



DAYTIME MENU

FROM 11AM 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 ④ 21
- Poached eggs** avocado, pomegranate, portobello mushroom, sesame seeds, mesclun ④ 26
- Benedict eggs** organic bayonne ham, portobello mushroom, hollandaise sauce mesclun 25
- Oceanique eggs** smoked salmon, portobello mushroom, hollandaise sauce, mesclun 26
- French Ratatouille*** slow cooked bell peppers and onions spiced with cumin, fresh coriander, poached eggs ④ 24
- Croque Marcel** organic bayonne ham, fried egg, french morbier cheese, mesclun 27

MAINS

- Ham & cheese croissant** 17
buttery croissant, truffle bechamel, 30mths comté cheese, cooked ham, baby spinach
- Salmon tartare** cucumber gazpacho, pickled enoki, nori seaweed 21
- Ravioles de Royans** French dumpling pasta filled topped Tête de Moine cheese ④ (S) 21 / (L) 35
- Club sandwich** smoked salmon, avocado, cucumber, chili flakes, mesclun 24
- Roasted whole eggplant** puy lentils, tomato preserve, yogurt, black olive, pine nuts ④ 23
- Seabass ceviche** sweet potato guacamole, puffed quinoa, passion fruit 27
- French mac & cheese** Comté & shallots creamy sauce, ham chiffonnade (allow us 20mins cooking time) 30
- 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 ④ 30
- Barramundi fillet** slow cooked bell peppers & onions spiced with cumin, fresh coriander 28
- Mushroom & truffle pasta** aged parmesan ④ 30
- Roasted Chicken** tarragon-infused tagliatelle, tomato & raspberry vinegar sauce 29
- Angus beef Ribeye** rucola & aged parmesan, black peppercorn sauce, homemade fries 32
- Tarte flambée #1** Thin crust pizza, apple asparagus, Bleu cheese, organic Bayonne ham (allow us 20 mins cooking time) 29
- Tarte flambée #2** Thin crust pizza, Bleu cheese, pear, walnuts, baby spinach (allow us 20 mins cooking time) ④ 29
- Tarte flambée #3** Thin crust pizza, mushroom, truffle béchamel, aged Comté cheese, Italian parsley ④ (allow us 20 mins cooking time) 32
- Homemade fries** truffle mayonnaise ④ 14

SALADS

- Buckwheat noodles** shiitake, sesame seeds, broccoli, chive, chive oil ④ 18
- Quinoa** beetroot, feta cheese, pomegranate, avocado, mixed seeds ④ 21
- Caesar** kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan 25

COLD CUTS & CHEESE

Artisanal - daily arrivals from our French cheesemaker Maison Beillevaire

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

SWEETS & GRAINS

- Chia seed-infused yogurt** coconut milk, fresh mango, blueberry, mint 10
- Marcel's waffle iron style "Croiffle"** banana, caramel & vanilla ice cream 11
- Crème brûlée** speculoos coulis 12
- Chocolate cake** homemade whipped cream 12
- Chocolate & whisky pie** shortcrust pastry & chocolate filling 13
- Açaí bowl** caramelized nuts, fresh fruits, coconut flakes, granola 19
- Homemade granola** fresh & freeze-dried fruits, mixed nuts, milk, crunchy chocolate, Choice of milk or yoghurt 18
- French toast brioche** berries, honey, almonds, homemade whipped cream 21
- Crêpes No.20** Brown sugar, butter from Maison Beillevaire : classic butter, salted butter, lemon 9
- Crêpes No.21** Valrhona chocolate 70% 12
- Crêpes No.22** Homemade salted caramel 12
- Crêpes No.23** Raspberry jam, fresh berries, strawberry ice cream 15
- Crêpes No.25** Homemade hazelnut spread 12
- Crêpes No.27** Poached pear, Valrhona chocolate 70%, homemade whipped cream 16

FRENCH BAKERY

Our bakeries are made with 100% French butter

- Croissant** 4.5
- Pain au chocolat** 4.5
- Tartine** sourdough bread, butter & jam 9
- Bakery assortment for sharing** 2 croissants, 2 pains au chocolat, sourdough bread, baguette, butter & jam 24

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

CASH FREE ZONE

④ VEGETARIAN