



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 **25**

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) 30**

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 **17**

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

Chia seed-infused yogurt blueberry, mint, coconut milk, fresh mango **8**

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 Crottin de pays, Lingot cendré, Ossau Iraty **26**

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

3 hard cheeses platter Comté 36^{MTH}, Appenzeller, Tête de Moine **24**

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

CASH FREE ZONE

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