



BRUNCH FROM 8AM TO 4PM

ORGANIC EGGS

Served with sourdough bread, gluten-free option available upon request

- Scrambled eggs** truffles, aged parmesan **20**
- Croque Marcel** organic Bayonne ham, organic fried egg, French Morbier cheese **26**
- Organic poached eggs** avocado, pomegranate, portobello mushroom, sesame seeds **23**
- Benedict eggs** organic Bayonne ham, portobello mushroom, hollandaise sauce **23**

SALADS

- Quinoa** beetroot, Feta cheese, almond, pomegranate, avocado, mix seeds **19**
- Green** zucchini, Edamame, organic poached eggs, potato rosti **19**
- Batignolles** goat cheese pretzel toast, honey tuiles, pear, organic Bayonne ham, walnut, mixed salad **20**
- Club Street** smoked trout, pearl couscous, potatoes, baby spinach, grapefruit, avocado, seeds **23**
- Caesar** kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan **24**

MAINS

- Homemade fries** truffle mayonnaise **11**
- Marinated crab tartine** avocado, sourdough bread **21**
- Ceviche of red snapper** organic & locally grown raw fish, marinated bell pepper, coriander, homemade flatbread **27**
- Half-cooked salmon** passion fruit vinaigrette, coriander, croutons **22**
- Ravioles de Royans** French dumpling pasta filled with Tête de Moine cheese **(S) 19 / (L) 32**
- Beef burger** homemade organic beef patty, Parmesan cheese, crispy Bayonne ham, homemade fries **28**
- Impossible Marcel burger** plant-based patty, tomato chutney, fried goat cheese, aged parmesan, homemade fries **29**

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	23
Tarte flambée #1 thin-crust pizza, asparagus, apple, Bleu cheese, organic Bayonne ham (<i>allow us 20mins cooking time</i>)	26
Tarte flambée #2 thin-crust pizza, blue cheese, pear, walnut, baby spinach (<i>allow us 20mins cooking time</i>)	25



SWEETS & GRAINS

Homemade granola fresh & freeze-dried fruits, mixed nuts, milk, crunchy chocolate	18
Chia seed infused yogurt fresh berries, coconut milk	9
Crème brûlée speculoos coulis	10
Chocolate cake homemade whipped cream	11
French toast brioche, berries, honey, toasted almond	18
Apple crumble homemade whipped cream	11



FRENCH BAKERY

Our bakeries are made with 100% french butter

Croissant	3.8
Pain au chocolat	3.8
Bakery assortment for sharing	20



CHEESES & CHARCUTERIE

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

Marcel cheese check our daily selection!	one \$10 / any 3 \$26 / any 5 \$38 / any 7 \$49
Mix of 5 artisanal cheeses Beillevaire butter, bread	38
18^{MTH} Organic Bayonne ham platter Cured pork ham platter, semi-dry	18
½ Saucisson sec Herb crusted dry pork sausage	20
Artisanal Coppa Pork cold cut from Corsica	18

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