



# BRUNCH MENU

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** truffle paste, aged parmesan, mesclun 21

**Poached eggs** avocado, pomegranate, portobello mushroom, sesame seeds, mesclun 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 24

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

## SALADS

**Buckwheat noodles** shiitake mushroom, sesame seeds, broccoli, chive, chive oil 18

**Quinoa** beetroot, feta cheese, pomegranate, avocado, mix seeds 21

**Caesar** kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan 25

## MAINS

**Club sandwich** smoked salmon, avocado, cucumber, chili flakes, mesclun, sliced hard boiled egg 24

**Mushroom & truffle pasta** aged parmesan 30

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

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

**Homemade fries** truffle mayonnaise 14

**Seabass ceviche** sweet potato guacamole, puffed quinoa, passion fruit 27

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

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

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

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

**Salmon tartare** cucumber gazpacho, pickled enoki, nori seaweed 21

## FRENCH BAKERY

*Our bakeries are made with 100% French butter*

**Croissant** 4

**Pain au chocolat** 4

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

## SWEETS & GRAINS

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

**Açaí bowl** caramelized nuts, fresh fruits, coconut flakes, granola 18

**Homemade granola** fresh & freeze-dried fruits, mixed nuts, milk, crunchy chocolate, Choice of milk or yoghurt 18

**French toast brioche** berries, honey, almond, homemade whipped cream 21

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

**Chocolate cake** homemade whipped cream 12

## CHEESES & COLD CUTS

*Artisanal - daily arrivals from our French cheesemaker*

*Maison Beillevaire*

**Mix of 5 cheeses platter** assortment of farm cheeses 39

**18<sup>TH</sup> Organic Bayonne ham platter** cured pork ham platter, semi-dry 20

**½ Saucisson sec** dry pork sausage 20

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