



DAYTIME MENU

FROM 11AM TO 4PM

SALADS

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

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**

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**
- Roasted whole eggplant** Puy lentils, tomato preserve, farm yogurt **22**
- Club sandwich** Smoked salmon, avocado, cucumber, chili flakes, mesclun **22**
- Watermelon gazpacho** Smoked haddock, mint, pomegranate **16**
- 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**
- Angus beef flank** Australian Angus flank steak, rucola & watercress, basil pesto, lemon & Comté, homemade fries **30**
- Baramundi filet** Slow cooked bell peppers and onions spiced with cumin, fresh coriander **28**
- French mac & cheese** Comté & shallots creamy sauce, ham chiffonnade (allow us 20mins cooking time) **25**
- Salmon crudo (tartare)** Cucumber gazpacho, pickled enoki, nori seaweed **20**
- Mushroom & truffle pasta** mafaldine, aged Parmesan **28**

FRENCH BAKERY

Our bakeries are made with 100% French butter

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

OUR AMAZING FRENCH CHEESES & COLD CUTS

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

Marcel cheese one **\$10** / any 3 **\$26** /
check our daily selection! any 5 **\$38** / any 7 **\$49**

3-cheese platter Homemade chutney **26**

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

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

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

SWEETS & GRAINS

Chocolate & Whisky Pie Shortcrust **13**
pastry & chocolate filling

Crème brûlée Speculoos coulis **12**

Chocolate cake Homemade **12**
whipped 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

Marcel's waffle iron style "Croiffle" **11**
Banana, caramel & vanilla ice cream

Homemade granola Fresh & **18**
freeze-dried fruits, mixed nuts, milk, crunchy
chocolate