



DINNER MENU

FROM 6PM TO 10.30PM

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

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**

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

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

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

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

TO SHARE...

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

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

Roasted peanuts & chickpea hummus **13**

Tarte flambée #4 thin crust pizza, reblochon cheese, grapes, smoked duck breast **27**
(allow us 20mins. cooking time)

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 Ratatouille slow cooked bell peppers and onions spiced with cumin, fresh coriander, two soft organic eggs **23**

CASH FREE ZONE

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

OR NOT

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

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

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

Sea bass ceviche, 27
sweet potato
gucamole, puffed quinoa, passion fruit

Pan seared squid 29
clams, buttery
mashed potatoes, crème de piquillos

Grilled gambas 27
sweet potato curry
basmati rice, fresh spinach & chive oil

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

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

Beef burger 29
homemade organic beef
patty, parmesan cheese, crispy
Bayonne ham, homemade fries, onion
chutney

Impossible Marcel burger 29
plant-based
patty, tomato chutney, fried goat's cheese,
aged parmesan, homemade fries

Saucisse de Toulouse 27
pork sausage,
buttery mashed potatoes

Roasted whole eggplant 22
puy lentils,
tomato preserve, farm yogurt

Smoked haddock salad 22
mixed
cabbage, marinated raisin with
raspberry vinegar

Duck confit salad 24
shredded, foie gras,
mesclun, chestnuts, baby potatoes

Slow cooked beef pita 25
fresh yogurt
with dill, red onion pickles, fresh spinach

SWEETS & GRAINS

Matcha & white chocolate 13
molten-
cake (allow us 15 mins to cook)

Crème brûlée 12
homemade salted
caramel

Chocolate cake 12
homemade whipped
cream

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

Passion fruit mousse, 13
mango coulis,
crunchy white sesame