



# 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 **21**
- Croque Marcel** organic Bayonne ham, fried egg, French Morbier cheese **26**
- Poached eggs** avocado, pomegranate, portobello mushroom, sesame seeds **24**
- Benedict eggs** organic Bayonne ham, portobello mushroom, hollandaise sauce **24**
- French Ratatouille** slow cooked bell peppers and onions spiced with cumin, fresh coriander, poached eggs, homemade flatbread **23**

## MAINS

- Homemade fries** truffle mayonnaise **13**
- Marinated crab tartine** avocado, sourdough bread, mesclun **22**
- Club sandwich** smoked salmon, avocado, cucumber, chili flakes, mesclun, sliced hard boiled egg **22**
- Ravioles de Royans** French dumpling pasta filled with Tête de Moine cheese **(S) 20/ (L) 32**
- Beef tenderloin carpaccio** thinly sliced raw beef, tomato, rocket, aged parmesan w/ rustic bread **24**
- Ceviche of red snapper** organic & locally grown raw fish, marinated bell pepper, homemade flat bread, chives oil **27**
- Tarte flambée #1** thin-crust pizza, asparagus, apple, blue cheese, organic Bayonne ham **27**
- Tarte flambée #3** thin-crust pizza, onion, comte, truffle oil, artisanal Corsica coppa ( allow us 20 mins cooking time ) **27**
- Breaded chicken breast tempura** tomato pineapple dip (to share) **15**
- Tuna ceviche** green apple, dill, mascarpone, garlic, apple juice, homemade flatbread **24**

CASH FREE ZONE

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

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## SALADS

- Quinoa** beetroot, Feta cheese, pomegranate, avocado, mix seeds **20**
- Buckwheat noodle** shiitake mushroom, sesame seeds, broccoli **18**
- Marcel** organic Bayonne ham, Appenzeller cheese, chickpeas, red capsicum **20**
- Caesar** kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan **24**

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## SWEETS & GRAINS

- Homemade granola** fresh & freeze-dried fruits, mixed nuts, milk, crunchy chocolate **18**
- Chia seed infused yogurt** blueberry, mint, coconut milk, fresh mango **10**
- French toast** brioche, berries, honey, almond, homemade whipped cream **20**
- Crème brûlée** fresh passion fruit **12**
- Chocolate cake** homemade whipped cream **12**
- Carrot cake** cinnamon, mascarpone cream cheese, pecan nuts, orange zests **10**
- Raspberries**, vanilla cream custard, crumble, raspberry coulis **14**
- Orange confit** cardamome soft cake **13**

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# FRENCH BAKERY

*Our bakeries are made with 100%  
French butter*

**Croissant** 4

**Pain au chocolat** 4

**Bakery assortment for sharing** 22

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# 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** 38  
Beillevaire butter, bread

**18<sup>MTH</sup> Organic Bayonne ham platter** 19  
Cured pork ham platter, semi-dry

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

**Artisanal Coppa** 19  
Pork cold cut from Corsica

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