



# DAYTIME MENU

FROM 11AM TO 4PM

## SALADS

- Caesar** kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan **24**
- Smoked haddock** mixed cabbage, marinated raisin with raspberry vinegar **21**
- Quinoa** beetroot, feta cheese, almonds, pomegranate, avocado, mixed seeds **19**
- Cauliflower tabbouleh** tomato, cucumber & lime granita **16**
- Duck confit** shredded, foie gras, mesclun, chestnuts, baby potatoes **24**

## 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**
- French Ratatouille** slow cooked bell peppers and onions spiced with cumin, fresh coriander, two soft organic eggs **22**

## MAINS

- Sea bass ceviche**, sweet potato guacamole, puffed quinoa, passion fruit **26**
- Ravioles de Royans** French dumpling (S) **19** / pasta filled with Tête de Moine cheese (L) **32**
- Ravioles de Royans** « Palais » French dumpling pasta filled with cheese & spinach, foie gras emulsion, hazelnuts **24**
- Smoked salmon burger** avocado, mesclun, bretzel bun **21**
- Grilled gambas** sweet potato curry basmati rice, fresh spinach & chive oil **26**
- 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 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**

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# OUR AMAZING FRENCH CHEESES & COLD CUTS

*Artisanal - daily arrivals*

**Marcel cheese** one **\$10** / any 3 **\$26** /  
check our daily selection! any 5 **\$38** / any 7 **\$49**

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

**18<sup>MTH</sup> organic Bayonne ham** cured pork **18**  
ham platter, semi-dry

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

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

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# SWEETS & GRAINS

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

**Crème brûlée** homemade salted caramel **10**

**Chocolate cake** homemade whipped cream **11**

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

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

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

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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**

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