



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 ① **21**
- Croque Marcel** organic Bayonne ham, fried egg, French Morbier cheese, mesclun **27**
- Poached eggs** avocado, pomegranate, portobello mushroom, sesame seeds, mesclun ① **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 ① **24**

MAINS

- Homemade fries** truffle mayonnaise ① **14**
- Ham & cheese croissant** buttery croissant, truffle bechamel, 30mths comté cheese, cooked ham, baby spinach **17**
- Ravioles de Royans** French dumpling pasta topped with Tête de Moine cheese ① **(S) 21 / (L) 35**
- Roasted whole eggplant** puy lentils, tomato preserve, yogurt, black olive, pine nuts ① **23**
- Smoked salmon burger** avocado, mesclun, bretzel bun, cream cheese **23**
- Beef tenderloin carpaccio** thinly sliced raw beef, purple sweet potato chips, red Kampot pepper, wild rocket **26**
- Seabass ceviche**, sweet potato guacamole, puffed quinoa, passion fruit **27**
- Beef burger** homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries, onion chutney **30**
- Impossible Marcel burger** plant-based patty, tomato chutney, fried goat's cheese, aged parmesan, homemade fries ① **30**
- Tarte flambée #4** thin-crust pizza, reblochon cheese, grapes, smoked duck breast (allow us 20mins cooking time) **29**
- Tarte flambée #5** thin crust pizza, goat's cheese, kale, shallots, sunflower seed ① (allow us 20mins cooking time) **29**

SALADS

- Caesar** kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan **25**
- Smoked haddock** mixed cabbage, marinated raisin with raspberry vinegar **23**
- Quinoa** beetroot, Feta cheese, pomegranate, avocado, mixed seeds ① **21**
- Kale pesto risoni pasta** edamame, sundried tomatoes, kale pesto, pumpkin, tofu ① **21**
- Duck confit** shredded, foie gras, mesclun, chestnuts, baby potatoes, croutons **25**

FRENCH BAKERY

Our bakeries are made with 100% French butter

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

SWEETS & GRAINS

- Chia seed-infused yogurt** blueberry, mint, coconut milk, fresh mango **10**
- Panna cotta**, fresh berries & crumble **10**
- Orange creme caramel** orange cream, fresh fruits, chia seed **10**
- Chocolate cake** homemade whipped cream **12**
- 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** selection of matured French Cheese **(3) 27 / (5) 39 / (7) 49**
- Saucisson** traditional French cured sausage **13**
- Coppa** cured pork collar, thinly sliced **18**
- Coeur de Jambon** lean & tender heart of ham, thinly sliced **20**