



AFTERNOON BREAK

FROM 4PM TO 6PM

SALADS, MAINS & SIDES

- Homemade fries** truffle mayonnaise (V) 14
- Croque #1** toasted soft bread truffled béchamel, Parisian cooked ham, aged Comté cheese 15
- Quinoa** beetroot, feta cheese, almonds, pomegranate, avocado, mixed seeds (V) 21
- Kale pesto risoni pasta** edamame, sundried tomatoes, kale pesto, pumpkin, tofu (V) 21
- Smoked haddock** mixed cabbage, marinated raisin with raspberry vinegar 23
- Caesar** kale, grilled chicken, organic Bayonne ham, organic poached egg, aged parmesan, croutons 25
- Ravioles de Royans** French dumpling pasta topped with Tête de Moine cheese (V) (S) 21 / (L) 35
- Burrata di buffala** citrus honey, Kampot pepper, lemon zest, grilled baguette (V) 29
- Beef burger** homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries, onion chutney 30
- Tarte flambée #3** thin crust pizza, truffle & mushroom béchamel, 30 months Comté cheese, chopped Italian parsley (V) (allow us 20mins cooking time) 32

SWEETS

- Chia seed-infused yogurt** blueberry, mint, coconut milk, fresh mango 10
- Panna cotta**, fresh berries & crumble 10
- Chocolate cake** homemade whipped cream 12
- Passion fruit mousse**, mango coulis, crunchy white sesame 14
- Açaí bowl** caramelized nuts, coconut flakes, fresh fruits, granola 19
- French toast brioche** berries, honey, almond, homemade whipped cream 21

OUR AMAZING FRENCH CHEESES & COLD CUTS

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** selection of artisanal cured charcuterie 40
- 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