



# BRUNCH MENU

FROM 8AM TO 4PM

## ORGANIC EGGS

*Gluten-free option available upon request*

- Scrambled eggs** Truffle paste, aged parmesan, mesclun & rustic bread **21**
- Croque Marcel** Organic bayonne ham, fried egg, french morbier cheese, mesclun **26**
- Poached eggs** Avocado, pomegranate, portobello mushroom, sesame seeds, mesclun & rustic bread **24**
- Benedict eggs** Organic bayonne ham, portobello mushroom, hollandaise sauce mesclun & rustic bread **24**
- French Ratatouille** Slow cooked bell peppers and onions spiced with cumin, fresh coriander, poached eggs **23**

## SALADS

- Caesar** Kale, grilled chicken, Organic bayonne ham, organic poached egg, croutons, aged parmesan **24**
- Quinoa** Beetroot, feta cheese, pomegranate, avocado, mix seeds **20**
- Buckwheat noodles** Shiitake mushroom, sesame seeds, broccoli **18**

## MAINS

- Ravioles de Royans** French dumpling pasta filled with Tête de Moine cheese **(S) 20 / (L) 32**
- Club sandwich** Smoked salmon, avocado, cucumber, chili flakes, mesclun, sliced hard boiled egg **22**
- Salmon crudo (tartare)** Cucumber gazpacho, pickled enoki, nori seaweed **20**
- Tarte flambée #1** Thin crust pizza, apple asparagus, Bleu cheese, organic Bayonne ham (allow us 20mins cooking time) **27**
- Tarte flambée #2** Thin crust pizza, blue cheese, pear, walnuts, baby spinach (Vegetarian / allow us 20mins cooking time) **27**
- Homemade fries** Truffle mayonnaise **13**
- Watermelon gazpacho** Smoked haddock, mint, pomegranate **16**
- Roasted whole eggplant** Puy lentils, tomato preserve, farm yogurt **22**
- 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**

## 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**
- Marcel's waffle iron style "Croiffle"** Banana, caramel & vanilla ice cream **11**
- Homemade granola** Fresh & freeze-dried fruits, mixed nuts, milk, crunchy **18**

## OUR AMAZING FRENCH CHEESES & COLD CUTS

*Artisanal - daily arrivals from our master cheese ager Maison Beillevaire*

- Mix of 5 cheeses platter** assortment of farm cheeses **38**
- 18<sup>TH</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**