



# DINNER FROM 5.30PM TO 10.30PM

ALL OUR CREATIVE FRENCH PLATES ARE MADE FOR SHARING. START WITH 2/3 PLATES & CONTINUE DEPENDING ON YOUR DESIRE & MOOD!

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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

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

**1/2 Saucisson sec** herb crusted dry pork sausage **20**

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

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## T O S H A R E

**Duck rillettes** marinated pear, melted Camembert cheese **20**

**Goat cheese croquette** zucchini pesto (5pcs) **15**

**Marinated prawns** pineapple & passion fruit, chili flakes, coconut **15**

**300gr Beef striploin** 150 days grain-fed, creamy mushrooms, leek ash **52**

**Breaded chicken breast tempura** tomato pineapple dip **15**

**Roasted peanuts & chickpeas hummus** piment d'espelette **13**

**French Ratatouille** slow cooked bell peppers and onions spiced with cumin, fresh coriander, two soft organic eggs, home-made flatbread **23**

<b>Black pepper tuna</b> yuzu & soy vinaigrette	<b>26</b>
<b>Tuna ceviche</b> , green apple, dill, mascarpone, garlic, apple juice, flatbread	<b>24</b>
<b>Homemade fries</b> truffle mayonnaise	<b>13</b>
<b>Tarte flambée #1</b> thin crust pizza, asparagus, apple, blue cheese, organic Bayonne ham ( <i>allow us 20mins. cooking time</i> )	<b>27</b>
<b>Tarte flambée #3</b> thin crust pizza, onion, comté, truffle oil, artisanal Corsica coppa ( <i>allow us 20mins. cooking time</i> )	<b>27</b>

## O R N O T

<b>Roasted whole eggplant</b> puy lentils, tomato preserve, yogurt	<b>22</b>
<b>French Mac &amp; Cheese</b> Comté & shallots creamy sauce, ham chiffonnade	<b>25</b>
<b>Ceviche of red snapper</b> organic & locally grown raw fish, marinated bell pepper	<b>27</b>
<b>Green risotto</b> edamame, organic egg yolk, lemongrass emulsion	<b>20</b>
<b>Slow cooked pork tenderloin</b> , carrot & brown butter purée, honey & orange braised pok choy	<b>28</b>
<b>Ravioles de Royans</b> French dumpling (S) 20 pasta filled w/ Tête de Moine cheese (L) 32	
<b>Duck Parmentier façon Marcel</b> duck confit, shredded Darphin potatoes, duck jus	<b>29</b>
<b>Beef burger</b> homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries, mesclun, onion chutney	<b>29</b>
<b>Impossible Marcel burger</b> plant-based patty, tomato chutney, fried goat cheese, aged parmesan, homemade fries, mesclun	<b>29</b>
<b>Mushroom &amp; truffle pasta</b> mafaldine, aged parmesan	<b>28</b>
<b>Caesar salad</b> kale, chicken, organic Bayonne ham & poached egg, croutons, aged parmesan	<b>24</b>
<b>Buckwheat noodle salad</b> shiitake mushroom, sesame seeds, broccoli	<b>18</b>
<b>Steak tartare</b> , organic yolk, shallots marinade, homemade fries, mesclun	<b>32</b>

## HAPPY SWEETS

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