

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

MAINS

- Ravioles de Royans** French dumpling pasta topped with Tête de Moine cheese (S) 21 (L) 35
- Smoked salmon burger** avocado, mesclun, bretzel bun, cream cheese 23
- 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's cheese, aged parmesan, homemade fries 30
- Seabass ceviche**, sweet potato guacamole, puffed quinoa, passion fruit 27
- Roasted whole eggplant** puy lentils, tomato preserve, yogurt, black olive, pine nuts 23
- Beef tenderloin carpaccio** thinly sliced raw beef, purple sweet potato chips, red Kampot pepper, wild rocket 24
- Tarte flambée #4** thin-crust pizza, reblochon cheese, grapes, smoked duck breast (allow us 20mins cooking time) 28
- Tarte flambée #5** thin crust pizza, goat's cheese, kale, shallots, sunflower seed (allow us 20mins cooking time) 28
- Homemade fries** truffle mayonnaise 14

SALADS

- Caesar** kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan 25
- Smoked haddock** mixed cabbage, marinated raisin with raspberry vinegar 23
- Quinoa** beetroot, Feta cheese, pomegranate, avocado, mix seeds 21
- Kale pesto risoni pasta** edamame, sundried tomatoes, kale pesto, pumpkin, tofu 21
- Duck confit** shredded, foie gras, mesclun, chestnuts, baby potatoes, croutons 25

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

SWEETS & GRAINS

- Chocolate cake** homemade whipped cream 12
- Açaí bowl** caramelized nuts, coconut flakes, fresh fruits, granola 18
- French toast brioche** berries, honey, almond, homemade whipped cream 21
- Chia seed-infused yogurt** blueberry, mint, coconut milk, fresh mango 10
- Panna cotta**, fresh berries & crumble 10
- Orange creme caramel** orange cream, fresh fruits, chia seed 10

OUR AMAZING FRENCH CHEESES & COLD CUTS

We source all our farmhouse cheeses

directly from artisan producers in Europe.

- Mix of 5 cheeses platter** 39
assortment of farm cheeses
- 18TH Organic Bayonne ham platter** 20
cured pork ham platter, semi-dry
- ½ Saucisson sec** pork sausage 20
- Artisanal Coppa** 19
pork cold cut from Corsica