

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
WHITE WINES		
Costières de Nîmes , Château Beaubois, <i>AB, Vegan</i> , 2017	8	35
Chablis , William Fèvre, 2016	13	60
Sancerre , Le MD de Bourgeois, Henri Bourgeois, 2015	17	75
Pouilly Fumé , Hubert Veneau, 2017	13	50

RED WINES

Crozes-Hermitage , Domaine des Entrefaux, 2016	13	60
Haut-Médoc , La Demoiselle d'Haut-Peyrat, Château Peyrat-Fourthon, 2014	14	52
Chinon , Le Moulin à Tan, <i>AB</i> , 2016	8	35

ROSÉS WINES

Côtes de Provence , « La vie en Rose », Château Roubine, 2017	9	35
Côtes de Provence , Château Coussin Ste-Victoire, 2016	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 2:30 p.m.)

BURRATA Zucchini, basil and almonds pesto, brown bread	22
PRAWNS (small large bowl) Lettuce, mango, passion fruit, pomegranate, coconut, coriander	19 26
QUINOA (small large bowl) Avocado, citrus, pomegranate, passion fruit, fresh coriander	18 25
CRISPY RAVIOLES (small large bowl) Of poultry, white and red cabbage, carrots, kale, lime, sesame	18 25

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

*Unless meals with the * mention will be served from 12 p.m to 2 p.m*

MAIN COURSE OF THE DAY* Available from Monday to Friday	25
SEABREAM* Asparagus, edamame, green peas, sorrel leaves, tomato fish stock	29
ANGUS BEEF * Sirloin steak, French fries, slightly creamy Béarnaise	44
TARTARE Raw beef, French fries, salad	24
CAESAR Salad, chicken & bacon or prawns, parmesan cheese, croutons	25
FOIE GRAS Of duck, brown bread toast, spicy mango chutney	26
SMOKED SALMON From Scotland, blinis, fresh cream, lemon	29
LIGUINES Pesto and feta	26
CLUB SANDWICH With roasted chicken & bacon or salmon, French fries, salad	26 29
CROQUE MONSIEUR French fries, salad	16



(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.

FLAME GRILLED 23

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

All our burgers are served with French fries and salad

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

MIRLITON Lemon cream, organic citrus, poppy pollen	13
LEMON Bergamot, tart with Italian meringue	14
BLANCMANGE Coconut, passion fruit, pineapple, lime	13
COFFEE - CHOCOLATE Tart, cacao nibs tile, 70% organic chocolate	14
SAINT-HONORÉ FAUBOURG Lightly salted caramel, whipped cream, pecan nuts	15
DESSERT OF THE DAY Available from Monday to Friday	10
ICECREAMS & SORBETS BOUQUET	9
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