



DAYTIME MENU

FROM 11AM TO 4PM

CHEESES & COLD CUTS

- 3 cheese platter** homemade chutney 26
- 18^{MTH} organic Bayonne ham** cured pork ham platter, semi-dry 19
- ½ Saucisson sec** herb crusted dry sausage 20

MAINS

- Marinated crab tartine** avocado, sourdough bread 22
- Roasted whole eggplant** puy lentils, tomato preserve, yogurt 22
- Ravioles de Royans** French dumpling pasta filled with Tête de Moine cheese (S) 20/ (L) 32
- Smoked salmon burger** avocado, mesclun, bretzel bun 23
- Croque Marcel** organic Bayonne ham, organic fried egg, French Morbier cheese, sourdough 26
- Organic poached eggs** avocado, pomegranate, portobello mushroom, sesame seeds, sourdough 24
- Beef tenderloin carpaccio** thinly sliced raw beef, tomato, rocket, aged parmesan w/ rustic bread 24
- Miso glazed salmon** potato rosti & grilled baby romaine 32
- Sauteed mushroom risotto** grilled chicken 26
- Duck Parmentier façon Marcel** duck confit, shredded Darphin potatoes, duck jus 29
- 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, onion chutney 29
- 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 13
- Tarte flambée #1** thin-crust pizza, asparagus, apple, Blue cheese, organic Bayonne ham (allow us 20mins cooking time) 27
- Tarte flambée #2** thin-crust pizza, blue cheese, pear, walnut, baby spinach (allow us 20mins cooking time) 27

SALADS

Quinoa beetroot, Feta cheese, almond, pomegranate, avocado, mix seeds **20**

Club Street smoked trout, pearl couscous, potatoes, baby spinach, grapefruit, avocado, seeds **24**

Batignolles goat cheese pretzel toast, honey tuiles, pear, organic Bayonne ham, walnut, mixed salad **21**

Caesar kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan **24**

SWEETS

Black chocolate ganache seasalt biscuit **12**

Apple crumble homemade whipped cream **11**

Crème brûlée speculoos coulis **12**

Chocolate cake homemade whipped cream **12**

French Toast brioche, berries, honey, almonds, homemade whipped cream **20**

FRENCH BAKERY

Our bakeries are made with 100% French butter

Croissant **4**

Pain au chocolat **4**

Bakery assortment for sharing **22`**

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, homemade chutney

Chocolate cake berry coulis

Apple crumble homemade whipped cream