



# DINNER FROM 5.30PM TO 10.30PM

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

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## 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

**18<sup>MTH</sup> Organic Bayonne** 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

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## T O S H A R E

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

**Goat cheese croquette** zucchini pesto (5pcs) 15

**Sweet potatoes & lentils hummus** coconut milk sauce 14

**300gr Angus Beef Ribeye** creamy mushrooms, leek ash 54

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

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

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

**Black pepper tuna** yuzu & soy vinaigrette 26

**Crab rillettes** avocado, flatbread 22

**Homemade fries** truffle mayonnaise 14

**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, comté, truffle oil, artisanal Corsica coppa (allow us 20mins cooking time) **28**

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



## O R N O T

**Half cooked salmon** passion fruit vinaigrette, coriander, croutons **22**

**Cauliflower trilogy** roasted, mashed & crunchy, grilled ham, organic soft boiled egg **20**

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

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

**Seabass ceviche** locally grown raw fish, marinated bell pepper, coriander, homemade flatbread **27**

**Ravioles de Royans** French dumpling (S) 21 pasta topped w/ Tête de Moine cheese (L) 35 **21**

**Duck Parmentier façon Marcel** duck confit, shredded Darphin potatoes, duck jus **31**

**Beef burger** homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries, mesclun, onion chutney **30**

**Impossible Marcel burger** plant-based patty, tomato chutney, fried goat cheese, aged parmesan, homemade fries, mesclun **30**

**Mushroom & truffle pasta** mafaldine, aged parmesan **30**

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

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

**Pulled pork** homemade pita bread, greek yogurt, barbecue sauce, spinach shoot, vegetable pickles **20**

**Tuna ceviche** green apple, dill, mascarpone, garlic, apple juice, homemade flatbread **24**

**Mixed green salad** **4**



## HAPPY SWEETS

**Crème brûlée** fresh passion fruit **12**

**Chocolate cake** homemade whipped cream **12**

**Raspberries**, vanilla cream custard, crumble, raspberry coulis **14**

**Carrot cake**, cinnamon, mascarpone cream cheese, pecan nuts, orange zests **10**

**Orange confit**, cardamom soft cake **13**