



# BRUNCH MENU FROM 8AM TO 4PM

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## ORGANIC EGGS

*Served with sourdough bread and mesclun, 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**

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## MAINS

- Homemade fries** truffle mayonnaise **10**
- Marinated crab tartine** avocado, sourdough bread, mesclun **20**
- Club sandwich** smoked salmon, avocado, cucumber, chili flakes, mesclun, sliced hard boiled egg **21**
- Ravioles de Royans** French dumpling pasta filled with Tête de Moine cheese **(S) 18/  
(L) 30**
- Beef tenderloin carpaccio** thinly sliced raw beef, tomato, rocket, aged parmesan w/ rustic bread **22**
- Ceviche of red snapper** organic & locally grown raw fish, marinated bell pepper, homemade flat bread, chives oil **26**
- Tarte flambée** thin-crust pizza, asparagus, apple, blue cheese, organic Bayonne ham **25**
- Breaded chicken breast tempura** tomato pineapple dip (to share) **12**
- Tuna ceviche** green apple, dill, mascarpone, garlic, apple juice, **21**

CASH FREE ZONE

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

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## SALADS & STARTERS

<b>Quinoa</b> beetroot, Feta cheese, pomegranate, avocado, mix seeds	18
<b>Buckwheat noodle</b> shiitake mushroom, sesame seeds, broccoli	16
<b>Marcel</b> organic Bayonne ham, Appenzeller cheese, chickpeas, red capsicum	19
<b>Caesar</b> kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan	22
<b>Tofu bell pepper dip</b> coriander, baguette	9

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## SWEETS & GRAINS

<b>Chia seed infused yogurt</b> blueberry, mint, coconut milk, fresh mango	8
<b>French toast</b> brioche, berries, honey, almond, homemade whipped cream	17
<b>Crème brûlée</b> fresh passion fruit	10
<b>Chocolate cake</b> homemade whipped cream	10
<b>Carrot cake</b> cinnamon, mascarpone cream cheese, pecan nuts, orange zests	9
<b>Raspberries</b> , vanilla cream custard, crumble, raspberry coulis	14

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## FRENCH BAKERY

*Our bakeries are made with 100% French butter*

<b>Croissant</b>	<b>3.5</b>
<b>Pain au chocolat</b>	<b>3.5</b>
<b>Bakery assortment for sharing</b>	<b>19</b>

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## CHEESES & CHARCUTERIE

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

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

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