



DAYTIME MENU

FROM 11AM TO 4PM

CHEESES & COLD CUTS

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

Marcel cheeses one **\$10** / any 3 **\$27** /
check our daily selection any 5 **\$39** / any 7 **\$49**

18^{MTH} organic Bayonne ham cured pork **20**
ham platter, semi-dry

½ Saucisson sec pork sausage **20**

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

MAINS

Marinated crab tartine avocado, **23**
sourdough bread, mesclun

Roasted whole eggplant puy lentils, **23**
tomato preserve, yogurt, black olive, pine nuts (V)

Ravioles de Royans French dumpling **(S) 21/**
pasta topped with Tête de Moine cheese (V) **(L) 35**

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

Croque Marcel organic Bayonne ham, **27**
organic fried egg, French Morbier cheese,
sourdough, mesclun

Organic poached eggs avocado, **25**
pomegranate, portobello mushroom, sesame
seeds, sourdough, mesclun (V)

Beef tenderloin carpaccio thinly sliced **24**
raw beef, tomato, rocket, aged parmesan w/
rustic bread

Miso glazed salmon potato rosti & grilled **33**
baby romaine

Mushroom & truffle pasta, mafaldine, **30**
aged Parmesan (V)

Duck Parmentier duck confit, shredded **31**
Darphin potatoes, duck jus

Seabass ceviche locally grown raw fish, **27**
marinated bell pepper, coriander, homemade
flatbread

Beef burger homemade organic beef patty, **30**
parmesan cheese, crispy Bayonne ham,
homemade fries, onion chutney

Impossible Marcel burger plant-based **30**
patty, tomato chutney, fried goat cheese,
aged parmesan, homemade fries (V)

Angus beef Ribeye cold bearnaise sauce, **32**
homemade fries, mesclun

Homemade fries truffle mayonnaise (V) **14**

Tarte flambée #1 thin-crust pizza, **28**
asparagus, apple, Blue cheese, organic
Bayonne ham (allow us 20mins cooking time)

Tarte flambée #2 thin-crust pizza, blue **28**
cheese, pear, walnut, baby spinach (allow us
20mins cooking time) (V)

Barramundi fillet slow cooked bell peppers **28**
& onions spiced with cumin, fresh coriander

SALADS

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

SWEETS

- Black chocolate ganache** seasalt biscuit 12
- Apple crumble** homemade whipped cream 11
- Crème brûlée** speculoos coulis 12
- Chocolate cake** homemade whipped cream 12
- French Toast** brioche, berries, honey, almonds, homemade whipped cream 21

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

SET LUNCH MENU

2 COURSES \$33 / 3 COURSES \$38

STARTER

Pumpkin crème soup ricotta tortellini, toasted pumpkin seeds, chive oil (V)

Grilled asparagus mint, pine nuts, organic egg crumble (V)

Sweet potatoes & lentil hummus coconut milk sauce (V)

Crab rillettes flatbread

MAIN

Ravioles de Royans French dumpling pasta topped with Tête de Moine cheese (V)

Duck Parmentier duck confit, shredded Darphin potatoes, duck jus

Angus beef Ribeye cold bearnaise sauce, homemade fries, mesclun

Barramundi fillet slow cooked bell peppers & onions spiced with cumin, fresh coriander

DESSERT

3 farm cheese platter (+\$12) artisanal, Beillevaire butter, bread, homemade chutney

Chocolate cake berry coulis

Apple crumble homemade whipped cream