



DAYTIME MENU FROM 11AM TO 4PM

SALADS & STARTERS

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

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

MAINS

Homemade fries truffle mayonnaise	10
Marinated crab tartine avocado, sourdough bread, mesclun	20
Roasted whole eggplant puy lentils, tomato preserve, yogurt	19
Club sandwich smoked salmon, avocado, cucumber, chili flakes, mesclun, sliced hard boiled egg	21
Australian grass-fed angus beef creamy seasonal mushrooms, burnt leek, homemade fries	26
Ravioles de Royans French dumpling pasta filled with Tête de Moine cheese	(S) 18/ (L) 30

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
Ceviche of red snapper organic & locally grown raw fish, marinated bell pepper, homemade flat bread, chives oil	26
Beef burger homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries, mesclun	26
Impossible Marcel burger plant-based patty, tomato chutney, fried goat cheese, aged parmesan, homemade fries, esclun	29
Black pepper tuna yuzu & soy vinaigrette	25
Tarte flambée thin crust pizza, asparagus, apple, blue cheese, organic Bayonne ham (<i>allow us 20mins. cooking time</i>)	25
Truffle tarte flambée thin crust pizza, onion, comté, truffle oil, artisanal Corsica coppa (<i>allow us 20mins. cooking time</i>)	25
Tuna ceviche , green apple, dill, mascarpone, garlic, apple juice, flat-bread	21
Breaded chicken breast tempura , tomato pineapple dip (to share)	12

SWEETS & GRAINS

Carrot cake cinnamon, mascarpone cream cheese, pecan nuts, orange zests	9
Raspberries vanilla cream custard, crumble, raspberry coulis	14
Homemade granola fresh & freeze-dried fruits, mixed nuts, milk, crunchy chocolate	18
Chia seed infused yogurt blueberry, mint, coconut milk, fresh mango	8
French toast brioche, berries, honey, almonds, homemade whipped cream	17
Crème brûlée fresh passion fruit	10
Chocolate cake homemade whipped cream	10
Lemon pie deconstructed, homemade soft meringue	12

FRENCH BAKERY

Our bakeries are made with 100% French butter

Croissant

3.5

Pain au chocolat

3.5

Bakery assortment for sharing

19

OUR AMAZING FRENCH CHEESES & COLD CUTS

Artisanal - daily arrivals

Marcel cheese check our daily selection!

one **\$9** / any 3 **\$24**
any 5 **\$36** / any 7 **\$48**

18^{MTH} organic Bayonne ham 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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