



DINNER MENU

FROM 6PM TO 9.30PM

ALL OUR CREATIVE FRENCH PLATES ARE MADE FOR SHARING.

START WITH 2/3 PLATES & CONTINUE DEPENDING ON YOUR DESIRE & MOOD!

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**

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| Mix of 5 artisanal cheeses Beillevaire butter, bread | 36 |
| 18^{MTH} organic Bayonne ham cured pork ham platter, semi-dry | 17 |
| ½ Saucisson sec herb-crusted dry sausage | 17 |
| Artisanal Coppa pork cold cut from Corsica | 18 |

TO SHARE...

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| Duck rillettes marinated pear, melted Camembert cheese | 18 |
| Breaded chicken breast tempura tomato pineapple dip | 12 |
| Eggplant caviar mozzarella di bufala, tomato chutney, homemade flat-bread | 11 |
| Chickpea hummus passion fruit vinegar | 11 |
| Tarte flambée thin crust pizza, reblochon cheese, grapes, smoked duck breast (<i>allow us 20mins. cooking time</i>) | 26 |
| Vegetarian tarte flambée thin crust pizza, goat's cheese, kale, shallots, sunflower seed (<i>allow us 20mins. cooking time</i>) | 26 |
| Homemade fries truffle mayonnaise | 10 |
| Tofu bell pepper dip coriander, baguette | 9 |

OR NOT

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| Rosemary infused chicken breast mafaldine pasta, blue-foot mushroom cream sauce | 27 |
| Grain-fed angus beef bearnaise sauce, homemade fries, mesclun | 30 |
| Duck Parmentier shredded duck confit, shredded Darphin potatoes, duck jus | 27 |
| Tuna ceviche , green apple, dill, mascarpone, garlic, apple juice, flatbread | 21 |
| Pan seared squid clams, buttery mashed potatoes, crème de piquillos | 24 |
| Pan Seared Barramundi lemon dill butter, wasabi mashed potato foam | 32 |
| Ravioles de Royans French dumpling pasta filled with Tête de Moine cheese | (S) 18 / (L) 30 |
| Ravioles de Royans « Palais » French dumpling pasta filled with cheese & spinach, foie gras emulsion, hazelnuts | 22 |
| 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 |
| Saucisse de Toulouse pork sausage, buttery mashed potatoes | 26 |
| Roasted whole eggplant puy lentils, tomato preserve, farm yogurt | 19 |
| Smoked haddock salad mixed cabbage, marinated raisin with raspberry vinegar | 20 |
| Duck confit salad shredded, foie gras, mesclun, chestnuts, baby potatoes | 24 |

SWEETS & GRAINS

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| Chocolate trilogy Salted caramel, Velvety milk chocolate, crunchy peanut biscuit, chocolate crumble | 12 |
| Crème brûlée homemade salted caramel | 10 |
| Chocolate cake homemade whipped cream | 10 |
| Chia seed-infused yogurt blueberry, mint, coconut milk, fresh mango | 8 |
| Passion fruit mousse , mango coulis, crunchy white sesame | 10 |