



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 20

Croque Marcel organic Bayonne ham, fried egg, French Morbier cheese 26

Poached eggs avocado, pomegranate, portobello mushroom, sesame seeds 23

Benedict eggs organic Bayonne ham, portobello mushroom, hollandaise sauce 23

MAINS

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

21 **Ravioles de Royans** French dumpling pasta filled with Tête de Moine cheese (S) 19 / (L) 32

19 **Ravioles de Royans « Palais »** French dumpling pasta filled with cheese & spinach, foie gras emulsion, hazelnuts 24

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 20

Beef tenderloin carpaccio thinly sliced raw beef, purple sweet potato chips, red Kampot pepper, wild rocket 23

Rosemary infused chicken breast mafaldine pasta, blue-foot mushroom cream sauce 28

Beef burger homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries 28

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 32

Duck Parmentier shredded duck confit, shredded Darphin potatoes, duck jus 28

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 11

OUR AMAZING FRENCH CHEESES & COLD CUTS

Artisanal - daily arrivals

Marcel cheese check our daily selection

one **\$10** / any 3 **\$26** /
any 5 **\$38** / any 7 **\$49**

3-cheese platter artisanal fig jam **26**

18TH organic Bayonne ham cured pork ham platter, semi-dry **18**

½ Saucisson sec herb crusted dry pork sausage **20**

Artisanal Coppa pork cold cut from Corsica **18**

SWEETS & GRAINS

Passion fruit mousse, mango coulis, crunchy white sesame **10**

Crème brûlée homemade salted caramel **10**

Chocolate cake homemade whipped cream **11**

Açaí bowl dragonfruit, coconut, kiwi **18**

Chia seed-infused yogurt blueberry, mint, coconut milk, fresh mango **9**

Chocolate trilogy Salted caramel, Velvety milk chocolate, crunchy peanut biscuit, chocolate crumble **12**

French toast brioche berries, honey, almond, homemade whipped cream **18**

FRENCH BAKERY

Our bakeries are made with 100% French butter

Croissant **3.8**

Pain au chocolat **3.8**

Bakery assortment for sharing **20**