



# BRUNCH

FROM 8AM TO 4PM

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## ORGANIC EGGS

*Served with sourdough bread, gluten-free option available upon request*

- Scrambled eggs** truffles, aged parmesan **21**
- Croque Marcel** organic Bayonne ham, organic fried egg, French Morbier cheese **26**
- Organic poached eggs** avocado, pomegranate, portobello mushroom, sesame seeds **24**
- Benedict eggs** organic Bayonne ham, portobello mushroom, hollandaise sauce **24**

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## SALADS

- Quinoa** beetroot, Feta cheese, almond, pomegranate, avocado, mix seeds **20**
- Batignolles** goat cheese pretzel toast, honey tuiles, pear, organic Bayonne ham, walnut, mixed salad **21**
- Club Street** smoked trout, pearl couscous, potatoes, baby spinach, grapefruit, avocado, seeds **24**
- Caesar** kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan **24**

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## MAINS

- Homemade fries** truffle mayonnaise **13**
- Marinated crab tartine** avocado, sourdough bread **22**
- Ceviche of red snapper** organic & locally grown raw fish, marinated bell pepper, coriander, homemade flatbread **27**
- Ravioles de Royans** French dumpling pasta filled with Tête de Moine cheese **(S)20/ (L)32**
- 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**

- Beef tenderloin carpaccio** thinly sliced raw beef, tomato, rocket, aged parmesan w/ rustic bread **24**
- Smoked salmon burger** avocado, mesclun, bretzel bun **23**
- 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, walnut, baby spinach (*allow us 20mins cooking time*) **27**

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## SWEETS & GRAINS

- Homemade granola** fresh & freeze-dried fruits, mixed nuts, milk, crunchy chocolate **18**
- Chia seed infused yogurt** fresh berries, coconut milk **10**
- Crème brûlée** speculoos coulis **12**
- Chocolate cake** homemade whipped cream **12**
- French toast** brioche, berries, honey, toasted almond **20**
- Apple crumble** homemade whipped cream **11**

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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** Beillevaire butter, bread, homemade chutney **38**
- 18<sup>MTH</sup> Organic Bayonne ham platter** Cured pork ham platter, semi-dry **19**
- ½ Saucisson sec** Herb crusted dry pork sausage **20**
- Artisanal Coppa** Pork cold cut from Corsica **19**