



AFTERNOON BREAK

FROM 4PM TO 6PM

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



Marcel cheese	one \$9 / any 3 \$24 / any 5 \$36 / any 7 \$48
Mix of 5 artisanal cheeses Beillevaire butter, bread	36
½ Saucisson sec herb crusted dry sausage	17
18^{MTH} organic Bayonne ham cured pork ham platter, semi-dry	17
Artisanal Coppa pork cold cut from Corsica	18



Crème brûlée speculoos coulis	10
Chocolate cake thick spicy cream	12
Apple tart flaky pastry, homemade salted caramel, vanilla ice cream	10
Black chocolate ganache seasalt biscuit	11

CASH FREE ZONE

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