



DAYTIME MENU

FROM 11AM 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

MAINS

- Salmon tartare** cucumber gazpacho, pickled enoki, nori seaweed 21
- Ravioles de Royans** French dumpling pasta filled topped Tête de Moine cheese (S) 21 (L) 35
- Club sandwich** smoked salmon, avocado, cucumber, chili flakes, mesclun 24
- Roasted whole eggplant** puy lentils, tomato preserve, yogurt, black olive, pine nuts 23
- Seabass ceviche** sweet potato guacamole, puffed quinoa, passion fruit 27
- French mac & cheese** Comté & shallots creamy sauce, ham chiffonnade (allow us 20mins cooking time) 27
- 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
- Barramundi fillet** slow cooked bell peppers & onions spiced with cumin, fresh coriander 28
- Mushroom & truffle pasta** aged parmesan 30
- Angus beef Ribeye** rucola & aged parmesan, black peppercorn sauce, homemade fries 32
- 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, Bleu cheese, pear, walnuts, baby spinach (allow us 20 mins cooking time) 28

SALADS

- Buckwheat noodles** shiitake, 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

CHEESES & COLD CUTS

Artisanal - daily arrivals from our French cheesemaker Maison Beillevaire

- Marcel cheese** check our daily selection! one \$10 / any 3 \$27 / any 5 \$39 / any 7 \$49
- 18TH organic Bayonne ham** cured pork ham platter, semi-dry 20
- ½ saucisson sec** dry pork sausage 20
- Artisanal Coppa** pork cold cut from Corsica 19
- Cheese & cold cut platter** 27

SWEETS & GRAINS

- Watermelon granite** mascarpone 9
- Chia seed-infused yogurt** coconut milk, fresh mango, blueberry, mint 10
- Marcel's waffle iron style "Croiffle"** banana, caramel & vanilla ice cream 11
- Crème brûlée** speculoos coulis 12
- Chocolate cake** homemade whipped cream 12
- Chocolate & whisky pie** shortcrust pastry & chocolate filling 13
- 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, 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** 2 croissants, 2 pains au chocolat, sourdough bread, baguette, butter & jam 23