LE FAUBOURG

Café . Bar . Restaurant

BRUNCH FOR TWO

Battle of the banks

$75 (for 2)

FRESH ORANGE JUICE

MINI VIENNOISERIES
French baked pastries

HOMEMADE GRANOLA & YOGHURT

FRUIT SALAD

RIVE GAUCHE

BAGUETTE, BUTTER & JAM

EGGS EN COCOTTE
Choice of
Bacon / Smoked salmon / Spinach
Served with sautéed mushrooms, tomatoes & salad

AVOCADO ON TOAST

OR

RIVE DROITE

BAGUETTE, BUTTER & JAM

MINI SWEET CRÊPES

MINI CROQUE MONSIEUR

MINI MIMOSA EGG & MAYO BRIOCHE

MINI GALETTES
Chorizo & cheese

HOT DRINK *(choose one)*

Coffee selection
Espresso, Macchiato, Piccolo, Black coffee, Americano, Flat white, Cappuccino, Latte, Mocha

Tea selection
Earl grey, English breakfast, Sencha green tea, Mint, Chamomille

Homemade hot chocolate

GIVE IT A FESTIVE TWIST

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

Vegetarian
Vegetarian option available
Gluten free
Gluten free option available *+$1*

All prices are subject to 10% service charge and GST

BREAKFAST SET

Available all-day

Comes with Fresh Orange Juice and Hot Drink

PARISIEN — 25

BAGUETTE, BUTTER & JAM

ASSORTED MINI VIENNOISERIES
French baked pastries

ADD *Paris ham +4*

LONDONIEN — 27

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

BISTRO — 27

CROQUE MONSIEUR
Grilled ham & cheese sandwich
Served with salad

ADD *Sunny side up egg +3*

BOBO — 27

HOMEMADE GRANOLA & YOGHURT
Topped with fresh fruits

AVOCADO ON TOAST

MÉDITERRANÉEN — 27

GALETTE WITH HUMMUS, AVOCADO MASH, SUNNY SIDE UP EGG & CHEESE
Served with salad

SINGAPOURIEN — 27

SINGAPORE-STYLE CHICKEN CURRY
Served with rice and baguette

ADD-ONS

MINI CROISSANT OR MINI PAIN AU CHOCOLAT	3
HOMEMADE GRANOLA & YOGHURT	11
SCRAMBLED EGGS ON TOAST	16
AVOCADO ON TOAST	16

Vegetarian · Vegetarian option available
Gluten free · Gluten free option available *+$1*

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CRÊPERIE MONTPARNASSE

GALETTES / SAVOURY CRÊPES served with salad

OPÉRA — 22
Roasted tomatoes, basil, cheese & egg

RÉPUBLIQUE — 22
Sautéed mushrooms, parsley, egg & cheese

GRANDS BOULEVARDS — 23
Paris ham, egg & cheese

COURCELLES — 23
Green pesto, baby spinach, tomatoes, basil, almonds & cheese

ÉTIENNE MARCEL — 23
Chorizo, egg & cheese

TROCADÉRO — 24
Goat cheese, baby spinach, walnut, honey & cheese

POTONG PASIR — 24
Singapore-style chicken curry, potatoes, spring onions & cheese

CHÂTEAU D'EAU — 25
Tuna, olives, capers, roasted potatoes, harissa chili, egg & 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

LES GRATINÉS served with salad

FICELLE PICARDE — 26
Crêpe gratinated with béchamel sauce, ham, mushrooms, onion confit & cheese

FICELLE NORDIQUE — 26
Crêpe gratinated with béchamel sauce, smoked salmon, spinach & cheese

PAIR WITH FRENCH CIDER

Glass of Cider	11
Pichet of Cider (50cl)	30

Vegetarian · Vegetarian option available
Gluten free · Gluten free option available *+$1*

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À LA CARTE

Experience authentic French cuisine

BIG SALADS comes with bread

SAINT-GERMAIN — 25
Salad, chicken breast, comté cheese, French beans, mushrooms, tomatoes & egg

MONTMARTRE — 25
Salad, tuna, capsicum, French beans, olive tapenade, tomatoes & egg

SAINT-HONORÉ — 25
Salad, bacon, Paris ham, roasted potatoes, comté cheese, onions & egg

SAINT-DENIS — 26
Salad, smoked salmon, avocado, cucumber, tomatoes, fresh passion fruit & egg

SAINT-JACQUES — 26
Salad, baked goat cheese on toast, green apple, blueberries, dried cranberries, walnut & tomatoes

TO SHARE

SAUCISSON BOARD — 12
Sliced saucisson served with butter & gherkins

AVOCADO DIP — 13
Homemade avocado dip served with buckwheat chips

HUMMUS DIP — 16
Homemade hummus served with crudités and bread

BAKED CAMEMBERT — 24
Baked camembert served with grapes, fig jam & nuts

Vegetarian
Gluten free
Vegetarian option available
Gluten free option available *+$1*

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À LA CARTE

From the oven to the table

CROQUES
Grilled cheese sandwich, served with salad

CROQUE MONSIEUR — 20
Paris ham & cheese

CROQUE MADAME — 22
Paris ham & cheese, topped with a sunny side up egg

CROQUE MADEMOISELLE — 23
Avocado mash, roasted tomatoes & cheese

CROQUE MÉMÉ — 23
Goat cheese, onion confit, fig jam & cheese

CROQUE BLT — 23
Bacon, lettuce, tomatoes & cheese

CROQUE DUCHESSE — 23
Chicken breast, mushrooms & cheese

ADD *Rosemary roasted potatoes +4*

FLAMMEKUECHES
A French version of pizza

LA CLASSIQUE — 22
Bacon, onion confit & crème fraîche

LA SIGNATURE — 24
Bacon, onion confit, crème fraîche & cheese

LA FORESTIÈRE — 24
Mushrooms, garlic, crème fraîche, parsley & cheese

LA POULETTE — 24
Chicken breast, onion confit, tarragon, crème fraîche & cheese

LA VOISINE — 24
Roasted cherry tomatoes, onion confit, green pesto, basil, crème fraîche & cheese

Vegetarian
Gluten free
Vegetarian option available
Gluten free option available *+$1*

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SWEET TREATS

Just too delicious to resist

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
SPECULOOS, NUTELLA & VANILLA ICE CREAM	16

Change to gluten free sweet crêpe +$1

LOOKING FOR MORE?

ICE CREAM (single scoop) Chocolate, vanilla, arabica coffee or strawberry	6
MILKSHAKE Chocolate, vanilla, arabica coffee or strawberry	11
CHOCOLATE CAKE Dark chocolate cake with vanilla ice cream	15

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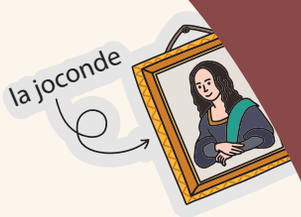
KID'S MENU

French yum yum in their tum tum



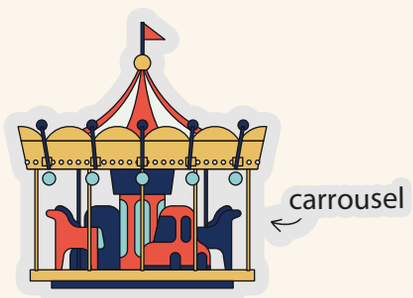
P'TIT BREAKFAST 15

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

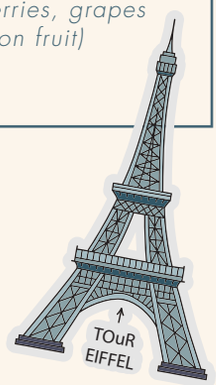
Honey

Strawberry jam

Fresh fruits

FRUIT SALAD

Fresh-cut fruits
(blueberries, grapes & dragon fruit)



Vegetarian

Vegetarian option upon request

Gluten free

Gluten free option upon request

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AFTERNOON TEA

Enjoy an afternoon tea “à la française”
from 2pm to 5pm - weekdays only

SAVOURY

Mimosa egg & mayo brioche

Avocado & smoked salmon verrine

Potong Pasir galette
(Singapore-style chicken curry & cheese)

Ham & cheese croissant

SWEET

Caramelised apple & speculoos

Nutella crêpe

Chocolate cake

Fruit salad

DRINK *(choose one)*

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

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

Homemade hot chocolate

$45 (for 2)

COFFEE & CO

Hot • Cold • Milky

	HOT	/	COLD
ESPRESSO / MACCHIATO	5		–
AMERICANO / BLACK COFFEE	5		6
CAPPUCCINO / FLAT WHITE / PICCOLO	6		7
LATTE / MOCHA	7		8
HAZELNUT LATTE / VANILLA LATTE	8		9
CAFÉ VIENNOIS	8		9
GRANDMA'S CHOCOLATE	8		9
CHOCOLAT VIENNOIS	9		10
TEA SELECTION (DAMMAN FRÈRES) Earl grey, English breakfast, Sencha green tea, Mint, Chamomille	8		8

KIDS Babyccino, Hot chocolate, Milk — **3**

COFFEE WITH BENEFITS...

AFFOGATO Espresso with vanilla ice cream	**12**
CAFÉ GOURMAND Coffee or Tea & Assorted mini desserts	**16**

ADD *Extra shot / Oat milk / Hazelnut or Vanilla syrup +1*

Decaf coffee available

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BEVERAGES

BY THE GLASS

DIABOLO FIZZ Lemonade & French syrup — **8**
Grenadine, Mint, Passion fruit or Raspberry

ICED TEA Homemade iced tea & fresh fruits (no sugar added) — **8**
Lemon, Passion fruit or Raspberry

FRESH JUICES

ORANGE / APPLE / MIX — **8**

CITRUS Orange, lemon, lime & passion fruit — **9**

DETOX Apple, orange, carrot & lemon — **9**

ANTIOX Apple, raspberry & passion fruit — **9**

Ask for ginger or lemon

SMOOTHIES

PINK Mango, dragon fruit & passion fruit — **12**

GREEN Banana, green apple, spinach & lemon — **12**

SOFT DRINKS & WATER

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

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

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

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ALCOHOLIC BEVERAGES

APÉRITIFS

RICARD / PORTO / PINEAU	15
KIR BRETON / KIR CLASSIC / KIR ROYAL	12 / 16 /22

BEERS & CIDER

STELLA ARTOIS / CORONA	12
DEMI-PÊCHE / MONACO / PANACHÉ / PICON BIÈRE	14
FRENCH CIDER Glass / Pichet	11 / 30

COCKTAILS

MIMOSA / BELLINI Passion fruit, Peach or Raspberry	18
ESPRESSO MARTINI / GIN TONIC / SPRITZ	20
MOCKTAILS *Ask for a non-alcoholic version!*	12

WINES & BUBBLES

	GLASS	BOTTLE
WHITE Luberon Famille Perrin	16	70
RED Pays d'OC Pinot Noir Moulin de Gassac	16	70
ROSÉ Languedoc Rosé Cuvée Guilhem	16	70
PROSECCO	16	80
CHAMPAGNE Delamotte Brut N.V.	24	130

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Le Faubourg

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