



BRUNCH MENU

FROM 8AM TO 4PM

ORGANIC EGGS

*Served with mesclun & rustic bread,
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

- Ravioles de Royans** French dumpling pasta filled with Tête de Moine cheese (S) 20 / (L) 32
- Smoked salmon burger** avocado, mesclun, bretzel bun, cream cheese 23
- 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's cheese, aged parmesan, homemade fries 29
- Sea bass ceviche**, sweet potato guacamole, puffed quinoa, passion fruit 27
- Roasted whole eggplant** puy lentils, tomato preserve, farm yogurt 22
- Beef tenderloin carpaccio** thinly sliced raw beef, purple sweet potato chips, red Kampot pepper, wild rocket 24
- Tarte flambée #4** thin-crust pizza, reblochon cheese, grapes, smoked duck breast *(allow us 20mins. cooking time)* 27
- Tarte flambée #5** thin crust pizza, goat's cheese, kale, shallots, sunflower seed *(allow us 20mins. cooking time)* 27
- Homemade fries** truffle mayonnaise 13

FRENCH BAKERY

Our bakeries are made with 100% French butter

- Croissant** 4
- Pain au chocolat** 4
- Bakery assortment for sharing** 22

SWEETS & GRAINS

- Chocolate cake** homemade whipped cream 12
- Açaí bowl** dragonfruit, coconut, kiwi 18
- French toast brioche** berries, honey, almond, homemade whipped cream 20
- Chia seed-infused yogurt** blueberry, mint, coconut milk, fresh mango 10

SALADS

- Caesar** kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan 24
- Smoked haddock** mixed cabbage, marinated raisin with raspberry vinegar 22
- Quinoa** beetroot, Feta cheese, pomegranate, avocado, mix seeds 20
- Cauliflower tabbouleh** tomato, cucumber & lime granita 18
- Duck confit** shredded, foie gras, mesclun, chestnuts, baby potatoes, croutons 24

OUR AMAZING FRENCH CHEESES & COLD CUTS

Artisanal - daily arrivals

- Mix of 5 cheeses platter** assortment of farm cheeses 38
- 18^{MTH} 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

CASH FREE ZONE
All prices are subject to 10% service charge and 8% GST