



# BRUNCH MENU FROM 8AM TO 4PM

## ORGANIC EGGS

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

**Scrambled eggs** truffle paste, aged parmesan 20

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

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

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

## MAINS

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

**Smoked salmon burger** avocado, mesclun, bretzel bun 21

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

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

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

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

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

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

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

**Homemade fries** truffle mayonnaise 10

## FRENCH BAKERY

Our bakeries are made with 100% French butter

**Croissant** 3.5

**Pain au chocolat** 3.5

**Bakery assortment for sharing** 19

## SWEETS & GRAINS

**Chocolate cake** homemade whipped cream 10

**Açaí bowl** dragonfruit, coconut, kiwi 16

**Energy pancakes** banana, peanut butter, caramelized nuts (gluten-free option available) 15

**Chia seed-infused yogurt** blueberry, mint, coconut milk, fresh mango 9

## SALADS

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

**Smoked haddock** mixed cabbage, marinated raisin with raspberry vinegar 20

**Quinoa** beetroot, Feta cheese, pomegranate, avocado, mix seeds 18

**Cauliflower tabbouleh** tomato, cucumber & lime granita 16

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

## OUR AMAZING FRENCH CHEESES & COLD CUTS

Artisanal - daily arrivals

**3 goat cheeses platter** 26  
Crottin de pays, Lingot cendré, Ossau Iraty

**3 soft cheeses platter** 26  
Truffle Brillat Savarin, Camembert, Morbier extra mature

**3 hard cheeses platter** 24  
Comté 36<sup>MTH</sup>, Appenzeller, Tête de Moine

**Mix of 5 cheeses platter** 36  
assortment of farm cheeses

**18<sup>MTH</sup> Organic Bayonne ham platter** 17  
cured pork ham platter, semi-dry

**½ Saucisson sec** 17  
herb crusted dry pork sausage

**Artisanal Coppa** 18  
pork cold cut from Corsica

CASH FREE ZONE

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