

BRUNCH



11am / 4pm

MAINS

BENEDICT EGGS

Organic Bayonne ham, portobello mushrooms, hollandaise sauce, mesclun..... \$25

TWO POACHED EGGS (V)

Avocado, beetroot hummus, sesame seeds, mesclun..... \$25

RAVIOLES DE ROYANS (V)

French dumpling pasta topped with Tête de Moine cheese { S \$27
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SALAD CAESAR

Kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan \$25

SALAD QUINOA (V)

Beetroot, feta cheese, almonds, pomegranate, avocado, mixed seeds..... \$27

BURRATA TARTINE (V)

Tomato confit, arugula pesto, pomegranate..... \$25

TORNADO OMELETTE (V)

Spicy tomatoe sauce, avocado \$25

HANGER STEAK (160G)

MB4+ grain-fed beef, maître d'hôtel butter, French fries \$34

ARRABBIATA PASTA (V)

Malfadine pasta tossed in a bold spicy tomato sauce, garlic & chilli, finished with arugula pesto \$17

FRENCH BURGER

Matured beef patty, onion confit, melted cheese, French fries \$30

CLUB SANDWICH

Smoked salmon, avocado, mesclun, cucumber, chili flakes, sliced hard boiled egg \$24

HAM & CHEESE CROISSANT

Buttery croissant, truffle bechamel, 30mths comté cheese, cooked ham, baby spinach \$17

CROQUE MADAME

Toasted bread, French ham, béchamel, melted cheese, sunny-side-up egg..... \$17

HOMEMADE FRIES (V)

Truffle mayonnaise..... \$14

TARTES FLAMBÉES *French-style thin crust pizza (Allow us 20mins cooking time)*

CORN #1
Crispy Bayonne ham,
grated cheese \$28

CANARD #2
Duck confit, red cabbage pickles,
green peppercorn sauce, arugula \$32

TOMATO #3

Tomato confit, burrata cream, arugula pesto & salad \$32

SWEETS & BAKERY

AÇAÍ BOWL

Caramelized nuts, coconut flakes, fresh fruits, granola \$19

FRENCH TOAST BRIOCHE

Caramel miso, vanilla ice cream scoop \$16

FONDANT

Caramel miso, vanilla ice cream scoop \$12

PEANUT BUTTER TARTINE

Sourdough bread, fresh banana, chia seeds \$14

CROISSANT

100% French butter \$4.5

PAIN AU CHOCOLAT

100% French butter \$4.5

BAKERY ASSORTMENT FOR SHARING

2 croissants, 2 pains au chocolat, sourdough bread, baguette, butter & jam \$24

HOMEMADE GRANOLA Fresh & freeze-dried fruits,

mixed nuts, milk, crunchy chocolate - choice of milk or yogurt \$18

PASTRY OF THE DAY

Ask our team or have a look at today's selection in the counter..... \$8

MERCI MARCEL

FRENCH Restaurant