



DAYTIME MENU

STARTERS

Green gazpacho black lemon 11
whipped cream

Beetroot carpaccio & wild trout 11
gravlax vodka & honey marinade

Roasted leeks gribiche sauce (French 12
dressing style), organic Bayonne ham

SALADS

Caesar kale, grilled chicken, organic 22
Bayonne ham, organic poached egg,
croutons, aged parmesan

Smoked haddock mixed cabbage, 20
marinated raisin with raspberry
vinegar

Quinoa beetroot, feta cheese, 18
almonds, pomegranate, avocado,
mixed seeds

Cauliflower tabbouleh tomato, 16
cucumber & lime granita

Duck confit shredded, foie gras, 24
mesclun, chestnuts, baby potatoes

ORGANIC EGGS

*Served with mesclun & rustic bread,
gluten-free option available upon request*

Scrambled eggs truffle paste, aged 20
parmesan

Croque Marcel organic Bayonne ham, 23
fried egg, French Morbier cheese

Poached eggs avocado, pomegranate, 23
portobello mushroom, sesame seeds

Benedict eggs organic Bayonne ham, 21
portobello mushroom, hollandaise
sauce

MAINS

Barramundi tartare avocado & picked 24
red onion, coconut-based tiger's milk

Ravioles de Royans French dumpling (S) 18 /
pasta filled with Tête de Moine cheese (L) 28

Ravioles de Royans « Palais » French 22
dumpling pasta filled with cheese &
spinach, foie gras emulsion, hazelnuts

Marinated crab tartine avocado, 19
sourdough bread, mesclun

Smoked salmon burger avocado, 21
mesclun, pretzel bun

Atlantic wild cod white wine spelt 34
risotto, spirulina dressing

Roasted whole eggplant puy lentils, 19
tomato preserve, farm yogurt

Beef tenderloin carpaccio thinly sliced 21
raw beef, purple sweet potato chips, red
Kampot pepper, wild rocket

Rosemary infused chicken breast 25
mafaldine pasta, blue-foot mushroom
cream sauce

Beef burger homemade organic beef 26
patty, parmesan cheese, crispy
Bayonne ham, homemade fries

Impossible Marcel burger plant-based 29
patty, tomato chutney, fried goat's
cheese, aged parmesan,
homemade fries

Grain-fed angus beef bearnaise sauce, 30
homemade fries, mesclun

Duck Parmentier shredded duck confit, 27
shredded Darphin potatoes, duck jus

Tarte flambée thin crust pizza, 26
reblochon cheese, grapes, smoked duck
breast (allow us 20mins. cooking time)

Vegetarian tarte flambée thin crust 26
pizza, goat's cheese, kale, shallots, pine
nuts (allow us 20mins. cooking time)

Homemade fries truffle mayonnaise 10

OUR AMAZING FRENCH CHEESES & COLD CUTS

Artisanal - daily arrivals

Marcel cheese check our daily selection

one **\$9** / any 3 **\$24** /
any 5 **\$36** / any 7 **\$48**

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 pork sausage	17
Artisanal Coppa pork cold cut from Corsica	18

SWEETS & GRAINS

Crêpe Marcel tiramisu emulsion, homemade whipped cream, hazelnuts	10
Crème brûlée homemade salted caramel	10
Pineapple carpaccio coconut biscuit	11
Chocolate cake homemade whipped cream	10
French toast brioche, berries, honey, almonds, homemade whipped cream	17
Açaí bowl dragonfruit, farm yogurt, coconut, kiwi	16
Chia seed-infused yogurt blueberry, mint, coconut milk, fresh mango	9

FRENCH BAKERY

Our bakeries are made with 100% French butter

Croissant	3.5
Pain au chocolat	3.5
Bakery assortment for sharing	19