



DAYTIME MENU FROM 11AM TO 4PM

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, pretzel 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

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
- Apple tart** flaky pastry, homemade salted caramel, vanilla ice cream 10
- Chocolate cake** thick spicy cream 12
- Crème brûlée** speculoos coulis 10
- Açaï 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
- 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