



# 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

- Homemade fries** truffle mayonnaise 14
- Marinated crab tartine** avocado, sourdough bread, mesclun 23
- Club sandwich** smoked salmon, avocado, cucumber, chili flakes, mesclun, sliced hard boiled egg 24
- Ravioles de Royans** French dumpling pasta topped with Tête de Moine cheese (S) 21  
(L) 35
- Beef tenderloin carpaccio** thinly sliced raw beef, tomato, rocket, aged parmesan w/ rustic bread 24
- Seabass ceviche** locally grown raw fish, marinated bell pepper, coriander, homemade flatbread 27
- Tarte flambée #1** thin-crust pizza, asparagus, apple, blue cheese, organic Bayonne ham (allow us 20mins cooking time) 28
- Tarte flambée #2** thin crust pizza, Bleu cheese, pear, walnuts, baby spinach (allow us 20mins. cooking time) 28
- Tarte flambée #3** thin-crust pizza, onion, comte, truffle oil, artisanal Corsica coppa (allow us 20mins cooking time) 28
- Breaded chicken breast tempura** tomato pineapple dip (to share) 16
- Tuna ceviche** green apple, dill, mascarpone, garlic, apple juice, homemade flatbread 24
- Angus beef Ribeye** creamy seasonal mushrooms, burnt leek, homemade fries 32
- 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

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## SALADS

**Quinoa** beetroot, Feta cheese, pomegranate, avocado, mix seeds 21

**Buckwheat noodle** shiitake mushroom, sesame seeds, broccoli, chive, chive oil 18

**Duck confit** shredded, foie gras, mesclun chestnuts, baby potatoes, croutons 25

**Caesar** kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan 25

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## SWEETS & GRAINS

**Homemade granola** fresh & freeze-dried fruits, mixed nuts, milk, crunchy chocolate, Choice of milk or yogurt 18

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

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

**Crème brûlée** fresh passion fruit 12

**Chocolate cake** homemade whipped cream 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

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# 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

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# CHEESES & CHARCUTERIE

*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** 39  
Beillevaire butter, bread

**18<sup>MTH</sup> 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