



AFTERNOON BREAK

FROM 4PM TO 6PM

- Homemade fries** truffle mayonnaise ① **14**
- Beetroot hummus** creamy beetroot dip, pomegranate, maison granola, pita bread ① **16**
- Mushroom croquettes** ① **(3) \$12 / (5) \$20**
Comté cheese, truffle mayo
- Croque #1** toasted soft bread truffled béchamel, Parisian cooked ham, aged Comté cheese **15**
- Quinoa salad** beetroot, Feta cheese, pomegranate, avocado, mixed seeds ① **21**
- Crab rillettes** avocado, flatbread **22**
- Caesar salad** kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan **25**
- Croque Marcel** organic Bayonne ham, fried egg, French Morbier cheese, sourdough, mesclun **27**
- Ravioles de Royans** French dumpling pasta topped with Tête de Moine cheese ① **(S) 21 / (L) 35**
- Burrata di buffala** citrus honey, Kampot pepper, lemon zest, grilled baguette ① **29**
- Beef burger** homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries, mesclun, onion chutney **30**
- Tarte flambée #1** thin-crust pizza, tomato confit, arugula pesto, burrata cream, arugula salad ①
(allow us 20mins cooking time) **32**
- Tarte flambée #2** thin crust pizza, marinated pear, roasted walnuts, baby spinach (allow us 20mins cooking time) ① **30**
- Tarte flambée #3** thin crust pizza, truffle & mushroom béchamel, 30 months Comté cheese, chopped Italian parsley ①
(allow us 20 mins cooking time) **32**
- Tarte flambée #4** thin crust pizza, duck confit, red cabbage pickles, green peppercorn sauce, arugula
(allow us 20mins cooking time) **32**
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- Crème brûlée** speculoos coulis **12**
- Homemade chocolate mousse** salty chocolate strudel **12**
- White chocolate vanilla panna cotta** passion fruit, mint coulis **12**
- Chocolate cake** homemade whipped cream **12**
- French toast brioche** berries, honey, almonds, homemade whipped cream **21**
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- 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) **48**
selection of French Cheese & artisanal charcuterie, fruits, nuts, beetroot hummus, herb tahini, kalamata olive, breads

① VEGETARIAN

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