



DAYTIME MENU

FROM 11AM TO 4PM

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, almonds, pomegranate, avocado, mixed seeds (V) **21**
- Kale pesto risoni pasta** edamame, sundried tomatoes, kale pesto, pumpkin, tofu (V) **21**
- Duck confit** shredded, foie gras, mesclun, chestnuts, baby potatoes, croutons **25**

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 (V) **21**
- Croque Marcel** organic Bayonne ham, fried egg, French Morbier cheese, mesclun **27**
- 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**

MAINS

- Seabass ceviche**, sweet potato guacamole, puffed quinoa, passion fruit **27**
- Ravioles de Royans** French dumpling pasta topped with Tête de Moine cheese (S) **21** (L) **35**
- Ravioles de Royans** « Palais » French dumpling pasta filled with cheese & spinach, foie gras emulsion, hazelnuts **28**
- Smoked salmon burger** avocado, mesclun, bretzel bun, cream cheese **23**
- Barramundi fillet** slow cooked bell peppers and onion spiced with cumin, fresh coriander **28**
- Roasted whole eggplant** puy lentils, tomato preserve, yogurt, black olive, pine nuts (V) **23**
- Beef tenderloin carpaccio** thinly sliced raw beef, purple sweet potato chips, red Kampot pepper, wild rocket **24**
- Mushroom & truffle pasta** mafaldine, aged parmesan (V) **30**
- 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**
- Angus beef Ribeye** cold bearnaise sauce, homemade fries, mesclun **32**
- Duck Parmentier** shredded duck confit, shredded Darphin potatoes, duck jus **31**
- 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) (V) **28**
- Homemade fries** truffle mayonnaise (V) **14**
- Saucisse de Toulouse** pork sausage, buttery mashed potatoes **27**

(V) VEGETARIAN

All prices are subject to 10% service charge and 9% GST
CASH FREE ZONE

OUR AMAZING FRENCH CHEESES & COLD CUTS

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**

3-cheese platter Beillevaire butter, bread, **27**
homemade chutney

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

½ Saucisson sec pork sausage **20**

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

SWEETS & GRAINS

Passion fruit mousse, mango coulis, **14**
crunchy white sesame

Crème brûlée homemade salted caramel **12**

Chocolate cake **12**
homemade whipped cream

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

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

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

Panna cotta, fresh berries & crumble **10**

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