



# BRUNCH 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** truffles, aged parmesan, mesclun (V) **21**

**French Ratatouille\*** slow cooked bell peppers and onions spiced with cumin, fresh coriander, poached eggs (V) **24**

**Poached eggs** avocado, pomegranate, portobello mushroom, sesame seeds, mesclun (V) **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, organic fried egg, French Morbier cheese, mesclun **27**

## — SALADS

**Quinoa** beetroot, Feta cheese, almond, pomegranate, avocado, mixed seeds (V) **21**

**Batignolles** goat cheese pretzel toast, honey tuiles, pear, organic Bayonne ham, walnut, mixed salad **22**

**Club Street** smoked trout, pearl couscous, potatoes, baby spinach, grapefruit, avocado, seeds **24**

**Caesar** kale, grilled chicken, organic Bayonne ham, free-range poached egg, croutons, aged parmesan **25**

## — MAINS

**Homemade fries** truffle mayonnaise (V) **14**

**Ham & cheese croissant** buttery croissant, truffle bechamel, 30mths comté cheese, cooked ham, baby spinach **17**

**Marinated crab tartine** avocado, sourdough bread, mesclun **24**

**Smoked salmon burger** avocado, mesclun, bretzel bun, cream cheese **23**

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

**Tomato burrata tartine** burrata cream, sourdough tomato confit, arugula pesto, pomegranate, arugula (V) **25**

**Shrimp Ceviche** grapefruit, roasted cashew nuts, green shiso oil (V) **19**

<b>Beef burger</b> homemade organic beef patty, Parmesan cheese, crispy Bayonne ham, onion chutney, homemade fries, mesclun	<b>30</b>
<b>Duck confit burger</b> green peppercorn sauce, red cabbage pickle, green apple, homemade sweet potato fries, mesclun	<b>30</b>
<b>Angus beef Ribeye</b> bearnaise sauce, homemade fries, mesclun	<b>32</b>
<b>Tarte flambée #1</b> thin-crust pizza, tomato confit, arugula pesto, burrata cream, arugula salad (allow us 20mins cooking time) <sup>ⓧ</sup>	<b>32</b>
<b>Tarte flambée #2</b> thin-crust pizza, marinated pear, roasted walnuts, baby spinach (allow us 20mins cooking time) <sup>ⓧ</sup>	<b>30</b>
<b>Tarte flambée #4</b> thin-crust pizza, duck confit, red cabbage pickles, green peppercorn sauce, arugula (allow us 20mins cooking time)	<b>32</b>

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## SWEETS & GRAINS

<b>Chia seed infused yogurt</b> mixed berries, coconut milk, blueberry, mint	<b>10</b>
<b>Crème brûlée</b> speculoos coulis	<b>12</b>
<b>Homemade chocolate mousse</b> salty chocolate strudel	<b>12</b>
<b>White chocolate vanilla panna cotta</b> passion fruit, mint coulis	<b>12</b>
<b>Chocolate cake</b> homemade whipped cream	<b>12</b>
<b>Homemade granola</b> fresh & freeze-dried fruits, mixed nuts, milk, crunchy chocolate Choice of milk or yogurt	<b>18</b>
<b>French toast brioche</b> berries, honey, almonds, homemade whipped cream	<b>21</b>

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## FRENCH BAKERY

*Our bakeries are made with 100% french butter*

<b>Croissant</b>	<b>4.5</b>
<b>Pain au chocolat</b>	<b>4.5</b>
<b>Tartine</b> sourdough bread, butter & jam	<b>9</b>
<b>Peanut butter tartine</b> bread, fresh banana, chia seeds	<b>14</b>
<b>Bakery assortment for sharing</b> <i>2 croissants, 2 pains au chocolat, sourdough bread, baguette, butter &amp; jam</i>	<b>24</b>

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## CHEESES & CHARCUTERIE

*We source all our farmhouse cheeses directly from artisan producers in Europe.*

<b>Cheese platter</b> (3) \$27 / (5) \$39 / (7) \$49 selection of matured French Cheese	
<b>Saucisson</b> traditional French cured sausage	<b>13</b>
<b>Coppa</b> cured pork collar, thinly sliced	<b>18</b>
<b>Coeur de Jambon</b> lean & tender heart of ham, thinly sliced	<b>20</b>