



DAYTIME MENU FROM 11AM TO 4PM

CHEESES & COLD CUTS

3 cheese platter artisanal fig jam	26
18^{MTH} organic Bayonne ham cured pork ham platter, semi-dry	18
½ Saucisson sec herb crusted dry sausage	20

MAINS

Marinated crab tartine avocado, sourdough bread	21
Roasted whole eggplant puy lentils, tomato preserve, yogurt	20
Ravioles de Royans French dumpling pasta filled with Tête de Moine cheese	(S) 19 / (L) 32
Smoked salmon burger avocado, mesclun, pretzel bun	21
Croque Marcel organic Bayonne ham, organic fried egg, French Morbier cheese, sourdough	26
Organic poached eggs avocado, pomegranate, portobello mushroom, sesame seeds, sourdough	23
Beef tenderloin carpaccio thinly sliced raw beef, tomato, rocket, aged parmesan w/ rustic bread	23
Miso glazed salmon potato rosti & grilled baby romaine	32
Sauteed mushroom risotto grilled chicken	25
Duck Parmentier façon Marcel duck confit, shredded Darphin potatoes, duck jus	28
Ceviche of red snapper organic & locally grown raw fish, marinated bell pepper, coriander, homemade flatbread	27
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
Grain-fed angus beef bearnaise sauce, homemade fries, mesclun	32
Homemade fries truffle mayonnaise	11
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

SALADS

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

SWEETS

- Black chocolate ganache** seasalt biscuit **11**
- Apple crumble** homemade whipped cream **11**
- Crème brûlée** speculoos coulis **10**
- Chocolate cake** homemade whipped cream **11**
- French Toast** brioche, berries, honey, almonds, homemade whipped cream **18**
- Lemon Pie** deconstructed, homemade soft meringue **12**

FRENCH BAKERY

Our bakeries are made with 100% French butter

- Croissant** **3.8**
- Pain au chocolat** **3.8**
- Bakery assortment for sharing** **20**



SET LUNCH MENU

2 COURSES \$32 / 3 COURSES \$36

STARTER

- Pumpkin crème soup** ricotta tortellini, toasted pumpkin seeds, chive oil
- Grilled asparagus** mint, pine nuts, organic egg crumble
- Salmon rillettes** homemade flatbread

MAIN

- Miso glazed salmon** potato rosti & grilled baby romaine
- Ravioles de Royans** French dumpling pasta filled with Tête de Moine cheese
- Sauteed mushroom risotto** grilled chicken
- Grain-fed angus beef** bearnaise sauce, homemade fries, mesclun

DESSERT

- 3 farm cheese platter** (+\$12) artisanal fig jam
- Chocolate cake** berry coulis
- Apple crumble** homemade whipped cream