

BRUNCH

FROM 8AM TO 4PM

ORGANIC EGGS

*Gluten-free option available upon request
All our eggs are served with sourdough bread
Served with flat bread and not sourdough

- Scrambled eggs** truffles, aged parmesan, mesclun (V) **21**
- Croque Marcel** organic Bayonne ham, organic fried egg, French Morbier cheese, mesclun **27**
- Organic poached eggs** avocado, pomegranate, portobello mushroom, sesame seeds, mesclun (V) **25**
- Benedict eggs** organic Bayonne ham, portobello mushroom, hollandaise sauce, mesclun **25**
- French Ratatouille*** slow cooked bell peppers and onions spiced with cumin, fresh coriander, poached eggs (V) **24**

SALADS

- Quinoa** beetroot, Feta cheese, almond, pomegranate, avocado, mix seeds (V) **21**
- Batignolles** goat cheese pretzel toast, honey tuiles, pear, organic Bayonne ham, walnut, mixed salad **21**
- Club Street** smoked trout, pearl couscous, potatoes, baby spinach, grapefruit, avocado, seeds **24**
- Caesar** kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan **25**

MAINS

- Homemade fries** truffle mayonnaise (V) **14**
- Marinated crab tartine** avocado, sourdough bread, mesclun **23**
- Seabass ceviche** locally grown raw fish, marinated bell pepper, coriander, homemade flatbread **27**
- Ravioles de Royans** French dumpling pasta topped with Tête de Moine cheese (V) **(S)21 / (L)35**
- Beef burger** homemade organic beef patty, Parmesan cheese, crispy Bayonne ham, homemade fries, onion chutney **30**
- Impossible Marcel burger** plant-based patty, tomato chutney, fried goat cheese, aged parmesan, homemade fries (V) **30**

- Beef tenderloin carpaccio** thinly sliced raw beef, tomato, rocket, aged parmesan w/ rustic bread **24**
- Smoked salmon burger** avocado, mesclun, bretzel bun, cream cheese **23**
- Tarte flambée #1** thin-crust pizza, asparagus, apple, Bleu cheese, organic Bayonne ham (*allow us 20mins cooking time*) **28**
- Tarte flambée #2** thin-crust pizza, blue cheese, pear, walnut, baby spinach (*allow us 20mins cooking time*) **28** 
- Angus beef Ribeye** bearnaise sauce, homemade fries, mesclun **32**

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SWEETS & GRAINS

- Homemade granola** fresh & freeze-dried fruits, mixed nuts, milk, crunchy chocolate Choice of milk or yogurt **18**
- Chia seed infused yogurt** mixed berries, coconut milk, blueberry, mint **10**
- Crème brûlée** speculoos coulis **12**
- Chocolate cake** homemade whipped cream **12**
- French toast brioche** berries, honey, almonds, homemade whipped cream **21**
- Apple crumble** homemade whipped cream **11**

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FRENCH BAKERY

Our bakeries are made with 100% french butter

- Croissant** **4**
- Pain au chocolat** **4**
- Bakery assortment for sharing** **23**
2 croissants, 2 pains au chocolat, sourdough bread, baguette, butter & jam

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CHEESES & CHARCUTERIE

We source all our farmhouse cheeses directly from artisan producers in Europe.

- Marcel cheese** one **\$10** / any 3 **\$27** / check our daily selection! any 5 **\$39** / any 7 **\$49**
- Mix of 5 artisanal cheeses** Beillevaire butter, bread, homemade chutney **39**
- 18^{MTH} Organic Bayonne ham platter** Cured pork ham platter, semi-dry **20**
- ½ Saucisson sec** Pork sausage **20**
- Artisanal Coppa** Pork cold cut from Corsica **19**