



# BRUNCH

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## ORGANIC EGGS

*Served with sourdough bread, gluten-free option available upon request*

<b>Scrambled eggs</b> truffles, aged parmesan	20
<b>Croque Marcel</b> organic Bayonne ham, organic fried egg, French Morbier cheese	23
<b>Organic poached eggs</b> avocado, pomegranate, portobello mushroom, sesame seeds	23
<b>Benedict eggs</b> organic Bayonne ham, portobello mushroom, hollandaise sauce	21

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## SALADS

<b>Quinoa</b> beetroot, Feta cheese, almond, pomegranate, avocado, mix seeds	18
<b>Batignolles</b> goat cheese pretzel toast, honey tuiles, pear, organic Bayonne ham, walnut, mixed salad	19
<b>Club Street</b> smoked trout, pearl couscous, potatoes, baby spinach, grapefruit, avocado, seeds	22
<b>Caesar</b> kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan	22

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## MAINS

<b>Homemade fries</b> truffle mayonnaise	10
<b>Marinated crab tartine</b> avocado, sourdough bread	19
<b>Ceviche of red snapper</b> organic & locally grown raw fish, marinated bell pepper, coriander, homemade flatbread	25
<b>Half-cooked salmon</b> passion fruit vinaigrette, coriander, croutons	22
<b>Ravioles de Royans</b> French dumpling pasta filled with Tête de Moine cheese	(S) 18 / (L) 28
<b>Beef burger</b> homemade organic beef patty, Parmesan cheese, crispy Bayonne ham, homemade fries	26
<b>Impossible Marcel burger</b> plant-based patty, tomato chutney, fried goat cheese, aged parmesan, homemade fries	29

CASH FREE ZONE

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

<b>Beef tenderloin carpaccio</b> thinly sliced raw beef, tomato, rocket, aged parmesan w/ rustic bread	<b>22</b>
<b>Tarte flambée</b> thin-crust pizza, asparagus, apple, Bleu cheese, organic Bayonne ham ( <i>allow us 20mins cooking time</i> )	<b>25</b>
<b>Vegetarian tarte flambée</b> thin-crust pizza, blue cheese, pear, walnut, baby spinach ( <i>allow us 20mins cooking time</i> )	<b>25</b>

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## SWEETS & GRAINS

<b>Homemade granola</b> fresh & freeze-dried fruits, mixed nuts, milk, crunchy chocolate	<b>16</b>
<b>Chia seed infused yogurt</b> fresh berries, coconut milk	<b>8</b>
<b>French toast</b> brioche, berries, honey, toasted almond	<b>17</b>
<b>Caribbean-style roasted pineapple</b> mixed spices, coconut flakes	<b>10</b>
<b>French beignets</b> light tender morsels of puff pastry, chocolate drizzle	<b>10</b>
<b>Apple tart</b> flaky pastry, homemade salted caramel, vanilla ice cream	<b>10</b>
<b>Chocolate cake</b> thick spicy cream	<b>12</b>
<b>Crème brûlée</b> speculoos coulis	<b>10</b>
<b>Energy pancakes</b> banana, peanut butter, caramelised nuts	<b>15</b>

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## FRENCH BAKERY

*Our bakeries are made with 100% french butter*

<b>Croissant</b>	<b>3.5</b>
<b>Pain au chocolat</b>	<b>3.5</b>
<b>Bakery assortment for sharing</b>	<b>19</b>

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## CHEESES & CHARCUTERIE

*We source all our farmhouse cheeses directly from artisan producers in Europe.*

<b>Marcel cheese</b> check our daily selection!	one <b>\$9</b> / any 3 <b>\$24</b> / any 5 <b>\$36</b> / any 7 <b>\$48</b>
<b>Mix of 5 artisanal cheeses</b> Beillevaire butter, bread	<b>36</b>
<b>Stracciatella di bufala</b> Extra olive oil, homemade flatbread	<b>16</b>
<b>18<sup>MTH</sup> Organic Bayonne ham platter</b> Cured pork ham platter, semi-dry	<b>17</b>
<b>½ Saucisson sec</b> Herb crusted dry pork sausage	<b>17</b>
<b>Artisanal Coppa</b> Pork cold cut from Corsica	<b>18</b>