



DINNER MENU

FROM 6PM TO LATE EVENING

ALL OUR CREATIVE FRENCH PLATES ARE MADE FOR SHARING. START WITH 2/3 PLATES & CONTINUE DEPENDING ON YOUR DESIRE & MOOD!

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**

Mix of 5 artisanal cheeses Beillevaire **39**
butter, bread, 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

TO SHARE...

Mini Monsieur Comté cheese, cooked **16**
ham & truffle paste

Duck rillettes marinated pear, melted **20**
Camembert cheese

Breaded chicken breast tempura **16**
tomato pineapple dip

Hummus roasted peanuts & chickpea **14**

Tarte flambée #4 thin crust pizza, reblo- **28**
chon cheese, grapes, smoked duck breast
(allow us 20mins cooking time)

Tarte flambée #5 thin crust pizza, goat's **28**
cheese, kale, shallots, sunflower seed (allow
us 20mins cooking time)

Homemade fries truffle mayonnaise **14**

French Ratatouille slow cooked bell **24**
peppers and onions spiced with cumin, fresh
coriander, two soft organic eggs

Barramundi fillet slow cooked bell **56**
peppers and onion spiced with cumin,
fresh coriander, Barramundi (400gm)
- for 2/3 pax

OR NOT

- Mushroom & truffle pasta** 30
mafaldine, aged parmesan (V)
- Angus beef Ribeye** cold bearnaise sauce, homemade fries, mesclun 32
- Duck Parmentier** shredded duck confit, shredded Darphin potatoes, duck jus 31
- Sea bass ceviche** sweet potato guacamole, puffed quinoa, passion fruit 27
- Miso glazed salmon** potato rosti & grilled baby romaine 33
- Ravioles de Royans** French dumpling pasta topped with Tête de Moine cheese (V) (S) 21 (L) 35
- Ravioles de Royans** « Palais » French dumpling pasta filled with cheese & spinach, foie gras emulsion, hazelnuts 28
- 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 (V) 30
- Saucisse de Toulouse** pork sausage, buttery mashed potatoes 27
- Roasted whole eggplant** puy lentils, tomato preserve, yogurt, black olive, pine nuts (V) 23
- Smoked haddock salad** mixed cabbage, marinated raisin with raspberry vinegar 23
- Duck confit salad** shredded, foie gras, mesclun, chestnuts, baby potatoes 25
- Slow cooked beef pita** fresh yogurt with dill, red onion pickles, fresh spinach 25
- Kale pesto risoni pasta** edamame, sundried tomatoes, kale pesto, pumpkin, tofu (V) 21
- Mixed green salad** 4

SWEETS & GRAINS

- Crème brûlée** homemade salted caramel 12
- Chocolate cake** homemade whipped cream 12
- Chia seed-infused yogurt** blueberry, mint, coconut milk, fresh mango 10
- Passion fruit mousse**, mango coulis, crunchy white sesame 14
- Panna cotta**, fresh berries & crumble 10
- Orange creme caramel** orange cream, fresh fruits, chia seed 10