



# AFTERNOON BREAK

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<b>Chickpea hummus</b> passion fruit vinegar	11
<b>Salmon rillettes</b> homemade flatbread	12
<b>Slow cooked beef croquette</b> old mustard mayonnaise	16
<b>Duck rillettes</b> marinated pear, melted Camembert cheese	18
<b>Caesar salad</b> kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan	22
<b>Quinoa salad</b> beetroot, Feta cheese, pomegranate, avocado, mix seeds	18
<b>Croque Marcel</b> organic Bayonne ham, fried egg, French Morbier cheese, sourdough	23
<b>Marinated crab tartine</b> avocado, sourdough bread	19
<b>Ravioles de Royans</b> French dumpling pasta filled with Tête de Moine cheese	(S) 18 / (L) 28
<b>Tarte flambée</b> thin-crust pizza, asparagus, apple, Bleu cheese, organic Bayonne ham ( <i>allow us 20mins cooking time</i> )	25
<b>Vegetarian tarte flambée</b> thin crust pizza, blue cheese, pear, walnuts, baby spinach ( <i>allow us 20 mins. cooking time</i> )	25

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<b>Marcel cheese</b>	one \$9 / any 3 \$24 / any 5 \$36 / any 7 \$48
<b>Mix of 5 artisanal cheeses</b> Beillevaire butter, bread	36
<b>Stracciatella di bufala</b> extra olive oil, homemade flatbread	16
<b>½ Saucisson sec</b> herb crusted dry sausage	17
<b>18<sup>TH</sup> organic Bayonne ham</b> cured pork ham platter, semi-dry	17
<b>Artisanal Coppa</b> pork cold cut from Corsica	18

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<b>Crème brûlée</b> speculoos coulis	10
<b>Chocolate cake</b> thick spicy cream	12
<b>French beignets</b> light tender morsels of puff pastry, chocolate drizzle	10
<b>Apple tart</b> flaky pastry, homemade salted caramel, vanilla ice cream	10
<b>Black chocolate ganache</b> seasalt biscuit	11

CASH FREE ZONE  
All prices are subject to 10% service charge and 7% GST