



DAYTIME MENU

FROM 11AM TO 4PM

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

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 23

MAINS

- Homemade fries** truffle mayonnaise 13
- Marinated crab tartine** avocado, sourdough bread, mesclun 22
- Roasted whole eggplant** puy lentils, tomato preserve, yogurt 22
- French Mac & Cheese** Comté & shallots creamy sauce, ham chiffonnade 25
- Club sandwich** smoked salmon, avocado, cucumber, chili flakes, mesclun, sliced hard boiled egg 22
- Mushroom & truffle pasta** mafaldine, aged parmesan 28
- Australian grass-fed angus beef** creamy seasonal mushrooms, burnt leek, homemade fries 32
- Ravioles de Royans** French dumpling pasta filled with Tête de Moine cheese (S)20/
(L)32

CASH FREE ZONE

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

- 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**
- Beef burger** homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries, mesclun, onion chutney **29**
- Impossible Marcel burger** plant-based patty, tomato chutney, fried goat cheese, aged parmesan, homemade fries, mesclun **29**
- Black pepper tuna** yuzu & soy vinaigrette **26**
- Tarte flambée #1** thin crust pizza, asparagus, apple, blue cheese, organic Bayonne ham (*allow us 20mins. cooking time*) **27**
- Tarte flambée #3** thin crust pizza, onion, comté, truffle oil, artisanal Corsica coppa (*allow us 20mins. cooking time*) **27**
- Tuna ceviche**, green apple, dill, mascarpone, garlic, apple juice, flatbread **24**



SWEETS & GRAINS

- Carrot cake** cinnamon, mascarpone cream cheese, pecan nuts, orange zests **10**
- Raspberries** vanilla cream custard, crumble, raspberry coulis **14**
- 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, almonds, homemade whipped cream **20**
- Crème brûlée** fresh passion fruit **12**
- Chocolate cake** homemade whipped cream **12**
- Orange confit** cardamome soft cake **13**

FRENCH BAKERY

*Our bakeries are made with 100%
French butter*

Croissant	4
Pain au chocolat	4
Bakery assortment for sharing	22

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^{MTH} organic Bayonne ham cured **19**
pork ham platter, semi-dry

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

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