



Fall Spring Summer 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 12

Grapefruit juice

Orange juice

ORGANIC JUICES 14

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 *10*

Black tea Breakfast, Earl Grey or Darjeeling

White tea Passion de Fleurs

Green tea Sencha Fukuyu

Green Jasmine tea

COFFEES

Espresso, decaffeinated espresso *8*

Double espresso, double decaffeinated espresso *10*

Milky coffee, decaffeinated milky coffee *10*

Cappuccino, decaffeinated cappuccino *10*

HOT CHOCOLATE

Valrhona hot chocolate *10*

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

Every day from 12 p.m. to 6 p.m.

Crispy Chicken Caesar Salade 24

Romaine salad, grilled pork belly, parmesan, anchovy and lemon caesar sauce

Faubourg Croque Monsieur * 28

Mortadella with truffles and aged comté cheese

Club Sandwich with roasted red label free-range Chicken * 32

Bacon, eggs and homemade mayonnaise with sweet spices

Bacon Cheese Burger, turmeric and seeds buns by Lalos** 36

Bbq and gomasio sauce, kale and pickles

Fillet of Beef * 42

Sarawak black pepper sauce

Charolais Beef Tartare 32

** Served with potato or sweet potato fresh fries, and mesclun salad*

*** Best Worker in France*

All our meats are from France or from EU.

CREATIONS

Veggie Burger, turmeric and seeds buns by Lalos** 30

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

Green curry with seasonal vegetables 28

Basmati rice with caraway, almonds and coconut

Creamy Burratina 22

Baby greens, vegetable shavings and tangy pomegranate molasses vinaigrette

Avocado toast with Lalos multiseed bread 28

Smoked Scottish salmon, pickles and young coriander shoots

Lobster roll with vienna bread by Lalos** 42

Smoked Scottish salmon, pickles and young coriander shoots

Linguini with seaweed butter 32

Salicorne, bottarga and lemon zest

Daily Special 32

* Served with potato or sweet potato fresh fries, and mesclun salad

** Best Worker in France

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.

The Faubourg bar team is at your disposal if you have any intolerances or allergies.

HOMEMADE DESSERTS

Saint Honoré of the season 17

Salted butter caramel cream, crispy lace, mousse and pecan praline

Seasonal fruits declinaison 16

Raspberry cheesecake 16

Light mousse flavored with organic vanilla from Madagascar, crunchy granola with kasha seeds, raspberry coulis and fresh raspberries

Light chocolate mousse Alpaco 16

Cocoa sacher cookie, chocolate puffed rice crisp, creamy organic Nocciolatta ganache and caramelized hazelnuts

Tiramisu to share 25

Soft sponge cake with organic Ethiopian coffee and Grand Marnier, mascarpone mousse

Affogato 12

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

Café gourmand 17

Daily special (during the week) 15

During the afternoon ...



TEA TIME

Every day from 3 p.m. to 6 p.m.

Goûter 22

A hot drink of your choice (coffee, tea or homemade hot chocolate)

Assortment of homemade desserts by the Chef

WATERS, SOFT DRINKS & JUICES

Mineral water

Vittel (25cl) 7
Evian, Perrier, Badoit (33cl) 7
Evian, Badoit, Chateldon (75cl) 10

Sodas 10

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

Organic Ice Tea (33cl) 10

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

Fresh squeezed citrus (24cl) 12

Orange, Grapefruit, Lemon

Juices and nectars (33cl) 10

Pineapple, Tomato, Cranberry, Apple, Peach, Raspberries

Organic fresh juices (24cl) 14

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 & CHOCOLATE

Espresso 8

Americano, latte, double espresso, cappuccino 10

Homemade Hot Chocolate 15

Infused with tonka beans, organic Madagascar vanilla whipped cream

TEA 10

Selection of Betjeman & Barton organic teas

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 Gray

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 10

Selection of Betjeman & Barton organic herbal teas

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.

Traditional Guacamole 14

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

Anticucho de Pollo 16

Flame-grilled skewers, spicy oregano sauce

Ceviche de Daurada 15

Leche de tigre with citrus fruits and chilli

Buñuelo de Maiz 14

Corn fritters, lemon yogurt sauce

Tacos de Pollo 15

Shredded chicken, spicy salsa verde, red onion and coriander

Spicy aged Cheddar nachos 12

Fresh tomatos, coriander and smoked paprika salad

Croquetas de Pescado 16

Cod croquettes flavored with Jalapeño and lime

Choco Loco 10

Semi-cooked dark chocolate cake and chilli

Homemade Churros 10

Dulce de leche and lime zest



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CRUISE COLLECTION COCKTAILS

Bahia 17

Diplomatico Reserva Rum, Lime Juice, White Pepper Syrup

Veracruz 17

Tequila Corralejo infused with kaffir leaves, Mezcal, Grapefruit and Lime Juice, Spice and Chilli Syrup, Tonic

Buenos Aires 17

Gin Canaiima, Campari infused with Rooibos Tea, Red Lustau Vermouth

Punta Cana 17

Diplomático Planas Rum, Chilli syrup, lime, Passion fruit puree

La Havane 17

Mantuano Diplomatico Rum, Pimento bitters, Lime juice, Muscovado sugar

Monterey 20

Vodka Stolichlaya Vanilla, Champagne, Saffron Syrup, Mango, Passion Fruit

Montevideo (alcohol-free) 13

Original Osco, Lemon Juice, Lemongrass Syrup, Fentiman's Tonic

Hawaiï (alcohol-free) 13

Passion Fruit, Lime Juice, Hibiscus Syrup, Sparkling Water

Chiloe (alcohol-free) 13

Raspberries, Lime juice, Strawberry jam, Cranberry juice



SIGNATURE COCKTAILS

N°15 18

Diplomático Rhum Mantuano, Lapsang Infused Rye Whiskey Bulleit, Campari, Galliano L'Autentico Liqueur

Allure 20

Canaima Gin, H Theoria Midi Fauve Liqueur, Champagne, Lemon Juice, Agave Syrup

Dessous chics 18

Gin Canaima, Saint Germain liqueur, Lychee

Bohème 18

Diplomático Rhum Planas, Chairman's Reserve Spiced, Angostura, Pineapple, Passion Fruit, Ginger, Lime, Vanilla Syrup

CLASSIC COCKTAILS

Diplo Julep 15

Diplomático Reserve Exclusiva, Fresh mint, Cane sugar syrup

Mojito 15

Diplomático Planas, Lime Juice, Sugar Syrup, Sparkling Water

Diplo Mule 15

Diplomático Mantuano, Ginger Beer, Lime Juice, Sugar Syrup

Don Juancho Sour 16

Diplomático Exclusive Reserve, Lime Juice, Egg White, Angostura

Rhum arrangé 15

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

<i>Pouilly fumé AOP, Domaine Hubert Veneau</i>	15
<i>Terrazas de los Andes Torrontés</i>	14
<i>Chablis AOP, Domaine Jean Marc Brocard</i>	17
<i>Sancerre AOP, Domaine Henri Bourgeois «Le MD»</i>	18
<i>Condrieu AOP, Cave «Saint-Désirat»</i>	25

Red wine

<i>Crozes-Hermitage AOP, Domaine des Entrefaux</i>	16
<i>Haut-Médoc, AOP, Château Peyrat-Fourthon « La demoiselle d'Haut Peyrat »</i>	15
<i>Alsace Pinot Noir AOP, Domaine Charles Frey « Quintessence » Bio</i>	19
<i>Mercrey AOP, Domaine Meix Foulot</i>	19
<i>Saint-Estèphe, Frank Phélan</i>	18

Rosé wine

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

White wine

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

Red wine

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

Rosé wine

<i>Côte de Provence AOP, Château Roubine « la vie en rose »</i>	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) 10

Craft beer BAP BAP La Faubourg (50 cl) 15

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

Islay

<i>Lagavulin 16ans</i>	22
<i>Laphroaig Quarter Cask</i>	26

Skye

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

<i>Singletown 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

Diplomático Ambassador 47

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

Batch Kettle 8 ou 15

Barbet Column 10 ou 18

Pot Still 10 ou 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

Olmecca 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 27</i>	
<i>Get 31</i>	
<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 Coffee 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