



# DINNER MENU

FROM 6PM UNTIL LATE EVENING

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

## OUR AMAZING COLD CUTS & CHEESE

Artisanal - daily arrivals from our French cheesemaker Maison Beillevaire

**Cheese platter** (3) \$27 / (5) \$39 / (7) \$49

selection of French Cheese

**Cured cold cuts platter** 40

selection of artisanal cured charcuterie

**Saucisson** traditional French cured sausage 13

**Lonzo** cured pork loin, thinly sliced 17

**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

**“La Grande” platter** (1m long) selection of French Cheeses & artisanal charcuterie 42

## TO SHARE...

**Panisse** chickpea fries, citrus aioli, sea salt 12

**Croque #1** toasted soft bread truffled béchamel, Parisian cooked ham, aged Comté cheese 15

**Crab croquette** crispy bites (3) 15 / (5) 25

w/ tomato, horseradish, chili crab mayo

**Chicken tempura** tomato pineapple dip 16

**Roasted feta** fresh pear, poached pear, honey, rosemary 17

**Arancini** goat cheese, zucchini, roasted pine nuts, mint 16

**Steak tartare** sesame oil, soy sauce, wasabi, shallots & served with coriander herb salad 18

**Homemade fries** truffle mayonnaise 14

**Salmon tartare** cucumber gazpacho, pickled enoki, nori seaweed 21

**Fried Camembert** (1/2) cranberry jam, sauteed shiitake, thyme 21

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

**Burrata di buffalo** rich Italian burrata, citrus honey, Kampot pepper, grilled baguette 29

**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) 29

**Tarte flambée #3** thin crust pizza, truffle & mushroom béchamel, 30 mths comté cheese, chopped Italian parsley (allow us 20 mins cooking time) 32

**Barramundi fillet** slow cooked bell peppers and onions spiced with cumin, fresh coriander, Barramundi (400gm) - for 2/3 pax 58

## OR NOT

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

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

**Seabass ceviche** sweet potato guacamole, puffed quinoa, passion fruit 27

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

**French mac & cheese** comté & shallots creamy sauce, ham chiffonnade 30

**Roasted pork tenderloin w/ veggies** pumpkin crème, baby corn, zucchini, broccoli, shiitake mushrooms 27

**Roasted chicken** tarragon-infused tagliatelle, tomato & raspberry vinegar sauce 29

**Mushrooms & truffle pasta** aged parmesan 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's cheese, aged parmesan, homemade fries 30

**Angus beef Ribeye** (300gm) rucola & aged parmesan, black peppercorn sauce - for 2/3 pax 48

**Mixed green salad** 8

## LES CRÊPES

**No.20** Brown sugar, butter from Maison Beillevaire 9

To choose: classic butter, salted butter, lemon

**No.21** Valrhona chocolate 70% 12

**No.22** Homemade salted caramel 12

**No.23** Raspberry jam, fresh berries, strawberry ice cream 15

**No.25** Homemade hazelnut spread (palm oil-free) 12

**No.27** Poached pear, Valrhona chocolate 70%, homemade whipped cream 16

## SWEETS & GRAINS

**Marcel's waffle iron style “Croiffle”** banana, caramel & vanilla ice cream 11

**Chocolate & whisky pie** shortcrust pastry & chocolate filling 13

**Crème brûlée** speculoos coulis 12

**Chocolate cake** homemade whipped cream 12