



AFTERNOON BREAK

FROM 4PM TO 6PM

Roasted peanuts hummus piment d'espelette	11
Sweet potatoes & lentil hummus coconut milk sauce	12
Salmon rillettes homemade flatbread	12
Comté cheese croquette mustard pickles & piquillo dip (7pcs)	15
Slow cooked beef croquette old mustard mayonnaise (7pcs)	20
Duck rillettes marinated pear, melted Camembert cheese	19
Caesar salad kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan	24
Quinoa salad beetroot, Feta cheese, pomegranate, avocado, mix seeds	19
Croque Marcel organic Bayonne ham, fried egg, French Morbier cheese, sourdough	26
Marinated crab tartine avocado, sourdough bread	21
Ravioles de Royans French dumpling pasta filled with Tête de Moine cheese	(S) 19 / (L) 32
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, walnuts, baby spinach (<i>allow us 20 mins. cooking time</i>)	25

Marcel cheese	one \$10/ any 3 \$26 / any 5 \$38 / any 7 \$49
Mix of 5 artisanal cheeses Beillevaire butter, bread	38
½ Saucisson sec herb crusted dry sausage	20
18TH organic Bayonne ham cured pork ham platter, semi-dry	18
Artisanal Coppa pork cold cut from Corsica	18

Crème brûlée speculoos coulis	10
Chocolate cake homemade whipped cream	11
Black chocolate ganache seasalt biscuit	11
Apple crumble homemade whipped cream	11
Lemon Pie deconstructed, homemade soft meringue	12

CASH FREE ZONE

All prices are subject to 10% service charge and 7% GST