



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
- Poached eggs** avocado, pomegranate, portobello mushroom, sesame seeds, mesclun 26
- 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
- Croque Marcel** organic Bayonne ham, fried egg, French Morbier cheese, mesclun 27

SALADS

- Buckwheat noodles** shiitake mushroom, sesame seeds, broccoli, chive, chive oil 18
- Quinoa** beetroot, feta cheese, pomegranate, avocado, mixed seeds 21
- Caesar** kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan 25

MAINS

- Ham & cheese croissant** 17
buttery croissant, truffle bechamel, 30mths comté cheese, cooked ham, baby spinach
- Club sandwich** 24
smoked salmon, avocado, cucumber, chili flakes, mesclun, sliced hard boiled egg
- Mushroom & truffle pasta** 30
aged parmesan (V)
- Beef burger** 30
homemade organic beef patty, parmesan cheese, crispy Bayonne ham, onion chutney, homemade fries
- Impossible Marcel burger** 30
plant-based patty, tomato chutney, fried goat cheese, aged parmesan, homemade fries (V)
- Seabass ceviche** 27
sweet potato guacamole, puffed quinoa, passion fruit
- Roasted whole eggplant** 23
puy lentils, tomato preserve, yogurt, black olive, pine nuts (V)
- Ravioles de Royans** French dumpling pasta topped with Tête de Moine cheese (S) 21 / (L) 35
(V)
- Tarte flambée #1** 29
thin crust pizza, apple asparagus, Bleu cheese, organic Bayonne ham (allow us 20 mins cooking time)
- Tarte flambée #2** 29
thin crust pizza, blue cheese, pear, walnuts, baby spinach (allow us 20 mins cooking time) (V)
- Salmon tartare** 21
cucumber gazpacho, pickled enoki, nori seaweed
- Barramundi fillet** 28
slow cooked bell peppers & onions spiced with cumin, fresh coriander
- Angus beef Ribeye** 32
rucola & aged parmesan, black peppercorn sauce, homemade fries
- Homemade fries** 14
truffle mayonnaise (V)

FRENCH BAKERY

Our bakeries are made with 100% French butter

- Croissant** 4.5
- Pain au chocolat** 4.5
- Bakery assortment for sharing** 24
2 croissants, 2 pains au chocolat, sourdough bread, baguette, butter & jam

SWEETS & GRAINS

- Chia seed-infused yogurt** 10
coconut milk, fresh mango, blueberry, mint
- Marcel's waffle iron style "Croiffle"** 11
banana, caramel & vanilla ice cream
- Chocolate cake** 12
homemade whipped cream
- Homemade granola** 18
fresh & freeze-dried fruits, mixed nuts, milk, crunchy chocolate, Choice of milk or yogurt
- Açaí bowl** 19
caramelized nuts, fresh fruits, coconut flakes, granola
- French toast brioche** 21
berries, honey, almond, homemade whipped cream

CHEESES & COLD CUTS

Artisanal - daily arrivals from our French cheesemaker Maison Beillevaire

- Cheese platter** (3) \$27 / (5) \$39 / (7) \$49
selection of matured French cheese
- Saucisson** 13
traditional French cured sausage
- Coppa** 18
cured pork collar, thinly sliced
- Coeur de Jambon** 20
lean & tender heart of ham, thinly sliced