



Fall-Winter Menu 2023

Aurélie Bourré, Head Bartender - Anaïs Foray, Head Chef - Shereen Khelif, Pastry Chef

*This typical Parisian mansion,
was also the seat of an emblematic magazine.
The address became a reference in the world of fashion.
Faithful to this heritage, the Bar du Faubourg cultivates
the unique spirit of the Faubourg Saint-Honoré.*

It's breakfast time ...



FRESH DRINKS

FRESHLY PRESSED JUICES 10

Grapefruit juice

Orange juice

ORGANIC JUICES 11

Confiance (Trust)

Pineapple, apple, lemon, ginger, tumeric

Bonheur (Happiness)

Strawberry, raspberry, orange blossom, apple, coconut milk

Joie (Joy)

Carrot, apple, pineapple, lemon

Amour (Love)

Cucumber, spinach, kale, lemon, parsley

CHAMPAGNE BY THE GLASS

Laurent-Perrier La Cuvée 22

Laurent-Perrier Cuvée Rosée 25

Mimosa 22

HOT DRINKS

TEAS 8

Black tea Breakfast, Earl Grey or Darjeeling

White tea Passion de Fleurs

Green tea Sencha Fukuyu

Green Jasmine tea

COFFEES

Espresso, decaffeinated espresso 6

Double espresso, double decaffeinated espresso 8

Milky coffee, decaffeinated milky coffee 8

Cappuccino, decaffeinated cappuccino 8

HOT CHOCOLATE

Valrhona hot chocolate 8

SUR MESURE BREAKFASTS

FAUBOURG BREAKFAST 19

Hot Beverage

Fresh Fruit Juice : orange or grapefruit

One Pastry

FRENCH BREAKFAST 32

Hot Beverage

Fresh Fruit Juice : orange or grapefruit

Baskets of pastries & french baguette, butter, organic jam and honey

AMERICAN BREAKFAST 36

Hot Beverage

Fresh Fruit Juice: orange or grapefruit

Baskets of pastries & french baguette, butter, organic jam and honey

Two eggs to your liking: boiled, fried or scrambled, plain or garnished

À LA CARTE

EGGS *

Boiled and toasted break sticks 12

Fried or scrambled 14

Omelette 16

White omelette 14

Benedict with salmon 21

Benedict with bacon 19

** Our eggs are prepared plain or with 2 garnishes: ham, bacon, sausages, sautéed potatoes, mushrooms, fresh herbs, tomatoes, emmental cheese*

FRESH FRUITS

Fresh fruits salad 15

BAKERY

Basket of two pastries & french baguette 12

Plate of cake, 2 slices 8

Crêpes 12

Sugar, chocolate, honey, Maple syrup, fresh fruits

French toasts and seasonal fresh fruits 14

Pancakes 12

SPÉCIALITÉS

Porridge 12

White cheese & its granola 12

For lunch ...



TIMELESS CLASSICS

To share 8

Black olives and anchovies Tapenade, Tarama with Espelette pepper, Pomegranate Hummus

Hand-sliced ASC Norwegian smoked salmon 32

Small blinis, mini cucumber, crème fraîche and lemon

Lobster roll with Viennese bread from Lalos** 38

Lobster and crayfish coleslaw, mayonnaise and lime bisque

Caesar Salad, free-range chicken from Gâtinais supreme 24

Romaine salad, grilled pork belly, parmesan, anchovy Caesar sauce, golden croutons

Faubourg Croque-Monsieur * 24

Mortadella with pistachio and aged comté cheese

Club Sandwich with roasted Gâtinais red label free-range chicken* 28

Bacon, eggs and homemade mayonnaise with sweet spices

Bacon cheese burger*, turmeric and seeds buns by Lalos** 28

Bbq and gomasio sauce, kale and pickles

Beef fillet* 38

Black pepper sauce

Charolais beef tartare* 28

** One side included: potato or sweet potato fresh fries, or mesclun salad from «Une Ferme du Perche» organic market gardening - Additional side +6 euros*

*** Best Worker in France*

CREATIONS

Creamy burratina 22

Baby salad greens, vegetable shavings and tangy pomegranate molasses vinaigrette

Avocado toast with multigrain wholemeal bread 24

Poached eggs, crumbled feta, pomegranate, pickles and coriander sprouts

Veggie burger*, turmeric and seeds buns by Lalos** 28

Vegetable crispy chickpeas, greek yogurt and cumin sauce, kale and pickles

Prawns salad with parsley 26

Iceberg salad, tarragon and Espelette pepper sauce, crunchy kohlrabi, nori rice crackers

Green curry of seasonal vegetables 28

Basmati rice flavored with caraway, almonds and coconut

Gâtinais farmhouse poultry supreme 34

Kohlrabi fricassee, grilled pack cabbage and strong meat gravy

Linguini with mushrooms 26

Pan-fried mushrooms and parsley, mushroom cream, Java pepper, 24 month parmesan

Anaïs pot and toppings 19

Daily Special 29

Our meats come from France, Germany, the Netherlands, Ireland, Italy, Spain. Our «homemade» dishes are prepared on site from raw products. The list of allergens present in the dishes is available on request.

Le Bar du Faubourg team is at your disposal if you have any intolerances or allergies.

HOMEMADE DESSERTS

Plate of Brie de Meaux AOP and homemade chutney 17

Signature Saint-Honoré, hazelnut praline 14

Chou, creamy praline, salted butter caramel sauce, crunchy fleur de sel praline and whipped vanilla ganache

Chocolate and pear crumble 12

Pear marmalade flavored with hot spices, chocolate ice cream and pear chips

Caramelized apple pie 13

Vanilla shortcrust pastry, ginger apple compote, almond mirliton, tangy apple caramel and ginger ice cream

Traditional crème brûlée 11

With organic vanilla from Madagascar

Seasonal fruit 13

Back from the market fruits, fine earl grey tea jelly

Affogato 11

Ice cream and whipped cream with organic vanilla from Madagascar, espresso coffee

Café gourmand 13

Dessert of the day (during the week) 12

During the afternoon ...



TEA TIME

Goûter 22

A hot drink of your choice and three pieces by our Pastry Chef: Cookie with chocolate chips, caramelized peanuts and fleur de sel, Hazelnut praline cream chou, Pavlova with chestnut and blackcurrant

HOMEMADE HOT CHOCOLATE *Certified B Corp®*

Classic 10

Tonka 11

Viennese 12

WATERS, SOFT DRINKS & JUICES

Mineral water

<i>Vittel</i>	(25cl)	5
<i>Evian, Perrier, Badoit</i>	(33cl)	6
<i>Evian, Badoit, Chateldon</i>	(75cl)	9

Sodas

<i>Bitter San Pellegrino</i>	(10cl)	8
<i>Fentimans: Tonic Water, Ginger Ale, Ginger Beer</i>	(20cl)	8
<i>Lipton Ice Tea</i>	(20cl)	8
<i>Sprite, Orangina</i>	(25cl)	8
<i>Coca-Cola, Coca-Cola Zero, Crafted Lemonade</i>	(33cl)	9

Organic Ice Tea (33cl) 9

Green Tea, Lemon, Elderflower
Matcha Tea, Peppermint
Blueberry White Tea

Fresh squeezed citrus (24cl) 10

Orange, Grapefruit, Lemon

Juices and nectars (33cl) 10

Pineapple, Tomato, Cranberry, Apple, Peach, Raspberries

Organic fresh juices (24cl) 11

Confiance (Trust): Pineapple, apple, lemon, ginger, tumeric
Amour (Love): Cucumber, spinach, kale, apple, lemon
Bonheur (Happiness): Strawberries, raspberries, orange blossom, apple, coconut milk
Joie (Joy): Carrot, apple, pineapple, lemon

COFFEE *Illy coffee, responsibly engaged*

Espresso 6

Americano, latte, double espresso, cappuccino 8

TEAS 8 *Selection of Betjeman & Barton organic teas certified eco-responsible*

Japanese Kukicha tea

Green tea roasted 4 times, with a very sweet taste

Ceylon Blackwood tea

Lively and full-bodied taste black tea from the Bogawantalwa Valley,

Darjeeling Ambootia 1st Flush tea

A very good harvest worthy of a real 1st flush and a far ahead ecological culture

Early Morning Broken tea

Blend of China, Ceylon and India teas with a strong cup, very tannic

Earl Grey

Chinese tea and bergamot from Calabria, a deliciously English classic

Chung Hao jasmine tea

Green tea, sprinkled with jasmine blossoms

Mint green tea

China Gunpowder and Nanah mint from Morocco, the tea of hospitality

HERBAL TEAS 8

Selection of Betjeman & Barton organic teas certified eco-responsible

Balade au Verger (Orchard Walk)

Apple, carrot, hibiscus, sage, rosemary, nettle, elderflower, raspberry, blueberry, pomegranate, rose, strawberry

Safran Royal (Royal Saffron)

Apple, ginger, cinnamon, orange peel, cardamom, saffron, blackberry leaf, lemon peel, cloves, allspice

Grenadine Adrenaline

Apple, hibiscus, elderflower, rosehips, sweet blackberry leaf, beetroot, sour cherry, pomegranate seeds

Harmony

Cinnamon, fennel, coriander, green rooibos, orange peel, liquorice root, anise, pepper, cardamom, cloves, sunflower petals

Citron Citronné (Lemon)

Maté, apple pomace, lemongrass, liquorice root, lemon peel, lemon, lemon myrtle, sunflower petals

Verbena

Pepper mint

Chamomile

Linden

To share ...

TAPAS

From 3 p.m. to 10 p.m.

Truffle sausage 19

Parmesan shavings and toast

Crispy Lace Gyozas 14

Lime yogurt

Za'atar hummus 16

Lemon zest, coriander and pita bread

Gua bao 19

Chicken marinated with ginger, soy, pickled coriander and peanuts

Fish nuggets 16

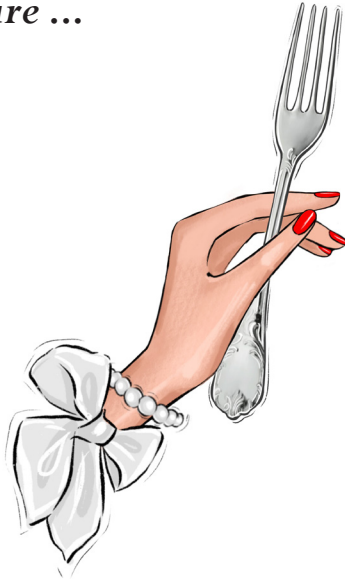
Flavored with Espelette pepper, lime

Sea bream tartare 18

Fine ponzu jelly and nori puffed rice crackers

Traditional Guacamole 14

Avocado, red onion, tomato, lime, served with tostadas



APÉRO CHIC

From 6 p.m. to 7:30 p.m.

Apéro Chic 26

A glass of wine of your choice or a spritz and a plate of tapas of your choice from the selection

Apéro Chic Champagne 32

A glass of Laurent-Perrier brut champagne and a plate of tapas of your choice from the selection

COLLECTION COCKTAILS

Palazzo 19

Bombay Saphir gin, Saint-Germain liqueur, pear, coriander, sparkling water

Polo 19

H by Hine Cognac, Velvet Falernum, agave syrup, pineapple

Easy Chic 19

Canaima Gin, Lillet blanc, grapefruit juice

Fair Isle 19

Jameson whiskey, Drambuie, orange, bitters, Fee Brothers whiskey

Insolent 19

Oscor le Rouge ardent organic, Benedictine, honey

Sartorial 19

Tito's vodka, Italicus liqueur, cucumber, orange



SIGNATURE COCKTAILS

N°15 19

Diplomático Rhum Mantuano, lapsang infused Rye whiskey Bulleit, campari, Galliano L'Autentico liqueur (contains lactose)

Bohème 19

Diplomático Rhum Planas, Chairman's Reserve Spiced, angostura, pineapple, passion fruit, ginger, lime, vanilla syrup

Allure 20

Canaiïma Gin, H Theoria Midi Fauve liqueur, champagne, lemon juice, agave syrup

Non-alcoholic cocktails

Jolie Madame 14

Passion fruit, lime juice, hibiscus syrup, sparkling water

Liberty 14

Osco l'original, lemon juice, lemongrass syrup, Fentiman's tonic



Champagnes, wines, aperitifs ...

Our sur-mesure selection

CHAMPAGNE

BY THE GLASS (15 cl)

<i>Laurent-Perrier La Cuvée</i>	22
<i>Laurent-Perrier Cuvée Rosé</i>	25

The bottle (75 cl)

White champagne

<i>Laurent-Perrier La Cuvée</i>	120
<i>Laurent-Perrier Ultra Brut</i>	140
<i>Laurent-Perrier Brut Millésimé</i>	140
<i>Grand Siècle par Laurent-Perrier</i>	260
<i>Taittinger Brut Réserve</i>	120
<i>Pommery Brut Apanage</i>	130
<i>Billecart Salmon Brut Réserve</i>	120
<i>Perrier Jouet Grand Brut</i>	120
<i>Roederer Brut Premier</i>	140
<i>Ruinart Brut</i>	150
<i>Ruinart Blanc de Blancs</i>	240
<i>Dom Pérignon</i>	360

Rosé Champagne

<i>Laurent-Perrier Cuvée Rosé</i>	150
<i>Taittinger Prestige Rosé</i>	150
<i>Billecart Salmon Rosé</i>	150

WINES

By the glass (15 cl)

White wine

Pouilly fumé AOP, Domaine Hubert Veneau	15
Terrazas de los Andes Torrontés	14
Chablis AOP, Domaine Jean Marc Brocard	17
Sancerre AOP, Domaine Henri Bourgeois «Le MD»	18
I.G.P Méditerranée, Domaine Attilon, Cuvée Ambition	11

Red wine

Crozes-Hermitage AOP, Domaine des Entrefaux	16
I.G.P Méditerranée, Domaine Attilon, Cuvée Ambition	11
Alsace Pinot Noir AOP, Domaine Charles Frey « Quintessence » Bio	19
Mercrey AOP, Domaine Meix Foulot	19
Saint-Estèphe, Frank Phélan	18

Rosé wine

Côte de Provence AOP, Château Roubine « la vie en rose »	14
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The bottle (75 cl)

White wine

Pouilly-Fumé, Domaine Hubert Veneau	60
Sancerre, AOP, Domaine Henri Bourgeois «Le MD»	78
Chablis, Jean Marc Brocard	70
Condrieu AOP, Cave «Saint-Désirat»	130

Red wine

Alsace Pinot Noir AOP, Domaine Charles Frey « Quintessence » Bio	85
Crozes-Hermitage, Domaine des Entrefaux	85
Haut-Médoc, AOP Château Peyrat-Fourthon, «La Demoiselle d'Haut-Peyrat»	80
Mercrey AOP, Domaine Meix Foulot	90
Saint-Estèphe, Frank Phélan	90

Rosé wine

Côte de Provence AOP, Château Roubine « la vie en rose »	50
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APERITIF

By the glass (4 cl)

Pastis 51, Pernod, Ricard 17

Absinthe Pernod 17

By the glass (6 cl)

Vermouth Lustau Rojo, Blanc 17

Lillet white, red and rosé 17

Campari 17

Suze 17

Pineau des Charentes Lhéraud 1971 31

Tio Pepe 17

Porto Sanderman White 17

Porto Sanderman LBV 2014 20

Porto Graham Six Grapes 17

BEER (33 cl) 14

Draft Beer

Craft beer BAP BAP La Faubourg (25 cl) 8

Craft beer BAP BAP La Faubourg (50 cl) 14

Bottle (33 cl) 14

Kronenbourg 1664

Kronenbourg pur malt 25cl sans alcool

Heineken

Carlsberg

Craft beer BAP BAP Blanc Bec

Craft beer BAP BAP Vertigo

Bière artisanale BAPBAP Blanc Bec

Bière artisanale BAPBAP Vertigo

WHISKEY (4 cl)

Blended

Scotland

<i>J&B Rare</i>	19
<i>Johnnie Walker Red Label</i>	19
<i>Johnnie Walker Black Label</i>	22
<i>Monkey Shoulders</i>	24
<i>Chivas Regal 12ans</i>	22
<i>Chivas Regal 18ans</i>	25
<i>Royal Salute 21ans</i>	31
<i>Johnnie Walker Blue Label</i>	37

Irlande

<i>Jameson</i>	20
<i>Bushmills Original</i>	20

Kentucky

<i>Rittenhouse Rye 50%</i>	22
<i>Woodford Reserve</i>	22
<i>Maker's Mark</i>	22
<i>Bulleit Rye</i>	22
<i>Buffalo Trace</i>	22

Tennessee

<i>Jack Daniel's Old n°7</i>	22
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Canada

<i>Crown Royal</i>	22
<i>Canadian Club</i>	22

Japan

<i>Nikka from the barrel</i>	25
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Single Malt

Lowlands

<i>Glenkinchie 12ans</i>	22
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Highlands

<i>Oban 14ans</i>	24
<i>Glenmorangie 10ans</i>	22
<i>Maccalan 12 ans</i>	23

Islay

<i>Lagavulin 16ans</i>	24
<i>Laphroaig Quarter Cask</i>	26

Skye

<i>Talisker Port Ruighe</i>	22
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Speyside

<i>Singleton of Dufftown</i>	22
<i>Cardhu 12ans</i>	22
<i>Knockando 12ans</i>	22
<i>Glenfiddich 12ans</i>	22
<i>The Glenlivet Founder's Reserve</i>	22

RUM (4 cl)

Old Rum

Diplomático Reserva Exclusiva 23

Rare Rum (2 cl or 4 cl)

Diplomático Ambassador 28 or 47

Diplomatico Single vintage 2007 15 or 28

Old Rum Diplomático Distillery Collection (2 cl or 4 cl)

Barbet Column 10 or 18

Pot Still 10 or 18

GIN (4 cl)

Canaima 20

Bombay Sapphire 20

Beefeater 24 22

Tanqueray Ten 21

Hendrick's 22

Lord of Barbès 24

The Botanist Islay dry 22

Mare 22

Monkey 47 26

VODKA (4 cl)

Tito's 20

Grey Goose 21

Ketel One 22

Belvédère 22

Guillotine Originale 22

Guillotine Caviar 30

TEQUILA (4 cl)

Corralejo Reposado 20

Don Julio Reposado 23

Olmeca 23

Mezcal Bruxo 23

BRANDY (4 cl)

<i>Mirabelle plum</i>	20
<i>Raspberry</i>	20
<i>Williamine Pear</i>	20
<i>Grappa Borgo Antica</i>	20
<i>Pisco 1615</i>	22

LIQUOR (4 cl) 18

<i>Amaretto di saronno</i>	
<i>Bailey's</i>	
<i>Cointreau</i>	
<i>Chambord</i>	
<i>Green Chartreuse</i>	
<i>Grand Marnier Cordon Rouge</i>	
<i>Bénédictine</i>	
<i>Drambuie</i>	
<i>Southern Comfort</i>	
<i>Mandarine Impériale</i>	
<i>Manzana Verde</i>	
<i>Get</i>	27
<i>Get</i>	31
<i>Anisette Marie Brizard</i>	
<i>Sambucca</i>	
<i>Limoncello</i>	
<i>Fernet Branca</i>	
<i>Frangelico Hazelnut</i>	
<i>Kahlúa</i>	

Prestige liquor (4 cl) 26

<i>Patron XO Coffée Liqueur</i>	
<i>Green Chartreuse VEP</i>	
<i>Yellow Chartreuse VEP</i>	

COGNAC (4 cl)

Bourgoin Cognac

<i>Microbarrique 1994</i>	24
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Hennessy

<i>Hennessy XO</i>	31
<i>Hennessy Paradis</i>	82

Martell

<i>Martell VSOP</i>	19
<i>Martell XO</i>	31

Lhéraud

<i>Lhéraud «L'Oublié»</i>	24
<i>Lhéraud XO</i>	31
<i>Lhéraud Grande Champagne 1950</i>	61

Hine

<i>H by Hine</i>	19
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ARMAGNAC (4 cl)

<i>Château de Laubade VSOP</i>	20
<i>Château de Laubade Hors d'Age</i>	22
<i>Baron Gaston Legrand 1980</i>	27
<i>Baron Gaston Legrand 1990</i>	24
<i>Baron Gaston Legrand 1970</i>	31
<i>Baron Gaston Legrand 1983</i>	25

CALVADOS (4 cl)

<i>Calvados Coquerel XO</i>	29
<i>Calvados Coquerel Bourbon Finish</i>	24