



AFTERNOON BREAK

FROM 4PM TO 6PM

CHEESES & COLD CUTS

Artisanal - daily arrivals from France

Artisanal cheeses - Maison Beillevaire Cheese maker

3 artisanal cheeses platter 27
5 artisanal cheeses platter 39

Artisanal cold cuts platter 30

Marcel's platter - mix of artisanal cheeses & cold cuts 27

TO SHARE

Mini Marcel cheese, cooked ham & truffle paste, pan fried soft bread 15

Beetroot hummus pomegranate, homemade salty granola, coriander, pita bread (V) 16

Burrata di Buffala citrus honey, Kampot pepper, lemon zest, grilled baguette (V) 29

Tarte flambée #1 thin crust pizza, mustard cream, pork belly, 30 months Comté cheese, red onion pickles, aragula - allow us 20mins cooking time - 32

Tarte flambée #2 thin crust pizza, blue cheese cream, lemon honey marinated pear, roasted walnuts, baby spinach - allow us 20mins cooking time - (V) 30

Tarte flambée #3 thin crust pizza, truffle & mushroom béchamel, 30 months Comté cheese, chopped Italian parsley - allow us 20mins cooking time - (V) 32

Bowl of string potatoes smoked salt (V) 14

Mixed green salad (V) 8

DESSERTS

Crème brûlée vanilla custard, fresh passion fruit 12

Poire Belle Hélène poached pear, chocolate sauce, vanilla ice cream, homemade whipped cream, roasted almonds 14

Fruits Rouges Melba fresh red berries, raspberry coulis, freeze-dried raspberries, vanilla ice cream, homemade whipped cream, roasted almonds 14