



# DAYTIME MENU

FROM 11AM TO 4PM

---

## SALADS

**Quinoa** beetroot, Feta cheese, pomegranate, avocado, mix seeds (V) 21

**Buckwheat noodle** shiitake mushroom, sesame seeds, broccoli, chive, chive oil (V) 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

---

## 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

**Homemade fries** truffle mayonnaise (V) 14

**Marinated crab tartine** avocado, sourdough bread, mesclun 23

**Roasted whole eggplant** puy lentils, tomato preserve, yogurt, black olive, pine nuts (V) 23

**French Mac & Cheese** Comté & shallots creamy sauce, ham chiffonnade (allow us 20mins cooking time) 27

**Club sandwich** smoked salmon, avocado, cucumber, chili flakes, mesclun, sliced hard boiled egg 24

**Mushroom & truffle pasta** mafaldine, aged parmesan (V) 30

**Angus beef Ribeye** creamy seasonal mushrooms, burnt leek, homemade fries 32

**Ravioles de Royans** French dumpling topped filled with Tête de Moine cheese (V) (S) 21 (L) 35

(V) VEGETARIAN

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

|  |           |
|--|-----------|
| <b>Beef tenderloin carpaccio</b> thinly sliced raw beef, tomato, rocket, aged parmesan w/ rustic bread                         | <b>24</b> |
| <b>Seabass ceviche</b> locally grown raw fish, marinated bell pepper, coriander, homemade flatbread                            | <b>27</b> |
| <b>Beef burger</b> homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries, mesclun, onion chutney    | <b>30</b> |
| <b>Impossible Marcel burger</b> plant-based patty, tomato chutney, fried goat cheese, aged parmesan, homemade fries, mesclun ① | <b>30</b> |
| <b>Black pepper tuna</b> yuzu & soy vinaigrette  | <b>26</b> |
| <b>Tarte flambée #1</b> thin crust pizza, asparagus, apple, blue cheese, organic Bayonne ham (allow us 20mins cooking time)    | <b>28</b> |
| <b>Tarte flambée #2</b> thin crust pizza, Bleu cheese, pear, walnuts, baby spinach (allow us 20mins cooking time) ①            | <b>28</b> |
| <b>Tarte flambée #3</b> thin crust pizza, onion, comté, truffle oil, artisanal Corsica coppa (allow us 20mins cooking time)    | <b>28</b> |
| <b>Tuna ceviche</b> , green apple, dill, mascarpone, garlic, apple juice, flatbread  | <b>24</b> |
| <b>Barramundi fillet</b> slow cooked bell peppers, & onion spiced with cumin, fresh coriander                                  | <b>28</b> |



## SWEETS & GRAINS

|  |           |
|--|-----------|
| <b>Carrot cake</b> cinnamon, mascarpone cream cheese, pecan nuts, orange zests                                     | <b>10</b> |
| <b>Raspberries</b> vanilla cream custard, crumble, raspberry coulis  | <b>14</b> |
| <b>Homemade granola</b> fresh & freeze-dried fruits, mixed nuts, milk, crunchy chocolate, Choice of milk or yogurt | <b>18</b> |
| <b>Chia seed infused yogurt</b> blueberry, mint, coconut milk, fresh mango   | <b>10</b> |
| <b>French toast brioche</b> berries, honey, almonds, homemade whipped cream  | <b>21</b> |
| <b>Crème brûlée</b> fresh passion fruit  | <b>12</b> |
| <b>Chocolate cake</b> homemade whipped cream   | <b>12</b> |
| <b>Orange confit</b> cardamome soft cake   | <b>13</b> |

---

# 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*

---

# 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 20  
pork ham platter, semi-dry

**½ Saucisson sec** pork sausage 20

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