



# LE FAUBOURG

Café . Bar . Restaurant

# ALL DAY BREAKFAST

Eat breakfast like a Parisian

Comes with  
Fresh Orange Juice & Hot Drink

## PARISIEN

27

BAGUETTE, BUTTER & JAM  
ASSORTED MINI VIENNOISERIES  
French baked pastries

## BOBO

27

HOMEMADE GRANOLA & YOGHURT  
topped with fresh fruits  
AVOCADO ON TOAST

## BISTRO

27

CROQUE MONSIEUR  
Grilled ham & cheese sandwich served with salad  
ADD Sunny side up egg +3

## LONDONIEN

27

SCRAMBLED EGGS ON TOAST  
Choice of Avocado / Chorizo /  
Ham / Smoked salmon  
served with sautéed mushrooms, tomatoes & salad

ADD Mini Croissant / Mini Pain au chocolat +3

## BRUNCH FOR 2 Battle of the Banks

Comes with  
Fresh Orange Juice & Hot Drink

## RIVE GAUCHE

70

BAGUETTE, BUTTER & JAM  
MINI VIENNOISERIES  
French baked pastries  
EGGS EN COCOTTE  
Choice of Bacon / Smoked salmon / Spinach  
served with sautéed mushrooms, tomatoes & salad  
AVOCADO ON TOAST  
HOMEMADE GRANOLA & YOGHURT  
FRUIT SALAD


## RIVE DROITE

70


BAGUETTE, BUTTER & JAM  
MINI VIENNOISERIES  
French baked pastries  
MINI SWEET CRÊPES  
MINI CROQUE MONSIEUR  
MINI SANDWICHES Mimosa  
MINI GAULETTES Chorizo & cheese  
HOMEMADE GRANOLA & YOGHURT  
FRUIT SALAD


### GIVE IT A FESTIVE TWIST

Glass of Prosecco	16
Mimosa / Bellini	18
Glass of Champagne	24

 Vegetarian

 Gluten free

 Vegetarian option upon request

 Gluten free option upon request

All prices are subject to 10% service charge and GST

# À LA CARTE

Experience authentic French cuisine

## SALADS comes with bread, because it isn't French without it!

### RICHELIEU

Salad, quinoa, artichoke tapenade, avocado mash, beetroot hummus, cucumber, tomatoes, basil & almonds

### MONTMARTRE

Salad, tuna, capsicum, French beans, artichoke tapenade, olives, tomatoes & egg

### SAINT-GERMAIN

Salad, chicken breast, comté cheese, French beans, mushrooms, tomatoes & egg

22

### SAINT-ANTOINE

Salad, chorizo, comté cheese, mushrooms, avocado mash, tomatoes & egg

24

### SAINT-JACQUES

Salad, baked goat cheese on toast, green apple, fresh blueberries, cranberries, walnut & tomatoes

24

### SAINT-DENIS

Salad, smoked salmon, avocado, cucumber, tomatoes, fresh passion fruit & egg

24

25

26

## PLATS GOURMANDS served with salad

### FICELLE PICARDE

Crêpe gratinated with béchamel sauce, ham, mushrooms, onions & cheese

### FICELLE NORDIQUE

Crêpe gratinated with béchamel sauce, smoked salmon, spinach & cheese

### TARTIFLETTE

Melted reblochon cheese with potatoes, onions & bacon

25

26

26


### *Bringing you specialties from beyond Paris*

*Flammekueche: a specialty dish made from dough that comes from the East part of France (Alsace), similar to a pizza.*


*Tartiflette: a gratinated potato dish from Savoie region in the French Alps. One of the most-loved dishes during winter season in France!*

*Ficelle picarde: a savoury crêpe dish that comes from northern France (Picardie), greatly appreciated by the young and the young at heart.*

 Vegetarian

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 Gluten free

 Gluten free option upon request

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# À LA CARTE

From the oven to the table

## CROQUES grilled cheese sandwich, served with salad



### CROQUE MONSIEUR

Paris ham & cheese

20

### CROQUE MADAME

Paris ham & cheese,  
topped with a sunny side up egg

22

### CROQUE MADEMOISELLE

Avocado mash, roasted tomatoes & cheese

23

### CROQUE MÉMÉ

Goat cheese, green pesto & cheese

23

### CROQUE THONTHON

Tuna, capsicum, roasted tomatoes,  
mayonnaise, harissa chilli & cheese

23

### CROQUE BLT

Bacon, lettuce, tomatoes & cheese  
comes with rosemary potatoes

26

### CROQUE DUCHESSE

Chicken breast, mushrooms & cheese,  
comes with rosemary potatoes

26

## FLAMMEKUECHES a French version of the pizza



### LA CLASSIQUE

Bacon, onions & crème fraîche

22

### LA SIGNATURE

Bacon, onions, crème fraîche & cheese

24

### LA FORESTIÈRE

Mushrooms, onions, parsley  
crème fraîche & cheese

24

### LA POULETTE

Chicken breast, onions, tarragon,  
crème fraîche & cheese

24

### LA VOISINE

Roasted cherry tomatoes, onions, green pesto,  
basil, crème fraîche & cheese

24

### LA RIVIÈRE

Smoked salmon, onions, citron confit,  
pink peppercon, dill, crème fraîche & cheese

26

## TO SHARE for 2, comes with bread



### BAKED CAMEMBERT

Baked camembert served with grapes, fig jam & nuts

24

### DIPS PLATTER

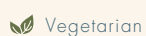
Selection of homemade dips served with crudités, olives & nuts

30

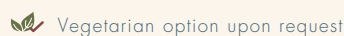
### MIXED PLATTER

Selection of French cheese & cold cuts served with grapes, gherkins, fig jam,  
olives, butter & nuts

50



Gluten free







Gluten free option upon request

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# CRÊPERIE MONTPARNASSE

## GALETTES / SAVOURY CRÊPES served with salad

<b>OPÉRA</b> 	<b>22</b>
Roasted tomatoes, basil, egg & cheese	
<b>RÉPUBLIQUE</b> 	<b>22</b>
Sautéed mushrooms, parsley, egg & cheese	
<b>COURCELLES</b> 	<b>23</b>
Green pesto, baby spinach, tomatoes, basil, almonds & cheese	
<b>TROCADÉRO</b> 	<b>23</b>
Goat cheese, baby spinach, walnut, honey & cheese	
<b>GRANDS BOULEVARDS</b>	<b>23</b>
Paris ham, egg & cheese	
<b>ÉTIENNE MARCEL</b>	<b>24</b>
Chorizo, olives, egg & cheese	
<b>CHÂTEAU D'EAU</b>	<b>24</b>
Tuna, olives, capers, harissa chilli, egg & cheese	
<b>POTONG PASIR</b>	<b>24</b>
Singapore-style chicken curry, potatoes, spring onions & cheese	
<b>BASTILLE</b>	<b>25</b>
Paris ham, sautéed mushrooms, roasted tomatoes, egg & cheese	
<b>ODÉON</b>	<b>25</b>
Serrano ham, camembert, basil, roasted tomatoes & cheese	
<b>CHÂTELET</b>	<b>25</b>
Bacon, roasted potatoes, onions, crème fraîche, egg & cheese	
<b>PASSY</b>	<b>25</b>
Smoked salmon, avocado mash, dill, lemon, crème fraîche, & cheese	

## CRÊPES whipped cream on the side, for an extra indulgence

<b>BUTTER &amp; SUGAR</b>	<b>10</b>
<b>NUTELLA</b>	<b>12</b>
<b>DARK CHOCOLATE</b>	<b>12</b>
<b>MAPLE SYRUP</b>	<b>12</b>
<b>SALTED CARAMEL</b>	<b>13</b>
<b>LEMON &amp; SUGAR</b>	<b>13</b>
<b>BANANA &amp; NUTELLA</b>	<b>15</b>
<b>DARK CHOCOLATE, SALTED CARAMEL &amp; ALMONDS</b>	<b>15</b>
<b>RASPBERRIES &amp; DARK CHOCOLATE</b>	<b>15</b>
<b>SALTED CARAMEL, ALMONDS &amp; VANILLA ICE CREAM</b>	<b>16</b>
<b>APPLE "TATIN", SALTED CARAMEL &amp; CRÈME FRAÎCHE</b>	<b>16</b>


**ADD** *Small ice cream +3*


### PAIR IT WITH FRENCH CIDER

Glass of Cider	<b>10</b>
Pichet of Cider (50cl)	<b>30</b>

 Vegetarian

 Gluten free

 Vegetarian option upon request

 Gluten free option upon request

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# SWEET TREATS

Just too delicious to resist

## ICE CREAM

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<b>ICE CREAM DOUBLE SCOOP</b>	<b>10</b>
Chocolate, vanilla, arabica coffee or strawberry	
<b>AFFOGATO</b>	<b>12</b>
Espresso with vanilla ice cream	
<b>CHOCOLAT LIÉGEOIS</b>	<b>15</b>
Chocolate & vanilla ice cream, chocolate fondant, dark chocolate sauce, chocolate flakes & whipped cream	
<b>CAFÉ LIÉGEOIS</b>	<b>15</b>
Arabica coffee ice cream, chocolate fondant, dark chocolate sauce, roasted almonds & whipped cream	
<b>PROFITEROLES</b>	<b>16</b>
Choux pastry stuffed with vanilla ice cream, dark chocolate sauce, roasted almonds & whipped cream	

## WAFFLES with whipped cream on the side

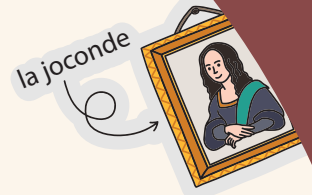
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<b>ICING SUGAR</b>	<b>10</b>
<b>NUTELLA</b>	<b>12</b>
<b>DARK CHOCOLATE</b>	<b>12</b>
<b>MAPLE SYRUP</b>	<b>12</b>
<b>SALTED CARAMEL</b>	<b>13</b>
<b>BANANA &amp; NUTELLA</b>	<b>15</b>
<b>DARK CHOCOLATE, SALTED CARAMEL &amp; ALMONDS</b>	<b>15</b>
<b>RASPBERRY &amp; DARK CHOCOLATE</b>	<b>15</b>
<b>SALTED CARAMEL, ALMONDS &amp; VANILLA ICE CREAM</b>	<b>16</b>
<b>APPLE "TATIN", SALTED CARAMEL &amp; CRÈME FRAÎCHE</b>	<b>16</b>



# KID'S MENU

French yum yum in their tum tum



## P'TIT BREAKFAST

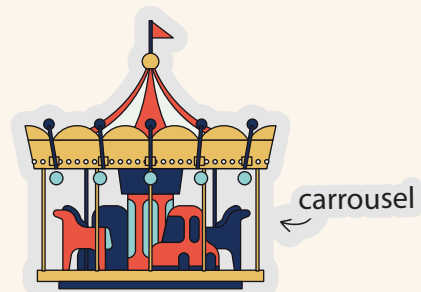
15

3 assorted mini viennoiseries or Bread with butter & jam  
French baked pastries

Yoghurt topped with fresh fruits

Hot chocolate or Babyccino or Milk

Apple or Orange juice




## P'TIT MEAL One main & One dessert

15

### MAIN served with crudités

#### CRÊPE / GALETTE

Egg & cheese

Tomato & cheese 

Ham & cheese

Chicken & cheese

#### CROQUE

Tomato & cheese 

Mushroom & cheese 

Ham & cheese

Chicken & cheese

### DESSERT

#### ICE CREAM

Vanilla

Chocolate

Strawberry

#### YOGHURT

Plain


Honey

Strawberry jam

#### FRUIT SALAD

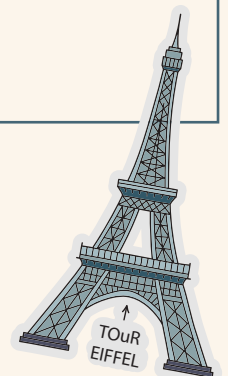
Fresh fruits

 Vegetarian

 Vegetarian option upon request

 Gluten free

 Gluten free option upon request



# BEVERAGES

Hot . Cold . Milky

## COFFEE & CO

	HOT	/	COLD
ESPRESSO / MACCHIATO	5		-
AMERICANO / BLACK COFFEE	5		6
CAPPUCINO / FLAT WHITE / PICCOLO	6		7
LATTE / MOCHA	7		8
HAZELNUT LATTE / VANILLA LATTE	8		9
CAFÉ VIENNOIS	8		9
GRANDMA'S CHOCOLATE	7		8
CHOCOLAT VIENNOIS	8		9
TEA SELECTION Earl Grey, English Breakfast, Mint, Sencha, Verveine	7		7
BABYCCINO <i>(Kids)</i>	3		3

## COFFEE WITH BENEFITS...

AFFOGATO Espresso with vanilla ice cream	12
CAFÉ GOURMAND Coffee & Assorted mini desserts	15

**ADD** Extra shot / oat milk / hazelnut syrup / vanilla syrup +1

*Decaf coffee available*



# BEVERAGES

French-style thirst-quenchers

## BY THE GLASS

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**LEMONADE** *Fresh juice, Soda water & Sugar cane syrup* **7**  
Lemon, lime or passion fruit

**DIABOLO FIZZ** *Lemonade & French syrup* **8**  
Mint, grenadine, passion fruit or raspberry

**ICED TEA** *Homemade iced tea & Fresh fruits (no sugar added)* **8**  
Lemon, passion fruit or raspberry

## FRESH JUICE

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**ORANGE / APPLE / MIX** **8**

**ORANGE, LEMON, LIME & PASSION FRUIT** **9**

**APPLE, ORANGE, CARROT & LEMON** **9**

**APPLE, RASPBERRY & PASSION FRUIT** **9**

*Ask for Ginger or Lemon*

## MILKSHAKE with whipped cream

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**CHOCOLATE / VANILLA / ARABICA COFFEE / STRAWBERRY** **10**

## SOFT DRINKS & WATER

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**COKE / COKE ZERO / GINGER ALE / TONIC** **5**

**PERRIER (330ML) / PERRIER (750ML)** **7 / 12**

**EVIAN (330ML) / EVIAN (750ML)** **5 / 10**

# ALCOHOLIC BEVERAGES

## APÉRITIFS

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RICARD / PORTO / PINEAU **15**

**KIR** a popular cocktail made of crème de cassis (*blackcurrant liqueur*)

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BRETON (*French cider*) **12**

CLASSIC (*White wine*) **16**

ROYAL (*Champagne*) **20**

## BEERS (*33cl*) & CIDER

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STELLA ARTOIS / CORONA **12**

PANACHÉ / MONACO / DEMI-PÊCHE / PICON BIÈRE **14**

FRENCH CIDER – Glass / Pichet **10 / 30**

## COCKTAILS

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MIMOSA **18**

BELLINI – Peach, raspberry or passion fruit **18**

SPRITZ **20**

ESPRESSO MARTINI **20**

MOCKTAILS - Ask for a non-alcoholic version! **12**

# WINES

## WINE SELECTION

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RED WINE	GLASS /	BOTTLE
Pays d'OC Pinot Noir 2020 - Moulin de Gassac	<b>15</b>	<b>70</b>
Côtes du Rhône 2021 - Domaine de la Janasse	-	<b>80</b>
Blaye - Côtes de Bordeaux - Grande Réserve 2016 - Château l'Escadre	-	<b>85</b>
Saint-Émilion Grand Cru 2014 - Château Clos Saint Vincent	-	<b>95</b>
Châteauneuf-du-Pape "Le Miocène" 2018 - Domaine du Grand Veneur ( <i>organic</i> )	-	<b>125</b>

## WHITE WINE

Luberon 2022 - Famille Perrin	<b>14</b>	<b>65</b>
Chablis 2021 - Domaine Ellevin	-	<b>95</b>
Sancerre 2021 - Domaine Régis Jouan	-	<b>95</b>

## ROSÉ WINE

Languedoc Rosé 2021 - Cuvée Guilhem	<b>15</b>	<b>70</b>
Côtes de Provence 2019 - Cuvée Golfe de St-Tropez	-	<b>75</b>
Côtes de Provence 2020 - Château L'Escarelle, cuvée Rumeurs	-	<b>80</b>

## SPARKLING

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	GLASS /	BOTTLE
PROSECCO	<b>16</b>	<b>80</b>
CHAMPAGNE (Roger Coulon - Heri Hodie Premier Cru N.V.)	<b>24</b>	<b>130</b>



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Le Faubourg



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