



# DAYTIME MENU

## SALADS

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

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

**Quinoa** beetroot, feta cheese, almonds, pomegranate, avocado, mixed seeds

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

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

## ORGANIC EGGS

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

**Scrambled eggs** truffle paste, aged parmesan

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

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

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

## MAINS

**22 Tuna ceviche**, green apple, dill, mascarpone, garlic, apple juice, flatbread **21**

**20 Ravioles de Royans** French dumpling pasta filled with Tête de Moine cheese **(S) 18 / (L) 30**

**18 Ravioles de Royans « Palais »** French dumpling pasta filled with cheese & spinach, foie gras emulsion, hazelnuts **22**

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

**24 Pan Seared Barramundi** lemon dill butter, wasabi mashed potato foam **32**

**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**

**Rosemary infused chicken breast** mafaldine pasta, blue-foot mushroom cream sauce **27**

**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**

**Grain-fed angus beef** bearnaise sauce, homemade fries, mesclun **30**

**Duck Parmentier** shredded duck confit, shredded Darphin potatoes, duck jus **27**

**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, sunflower seed (*allow us 20mins. cooking time*) **26**

**Homemade fries** truffle mayonnaise **10**

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# 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**

<b>3-cheese platter</b> artisanal fig jam	<b>24</b>
<b>18<sup>MTH</sup> organic Bayonne ham</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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# SWEETS & GRAINS

<b>Passion fruit mousse</b> , mango coulis, crunchy white sesame	<b>10</b>
<b>Crème brûlée</b> homemade salted caramel	<b>10</b>
<b>Chocolate cake</b> homemade whipped cream	<b>10</b>
<b>Açaí bowl</b> dragonfruit, coconut, kiwi	<b>17</b>
<b>Chia seed-infused yogurt</b> blueberry, mint, coconut milk, fresh mango	<b>8</b>
<b>Chocolate trilogy</b> Salted caramel, Velvety milk chocolate, crunchy peanut biscuit, chocolate crumble	<b>12</b>

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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>