



DAYTIME MENU

FROM 11AM TO 4PM

SALADS

- Quinoa** beetroot, feta cheese, almonds, pomegranate, avocado, mixed seeds ④ **21**
- Kale pesto risoni pasta** edamame, sundried tomatoes, kale pesto, pumpkin, tofu ④ **21**
- Smoked haddock** mixed cabbage, marinated raisin with raspberry vinegar **23**
- Caesar** kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan **25**
- Duck confit** shredded, foie gras, mesclun, chestnuts, baby potatoes, croutons **25**

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**
- French Ratatouille*** slow cooked bell peppers and onions spiced with cumin, fresh coriander, poached eggs ④ **24**
- 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 mushrooms, hollandaise sauce, mesclun **26**
- Croque Marcel** organic Bayonne ham, fried egg, French Morbier cheese, mesclun **27**

MAINS

- Homemade fries** truffle mayonnaise ④ **14**
- Ham & cheese croissant** **17**
buttery croissant, truffle bechamel, 30mths comté cheese, cooked ham, baby spinach
- Roasted whole eggplant** puy lentils, tomato preserve, yogurt, black olive, pine nuts ④ **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**
- Ravioles de Royans** French dumpling pasta topped with Tête de Moine cheese ④ (S) **21** / (L) **35**
- Ravioles de Royans** « Palais » French dumpling pasta filled with cheese & spinach, foie gras emulsion, hazelnuts **30**
- Barramundi fillet** slow cooked bell peppers and onion spiced with cumin, fresh coriander **28**
- Seabass ceviche**, sweet potato guacamole, puffed quinoa, passion fruit **27**
- Saucisse de Toulouse** pork sausage, buttery mashed potatoes **27**
- Roasted chicken** tarragon-infused tagliatelle, tomato & raspberry vinegar sauce **29**
- Mushroom & truffle pasta** mafaldine, aged parmesan ④ **30**
- 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 cheese, aged parmesan, homemade fries ④ **30**
- Duck Parmentier** shredded duck confit, shredded Darphin potatoes, duck jus **31**
- Angus beef Ribeye** cold bearnaise sauce, homemade fries, mesclun **32**
- Tarte flambée #3** thin-crust pizza, truffle & mushroom béchamel, 30 months Comté cheese, chopped Italian parsley ④ (allow us 20mins cooking time) **32**
- 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 (allow us 20mins cooking time) ④ **29**

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 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

SWEETS & GRAINS

Chia seed-infused yogurt blueberry, 10
mint, coconut milk, fresh mango

Panna cotta, fresh berries & crumble 10

Crème brûlée homemade salted caramel 12

Chocolate cake 12
homemade whipped cream

Peanut butter tartine 14
sourdough bread, fresh banana, chia seeds

Passion fruit mousse 14
mango coulis, crunchy white sesame

Açaí bowl caramelized nuts, coconut flakes, 19
fresh fruits, granola

French toast brioche berries, honey, 21
almonds, homemade whipped cream

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 24
2 croissants, 2 pains au chocolat,
sourdough bread, baguette, butter
& jam