



DAYTIME MENU

CHEESES & COLD CUTS

3 cheese platter artisanal fig jam	24
18^{MTH} organic Bayonne ham cured pork ham platter, semi-dry	17
½ Saucisson sec herb crusted dry sausage	17

MAINS

Marinated crab tartine avocado, sourdough bread	19
Roasted whole eggplant puy lentils, tomato preserve, yogurt	19
Ravioles de Royans French dumpling pasta filled with Tête de Moine cheese	(S) 18 / (L) 28
Smoked salmon burger avocado, mesclun, bretzel bun	21
Croque Marcel organic Bayonne ham, organic fried egg, French Morbier cheese, sourdough	23
Organic poached eggs avocado, pomegranate, portobello mushroom, sesame seeds, sourdough	23
Beef tenderloin carpaccio thinly sliced raw beef, tomato, rocket, aged parmesan w/ rustic bread	22
Half-cooked salmon passion fruit vinaigrette, coriander, croutons	22
Duck Parmentier façon Marcel duck confit, shredded Darphin potatoes, duck jus	27
Ceviche of red snapper organic & locally grown raw fish, marinated bell pepper, coriander, homemade flatbread	25
Beef burger homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries	26
Impossible Marcel burger plant-based patty, tomato chutney, fried goat cheese, aged parmesan, homemade fries	29
Grain-fed angus beef bearnaise sauce, homemade fries, mesclun	30
Sautéed red snapper coated in seasoned flour (Meunière style), creamy risotto	27
Homemade fries truffle mayonnaise	10
Tarte flambée thin-crust pizza, asparagus, apple, Bleu cheese, organic Bayonne ham (<i>allow us 20mins cooking time</i>)	25
Vegetarian tarte flambée thin-crust pizza, blue cheese, pear, walnut, baby spinach (<i>allow us 20mins cooking time</i>)	25

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

SALADS

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

SWEETS

Caribbean-style roasted pineapple mixed spices, coconut flakes	10
Black chocolate ganache seasalt biscuit	11
French beignets light tender morsels of puff pastry, chocolate drizzle	10
Apple tart flaky pastry, homemade salted caramel, vanilla ice cream	10
Chocolate cake thick spicy cream	12
Crème brûlée speculoos coulis	10
Açai bowl dragonfruit, yogurt, coconut, kiwi	16
Energy pancakes banana, peanut butter, caramelised nut	15

FRENCH BAKERY

Our bakeries are made with 100% French butter

Croissant	3.5
Pain au chocolat	3.5
Bakery assortment for sharing	19



SET LUNCH MENU

2 COURSES \$30 / 3 COURSES \$34

STARTER

Pumpkin crème soup ricotta tortellini, toasted pumpkin seeds, chive oil

Grilled asparagus mint, pine nuts, organic egg crumble

Cockles «Beurre Maitre d'hotel» oven-baked cockles, parsley butter, chorizo chips

Stracciatella di bufala artichoke chips, tomato, basil

Salmon rillettes homemade flatbread

MAIN

Sautéed red snapper coated in seasoned flour (Meunière style), creamy risotto

Ravioles de Royans French dumpling pasta filled with Tête de Moine cheese

Duck Parmentier duck confit, shredded Darphin potatoes, duck jus

Grain-fed angus beef bearnaise sauce, homemade fries, mesclun

DESSERT

3 farm cheese platter (+\$12) artisanal fig jam

Chocolate cake berry coulis

Caribbean-roasted pineapple mixed spices, coconut flakes