



BRUNCH MENU FROM 8AM TO 4PM

— ORGANIC EGGS

Served with sourdough bread and mesclun, 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

- Homemade fries** truffle mayonnaise **11**
- Marinated crab tartine** avocado, sourdough bread, mesclun **21**
- Club sandwich** smoked salmon, avocado, cucumber, chili flakes, mesclun, sliced hard boiled egg **21**
- Ravioles de Royans** French dumpling pasta filled with Tête de Moine cheese **(S) 19/
(L) 32**
- Beef tenderloin carpaccio** thinly sliced raw beef, tomato, rocket, aged parmesan w/ rustic bread **23**
- Ceviche of red snapper** organic & locally grown raw fish, marinated bell pepper, homemade flat bread, chives oil **27**
- Tarte flambée** thin-crust pizza, asparagus, apple, blue cheese, organic Bayonne ham **26**
- Breaded chicken breast tempura** tomato pineapple dip (to share) **13**
- Tuna ceviche** green apple, dill, mascarpone, garlic, apple juice, **22**

CASH FREE ZONE

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

SALADS

- Quinoa** beetroot, Feta cheese, pomegranate, avocado, mix seeds **19**
- Buckwheat noodle** shiitake mushroom, sesame seeds, broccoli **16**
- Marcel** organic Bayonne ham, Appenzeller cheese, chickpeas, red capsicum **20**
- Caesar** kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan **24**

SWEETS & GRAINS

- Chia seed infused yogurt** blueberry, mint, coconut milk, fresh mango **9**
- French toast** brioche, berries, honey, almond, homemade whipped cream **18**
- Crème brûlée** fresh passion fruit **10**
- Chocolate cake** homemade whipped cream **11**
- Carrot cake** cinnamon, mascarpone cream cheese, pecan nuts, orange zests **9**
- Raspberries**, vanilla cream custard, crumble, raspberry coulis **14**

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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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