

114, faubourg

Welcome to 114 Faubourg

A warm brasserie and an icon of Parisian life.

A unique, intimate place, a chic showcase of convivial and refined cuisine.

We invite you to discover the menu of Executive chef Arnaud Faye, accompanied by chef Vincent Schmit and his team.

Generous and creative, it sparkles with a prestigious Michelin star on each of your plates and is prepared with the best seasonal products from our regions.

STARTERS

Sea scallops carpaccio, "Monarch" celery mousseline, curry dressing

44 €

Soft-boiled egg, green asparagus fricassee and black truffle

48 €

Duck and foie gras pâté in a crust, smoked and marinated beetroot

38 €

Mesclun salad and crisp lettuce hearts, shavings of Parmesan, black truffle dressing

44 €

Gravlax-style marinated sea bream, carrot juice, coriander and passion fruit vinaigrette 🍷

44 €

Mimosa leek, cockles and tarragon dressing

36 €

Starter of the day (only for lunch)

32 €



FISH

Confit back of cod fish, green peas, spring onions and light haddock cream

64 €

Confit sea bass fillet, oyster tartare, mashed ratte potatoes with candied lemon, cress emulsion

65 €

Brittany blue lobster, Candele pasta stuffed with vegetables, tarragon bisque

79 €

Sole from our coast cooked “à la plancha” and baby spinach,
virgin olive oil with capers and lemon 🍷

98 €

MEAT

Roasted veal filet mignon, white asparagus with brown butter and sorrel,
mustard seed tapioca

88 €

Hand-chopped beef tartar flavoured with anchovies, and potato wafers 🍷

49 €

Dish of the day (only for lunch)

49 €

Veal sweetbreads & langoustine “vol-au-vent”, green asparagus & mushrooms
with yellow wine

78 €

Lamb variation, soft spiced confit carrot, chickpeas and chermoula

65 €

Roasted Bresse chicken served in two services, herb-infused potato darphin
Frisee lettuce with “Xérès” vinegar (for 2 people)

140 €



VEGETARIAN SUGGESTIONS

Starters

Mimosa leek, tarragon and caviar lemon dressing

36 €

Soft-boiled egg, green asparagus fricassee and black truffle

48 €

Courses

Green peas and carrots, spring onions and light smoked cream

45 €

Soft spiced carrot confit, chickpeas and chermoula 🌱

40 €



100% Vegan 🌱

Gluten Free 🌾



TASTING MENU

*Vincent Schmit, is delighted to present you
our tasting menu, available for lunch and dinner.*

This menu should be chosen as a single menu for everyone.



Scrambled eggs,
green asparagus fricassee with black truffle

Carpaccio of sea scallops confit,
“Monarch” celery mousseline, caviar dressing

Confit back of cod fish,
green peas, spring onions and light haddock cream

Roasted veal filet mignon,
white asparagus with brown butter and sorrel, mustard seed tapioca

Chocolate soufflé tart,
with hazelnut and lemon from Menton

190 €



CHEESES

Fine cheeses from our cellar

25 €

DESSERTS

Citrus pavlova, yuzu sorbet, yogurt emulsion

27 €

Tatin-style pressed Apple

27 €

Chocolate soufflé tart, with hazelnut and lemon from Menton

27 €

Chocolate soufflé and cognac ice cream

27 €

Our Bourbon vanilla and pecan millefeuille

27 €

Dessert of the day (only for lunch)

19 €



DESSERTS WINE

Moelleux, Liqueureux, Vins Doux Naturels

2022	Moscato d'Asti, Ça Del Baio	20€
2022	Muscat Beaumes de Venise, Domaine Des Bernardins	22€
2021	Gewurztraminer, demi-sec « Bollenberg » Domaine Zusslin	25€
2017	Sauternes, Castelnau de Suduiraut	28€
2015	Vin de France « Spirale » Domaine Tissot	38€
90-19	Ratafia, « Solera » Henri Giraud 10cl	40€
2018	Coteaux du Layon, « 1896 » Patrick Baudouin	48€

Vins Doux Naturels

SA	Porto Tawny, 10 ans Niepoort 8cl	28€
2017	Banyuls, « Quintessence » Coume del Mas 8cl	35€

CAFÉ

Biologique Equitable.

Our coffee is 100% Arabica from Ethiopia.

A lively, medium-bodied coffee with a rich, floral aroma, and smooth flavor.

Café Serré / Ristretto	12€
Espresso	12€
Double Espresso	15€
Noisette	12€
Grand Café / Américano	15€
Café Latte	15€
Capuccino	15€
Lait Chaud	5€

Taxes et service incl – VAT 10%



THÉ

Jasmine Monkey King

Thé vert chinois aux fleurs de jasmin, façonné à la main

Sencha Prestige

Thé vert aromatique au caractère herbacé et tonique

Dimbula OP (Ceylan)

Chocolaté et boisé, aux accents de noix de muscade et de noisette.

French Earl Grey

Mélange de thé noir aromatisé à la bergamote

Imperial Lapsang souchong

Thé noir de Chine fumé sur de l'épice à pointes blanches

Chamong Darjeeling

Thé noir très fruité et fleuri, arômes de miel de réglisse

White sky tea

Les fleurs d'ylang ylang transmettent leur huile exquise et parfumée à ce mélange fruité.

Red Balloon

Ce thé sans théine est parfait pour égayer votre journée. Les myrtilles transmettent leur douceur acidulée à cette infusion qui déborde notes de nashi croquants.

Milk Oolong

Légèrement fermenté et très aromatique, ce thé livre un arôme délicat à la fois lacté et grillé.

Midnight hour tea (décaféiné)

Ce thé fait naître une infusion magique de thé noir décaféiné délicatement mélangé à des fruits tropicaux parfumés

Infusion : Camomille

18 €



II4, faubourg 1,

Open Monday to Friday
from 12:00 p.m. to 2:00 p.m.
and
from 7:00 p.m. to 10:00 p.m.

Open Saturday and Sunday
from 7:00 p.m. to 10:00 p.m.