



BRUNCH FROM 8AM TO 4PM

ORGANIC EGGS

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

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

SALADS

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

MAINS

Homemade fries truffle mayonnaise	10
Marinated crab tartine avocado, sourdough bread	19
Ceviche of red snapper organic & locally grown raw fish, marinated bell pepper, coriander, homemade flatbread	25
Half-cooked salmon passion fruit vinaigrette, coriander, croutons	22
Ravioles de Royans French dumpling pasta filled with Tête de Moine cheese	(S) 18 / (L) 28
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

CASH FREE ZONE

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

Beef tenderloin carpaccio thinly sliced raw beef, tomato, rocket, aged parmesan w/ rustic bread	22
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



SWEETS & GRAINS

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



FRENCH BAKERY

Our bakeries are made with 100% french butter

Croissant	3.5
Pain au chocolat	3.5
Bakery assortment for sharing	19



CHEESES & CHARCUTERIE

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

Marcel cheese check our daily selection!	one \$9 / any 3 \$24 / any 5 \$36 / any 7 \$48
Mix of 5 artisanal cheeses Beillevaire butter, bread	36
18^{MTH} Organic Bayonne ham platter Cured pork ham platter, semi-dry	17
½ Saucisson sec Herb crusted dry pork sausage	17
Artisanal Coppa Pork cold cut from Corsica	18

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