



# AFTERNOON MENU

FROM 4PM TO 5.30PM

## SALADS, MAINS & SIDES

- Homemade fries** truffle mayonnaise (V) 14
- Goat cheese croquette** zucchini pesto (5pcs) (V) 15
- Breaded chicken breast tempura** tomato pineapple dip (to share) 16
- Mini Monsieur** Comté cheese, cooked ham & truffle paste 16
- Buckwheat noodle** shiitake mushroom, sesame seeds, broccoli, chive, chive oil (V) 18
- Quinoa** beetroot, Feta cheese, pomegranate, avocado, mix seeds (V) 21
- Duck rillettes** marinated pear, melted Camembert 20
- Ravioles de Royans** French dumpling pasta topped with Tête de Moine cheese (V) (S)21 (L)35
- Caesar** grilled chicken, kale, organic Bayonne ham, organic poached egg, croutons, aged parmesan 25
- Beef burger** homemade organic beef patty, parmesan cheese, crispy Bayonne ham, onion chutney, homemade fries 30

## SWEETS & GRAINS

- Chia seed infused yogurt** blueberry, mint, coconut milk, fresh mango 10
- Chocolate cake** homemade whipped cream 12
- Crème brûlée** fresh passion fruit 12
- Carrot cake** cinnamon, mascarpone cream cheese, pecan nuts, orange zests 10
- Raspberries** vanilla cream custard, crumble, raspberry coulis 14
- Orange confit** cardamome soft cake 13
- French toast brioche** berries, honey, almonds, homemade whipped cream 21

## OUR AMAZING FRENCH CHEESES & COLD CUTS

*We source all our farmhouse cheeses directly from artisan producers in Europe.*

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