



AFTERNOON BREAK

FROM 4PM TO 6PM

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

Sweet potatoes & lentil hummus coconut milk sauce **13**

Salmon rillettes homemade flatbread **13**

Comté cheese croquette mustard pickles & piquillo dip (5pcs) **15**

Slow cooked beef croquette old mustard mayonnaise (7pcs) **20**

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

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

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

Croque Marcel organic Bayonne ham, fried egg, French Morbier cheese, sourdough **26**

Marinated crab tartine avocado, sourdough bread **22**

Ravioles de Royans French dumpling pasta filled with Tête de Moine cheese **(S)20 / (L)32**

Tarte flambée #1 thin-crust pizza, asparagus, apple, Bleu cheese, organic Bayonne ham (*allow us 20mins cooking time*) **27**

Tarte flambée #2 thin crust pizza, blue cheese, pear, walnuts, baby spinach (*allow us 20 mins. cooking time*) **27**

Marcel cheese one **\$10** / any 3 **\$26**
any 5 **\$38** / any 7 **\$49**

Mix of 5 artisanal cheeses Beillevaire butter, bread **38**

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

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

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

Crème brûlée speculoos coulis **12**

Chocolate cake homemade whipped cream **12**

Black chocolate ganache seasalt biscuit **12**

Apple crumble homemade whipped cream, cinnamon **11**