŒUF<br>Zucchini vermicelli, spinach, shiitake, coriander, ginger   | 28 |

## MAINS (From 12 p.m. to 2 p.m.)

|  |    |
|--|----|
| BEEF<br>Sirloin steak, French fries, slightly creamy Béarnaise | 34 |
| SEABREAM<br>Cooked and raw cauliflowers, orange dressing       | 26 |
| MAIN COURSE OF THE DAY<br>Available from Monday to Friday      | 25 |

## CLASSICS (From 12 p.m. to 10 p.m.)

|  |    |
|--|----|
| CAESAR<br>Salad, chicken, bacon, parmesan cheese, croutons | 25 |
| SMOKED SALMON<br>From Scotland, blinis, fresh cream, lemon | 29 |
| TARTARE<br>Raw beef, French fries, salad                   | 24 |
| CLUB SANDWICH<br>With chicken, French fries, salad         | 25 |



(From 12 p.m. to 10 p.m.)

BGB stands for “Best Gourmet Burger” and guarantees consistent high-quality, unparalleled succulence and a non-industrial, stone-baked bun. The beef is 100% pure ground muscle, like you find at the butcher’s.

### TRUFFLE 23

Chic and delicious burger topped with its Truffle & Parmesan sauce

### FLAME GRILLED 23

Grilled taste, worthy of summer barbecues, with grilled bacon and melted Cheddar

### PARADIES PEPPER 23

The subtle alliance of 7 peppers and cream

All our burgers are served with French fries and salad

## DESSERTS (From 12 p.m. to 10 p.m.)

|  |    |
|--|----|
| RED FRUITS<br>Caramelized gluten-free muesli, chia seeds and vanilla chantilly | 14 |
| RICE PUDDING<br>Almond milk, mango, puffed rice                                | 12 |
| BABA<br>Citronella, ginger, yuzu, chantilly, limoncello                        | 13 |
| CHOCOLATE<br>Guanaja foam, chocolate and seasalt shortbread and cocoa meringue | 14 |
| ICECREAMS & SORBETS BOUQUET  | 9  |
| DESSERT OF THE DAY   | 10 |
| GOURMET COFFEE (from 12 p.m. to 2 p.m.)  | 12 |
| GOURMET TEA (from 12 p.m. to 2 p.m.)   | 14 |

Our meats are coming from France, Germany, and The Netherlands.

Net prices in euros - Service included