



# DAYTIME MENU FROM 11AM TO 4PM

## 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**

## 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**
- Roasted whole eggplant** puy lentils, tomato preserve, yogurt **20**
- Club sandwich** smoked salmon, avocado, cucumber, chili flakes, mesclun, sliced hard boiled egg **21**
- Mushroom & truffle pasta** mafaldine, aged parmesan **28**
- Australian grass-fed angus beef** creamy seasonal mushrooms, burnt leek, homemade fries **28**
- Ravioles de Royans** French dumpling pasta filled with Tête de Moine cheese **(S) 19/  
(L) 32**

CASH FREE ZONE

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

<b>Beef tenderloin carpaccio</b> thinly sliced raw beef, tomato, rocket, aged parmesan w/ rustic bread	<b>23</b>
<b>Ceviche of red snapper</b> organic & locally grown raw fish, marinated bell pepper, homemade flat bread, chives oil	<b>27</b>
<b>Beef burger</b> homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries, mesclun	<b>28</b>
<b>Impossible Marcel burger</b> plant-based patty, tomato chutney, fried goat cheese, aged parmesan, homemade fries, esclun	<b>29</b>
<b>Black pepper tuna</b> yuzu & soy vinaigrette	<b>25</b>
<b>Tarte flambée #1</b> thin crust pizza, asparagus, apple, blue cheese, organic Bayonne ham ( <i>allow us 20mins. cooking time</i> )	<b>26</b>
<b>Tarte flambée #2</b> thin crust pizza, onion, comté, truffle oil, artisanal Corsica coppa ( <i>allow us 20mins. cooking time</i> )	<b>26</b>
<b>Tuna ceviche</b> , green apple, dill, mascarpone, garlic, apple juice, flat-bread	<b>22</b>
<b>Breaded chicken breast tempura</b> , tomato pineapple dip (to share)	<b>13</b>

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## SWEETS & GRAINS

<b>Carrot cake</b> cinnamon, mascarpone cream cheese, pecan nuts, orange zests	<b>9</b>
<b>Raspberries</b> vanilla cream custard, crumble, raspberry coulis	<b>14</b>
<b>Homemade granola</b> fresh & freeze-dried fruits, mixed nuts, milk, crunchy chocolate	<b>18</b>
<b>Chia seed infused yogurt</b> blueberry, mint, coconut milk, fresh mango	<b>9</b>
<b>French toast</b> brioche, berries, honey, almonds, homemade whipped cream	<b>18</b>
<b>Crème brûlée</b> fresh passion fruit	<b>10</b>
<b>Chocolate cake</b> homemade whipped cream	<b>11</b>
<b>Lemon pie</b> deconstructed, homemade soft meringue	<b>12</b>

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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**

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# 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**

**18<sup>MTH</sup> 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**

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