

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

## RED WINES

<b>Crozes-Hermitage</b> , Domaine des Entrefaux, 2016	13	60
<b>Haut-Médoc</b> , La Demoiselle d'Haut-Peyrat, Château Peyrat-Fourthon, 2013	14	52
<b>Chinon</b> , Le Moulin à Tan, <i>AB</i> , 2016	8	35

## ROSÉS WINES

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

STARTER OF THE DAY Available from Monday to Friday	12
BUTTERNUT Velouté, roasted chesnuts, squash seeds	14
PRAWNS (small   large bowl) Red cabbage, carrots, kale, ginger, lime, passion fruit	18   25
QUINOA (small   large bowl) Avocado, citrus, pomegranate, passion fruit, fresh coriander	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
SEABASS * Charlotte potatoes, leeks, shiitake, cockles, fresh herbs	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, fig chutney	26
SMOKED SALMON From Scotland, blinis, fresh cream, lemon	29
LIGUINES Bolognese sauce	22
CLUB SANDWICH With 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.)

PISTACHIO Crème brûlée with brown sugar	13
LEMON Bergamot, tart with Italian meringue	14
BLANCMANGE Coconut, passion fruit, pineapple, lime	13
CHOCOLATE Finger shortbread, cocoa meringue, jivara Chantilly	14
SAINT-HONORÉ Praliné and vanilla, crispy Arlette, caramelized hazelnuts	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