



# DAYTIME MENU

FROM 11AM TO 4PM

## COLD CUTS & CHEESE

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** 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) selection of French Cheese & artisanal charcuterie, fruits, nuts, beetroot hummus, herb tahini, kalamata olive, breads 48

## MAINS

- Homemade fries** truffle mayonnaise ④ 14
- Ham & cheese croissant** 17  
buttery croissant, truffle bechamel, 30mths comté cheese, cooked ham, baby spinach
- Shrimp ceviche** grapefruit, roasted cashew nuts, green shiso oil 19
- Ravioles de Royans** French dumpling pasta topped with Tête de Moine cheese (S) 21/ (L) 35 ④
- Marinated crab tartine** avocado, sourdough bread, mesclun 24
- Smoked salmon burger** avocado, mesclun, bretzel bun 24
- Tomato burrata tartine** burrata cream, sourdough, tomato confit, arugula pesto, pomegranate, arugula ④ 25
- Poached eggs** avocado, pomegranate, portobello mushroom, sesame seeds, sourdough, mesclun ④ 25
- Croque Marcel** organic Bayonne ham, organic fried egg, French Morbier cheese, sourdough, mesclun 27
- Barramundi Shakshouka** slow cooked bell peppers & onions spiced with cumin, fresh coriander 28
- Roasted chicken** tarragon-infused tagliatelle, tomato & raspberry vinegar sauce 29
- Mushroom & truffle pasta** mafaldine, aged Parmesan ④ 30
- Duck confit burger** green peppercorn sauce, red cabbage pickle, green apple, homemade sweet potato fries, mesclun 30
- Beef burger** homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries, onion chutney 30
- Pan roasted salmon** spinach, lemon hollandaise sauce 29
- Angus beef Ribeye** cold bearnaise sauce, homemade fries, mesclun 30
- Tarte flambée #1** thin-crust pizza, tomato confit, arugula pesto, burrata cream, arugula salad (allow us 20mins cooking time) ④ 32
- Tarte flambée #2** thin-crust pizza, marinated pear, roasted walnuts, baby spinach (allow us 20mins cooking time) ④ 30
- Tarte flambée #3** thin crust pizza, truffle & mushroom béchamel, 30 mths comté cheese, chopped Italian parsley ④ (allow us 20mins 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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# SALADS

- Quinoa** beetroot, Feta cheese, almond, pomegranate, avocado, mixed seeds (V) 21
- Club Street** smoked trout, pearl couscous, potatoes, baby spinach, grapefruit, avocado, seeds 24
- Batignolles** goat cheese pretzel toast, honey tuiles, pear, organic Bayonne ham, walnut, mixed salad 22
- Caesar** kale, grilled chicken, organic Bayonne ham, free-range poached egg, croutons, aged parmesan 25

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# SWEETS

- 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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# FRENCH BAKERY

*Our bakeries are made with 100% French butter*

- Croissant** 4.5
- Pain au chocolat** 4.5
- Tartine** sourdough bread, butter & jam 9
- Peanut butter tartine** sourdough bread, fresh banana, chia seeds 14
- Bakery assortment for sharing** 24  
2 croissants, 2 pains au chocolat, sourdough bread, baguette, butter & jam