



# DAYTIME MENU

FROM 11AM TO 4PM

## 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, almonds, pomegranate, avocado, mixed seeds **20**

**Cauliflower tabbouleh** tomato, cucumber & lime granita **18**

**Duck confit** shredded, foie gras, mesclun, chestnuts, baby potatoes, croutons **24**

## 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

**Sea bass ceviche**, sweet potato guacamole, puffed quinoa, passion fruit **27**

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

**Ravioles de Royans** « Palais » French dumpling pasta filled with cheese & spinach, foie gras emulsion, hazelnuts **25**

**Smoked salmon burger** avocado, mesclun, bretzel bun, cream cheese **23**

**Grilled gambas** sweet potato curry basmati rice, fresh spinach & chive oil **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**

**Rosemary infused chicken breast** mafaldine pasta, blue-foot mushroom cream sauce **28**

**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**

**Grain-fed angus beef** bearnaise sauce, homemade fries, mesclun **32**

**Duck Parmentier** shredded duck confit, shredded Darphin potatoes, duck jus **29**

**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**

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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**

**3-cheese platter** artisanal fig jam **26**

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

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

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

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# SWEETS & GRAINS

**Passion fruit mousse**, mango coulis, **13**  
crunchy white sesame

**Crème brûlée** homemade salted caramel **12**

**Chocolate cake** homemade whipped **12**  
cream

**Açaí bowl** dragonfruit, coconut, kiwi **18**

**Chia seed-infused yogurt** blueberry, **10**  
mint, coconut milk, fresh mango

**French toast brioche berries**, honey, **20**  
almond, homemade whipped cream

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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**

CASH FREE ZONE

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