






LE FAUBOURG

Café . Bar . Restaurant

BREAKFAST SET

Available All Day

Comes with Fresh Orange Juice and Hot Drink

PARISIEN 	25	LONDONIEN  	27
BAGUETTE, BUTTER & JAM ASSORTED MINI VIENNOISERIES French baked pastries ADD Paris ham +4		SCRAMBLED EGGS ON TOAST Choice of Avocado / Chorizo / Ham / Smoked salmon served with sautéed mushrooms, tomatoes & salad	
BISTRO  	27	BOBO  	27
CROQUE MONSIEUR Grilled ham & cheese sandwich served with salad ADD Sunny side up egg +3		HOMEMADE GRANOLA & YOGHURT topped with fresh fruits AVOCADO ON TOAST	
SINGAPOURIEN	27		
SINGAPORE-STYLE CHICKEN CURRY served with rice and baguette			ADD Mini Croissant / Mini Pain au chocolat +3

BRUNCH FOR 2 Battle of the Banks

Comes with Fresh Orange Juice and Hot Drink

RIVE GAUCHE 	70	RIVE DROITE 	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		BAGUETTE, BUTTER & JAM MINI VIENNOISERIES French baked pastries MINI SWEET CRÊPES MINI CROQUE MONSIEUR MINI SANDWICHES <small>Mimosa</small> MINI GAULETTES <small>Chorizo & cheese</small> HOMEMADE GRANOLA & YOGHURT FRUIT SALAD	

GIVE 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

BIG SALADS comes with bread

RICHELIEU

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

SAINT-GERMAIN

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

MONTMARTRE

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

22 SAINT-HONORÉ **24**

Salad, bacon, Paris ham, roasted potatoes, comté cheese, onions & egg

24 SAINT-JACQUES **25**

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

24 SAINT-DENIS **26**

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

LES GRATINÉS served with salad

FICELLE PICARDE

Crêpe gratinated with béchamel sauce, ham, mushrooms, onion confit & cheese

FICELLE NORDIQUE

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

TARTIFLETTE

Melted reblochon cheese with potatoes, bacon & onion confit


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.

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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, onion confit, fig jam & 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, onion confit & crème fraîche

22

LA SIGNATURE

Bacon, onion confit, crème fraîche & cheese

24

LA FORESTIÈRE

Mushrooms, garlic, crème fraîche,
parsley & cheese

24

LA POULETTE

Chicken breast, onion confit, tarragon,
crème fraîche & cheese

24

LA VOISINE

Roasted cherry tomatoes, onion confit,
green pesto, basil, crème fraîche & cheese

24

TO SHARE

SAUCISSON BOARD

Sliced saucisson served with butter & gherkins

10

AVOCADO DIP

Homemade avocado dip served with buckwheat chips

12

BAKED CAMEMBERT

Baked camembert served with grapes, fig jam & nuts

24

DIPS PLATTER

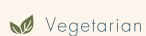
Three homemade dips served with crudités, olives & nuts

30

MIXED PLATTER

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

45



Gluten free



Vegetarian option upon request



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CRÊPERIE MONTPARNASSE

GALETTES 🌱 / SAVOURY CRÊPES served with salad

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

CRÊPES 🌱 with whipped cream on the side

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

ADD *Small ice cream +3*

Change to gluten free sweet crêpe +1

PAIR WITH FRENCH CIDER

Glass of Cider	10
Pichet of Cider (50cl)	30

🌱 Vegetarian

🌱 Gluten free

🌱 Vegetarian option upon request

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SWEET TREATS

Just too delicious to resist

CLASSIC

AFFOGATO	12
Espresso & vanilla ice cream	
CHOCOLATE CAKE	14
Dark chocolate cake with vanilla ice cream	
PROFITEROLES	15
Choux pastry stuffed with vanilla ice cream, dark chocolate sauce, roasted almonds & whipped cream	
CAFÉ GOURMAND	15
Coffee or Tea with assorted mini desserts	

ICE CREAM

CHOCOLAT LIÉGEOIS	16
Chocolate & vanilla ice cream, dark chocolate sauce, chocolate flakes & whipped cream	
CAFÉ LIÉGEOIS	16
Arabica coffee ice cream, dark chocolate sauce, roasted almonds & whipped cream	
BERRIES MELBA	16
Strawberry & vanilla ice cream, blueberries, raspberries, roasted almonds & whipped cream	
SINGLE SCOOP	5
Chocolate, vanilla, arabica coffee or strawberry	

WAFFLES with whipped cream on the side

ICING SUGAR	10
NUTELLA	12
MAPLE SYRUP	12
SALTED CARAMEL	13
BANANA & NUTELLA	15
RASPBERRY & DARK CHOCOLATE	15
SALTED CARAMEL, ALMONDS & VANILLA ICE CREAM	16
SPECULOOS, NUTELLA & VANILLA ICE CREAM	16

AFTERNOON TEA

Enjoy an afternoon tea "à la française"
Daily from 2pm to 5pm

SAVOURY

Mimosa egg & mayo brioche
Avocado & smoked salmon verrine
Potong Pasir galette
(Singapore style chicken curry & cheese)
Ham & cheese croissant

SWEET

Nutella crêpe
Dark chocolate & salted caramel waffle
Chocolate cake
Fresh fruit salad

DRINK *(choose one)*

Dammann Frères tea selection
(Earl grey, English breakfast, Sencha, Mint, Chamomille)

Coffee selection
(Espresso, Macchiato, Piccolo, Black coffee, Americano, Flat white, Cappucino, Latte, Mocha)

Homemade Hot Chocolate

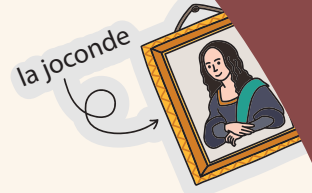
\$38 (for 2)

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KID'S MENU

French yum yum in their tum tum



P'TIT BREAKFAST

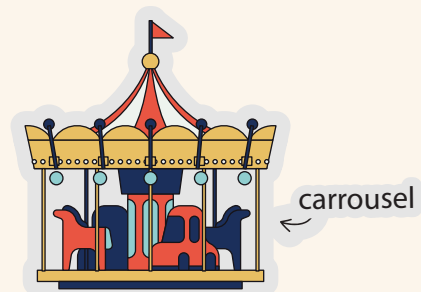
15

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

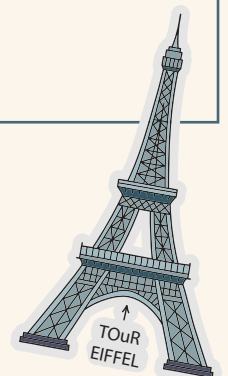
Fresh fruits

 Vegetarian

 Gluten free

 Vegetarian option upon request

 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	7		7
Earl Grey, English Breakfast, Sencha (green tea), Mint, Chamomile			
KIDS Babyccino, Hot chocolate, Milk			3

COFFEE WITH BENEFITS...

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

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

Decaf coffee available

BEVERAGES

French-style thirst-quenchers

BY THE GLASS

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

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

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

SOFT DRINKS & WATER

COKE / COKE ZERO / SPRITE / TONIC **5**

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

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

ALCOHOLIC BEVERAGES

APÉRITIFS

RICARD / PORTO / PINEAU **15**

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

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

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

ROYAL (*Champagne*) **20**

BEERS & CIDER

STELLA ARTOIS / CORONA **12**

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

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

COCKTAILS

MIMOSA **18**

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

GIN TONIC **20**

SPRITZ **20**

ESPRESSO MARTINI **20**

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

WINES & LIQUEURS

WINE SELECTION

RED WINE	GLASS /	BOTTLE
Pays d'OC Pinot Noir - Moulin de Gassac	15	70
Blaye - Côtes de Bordeaux 'Grande Réserve' - Château l'Escadre	-	85
Domaine Grand Veneur Alain Jaume - Vacqueyras 'Grande Guarrigue'	-	88
Saint-Émilion Grand Cru - Château Clos Saint Vincent	-	95

WHITE WINE

Luberon - Famille Perrin	14	65
Chablis - Domaine Ellevin	-	90
Sancerre 'Le Pierrier' - Domaine Thomas & Fils	-	95

ROSÉ WINE

Languedoc Rosé - Cuvée Guilhem	15	70
Côtes de Provence - Cuvée Golfe de St-Tropez	-	75

SPARKLING

	GLASS /	BOTTLE
PROSECCO	16	80
CHAMPAGNE (Delamotte Brut N.V.)	24	130

DIGESTIF

WHISKY / ARMAGNAC / COGNAC / CALVADOS / CHARTREUSE / GÉNÉPI



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