

AFTERNOON

4pm / 6pm



TO SHARE & MAINS

HOMEMADE FRENCH FRIES ⑦	
Truffle mayonnaise.....	\$14
BEETROOT HUMMUS ⑦	
Creamy beetroot dip, pomegranate, maison granola, pita bread	\$15
CROQUE MARCEL	
Bayonne ham, fried egg, French Morbier cheese, sourdough bread, mesclun	\$27
MINI MARCEL	
Toasted soft bread, truffled béchamel, Parisian cooked ham, aged Comté cheese	\$14
MUSHROOM CROQUETTES ⑦	{ for 3 \$12 " 5 \$20
Comté cheese, truffle mayonnaise	
CRAB RILLETTES	
Avocado, flatbread	\$22
QUINOA SALAD ⑦	
Beetroot, feta cheese, pomegranate, avocado, mixed seeds	\$27
CAESAR SALAD	
Kale, grilled chicken, organic Bayonne ham, poached eggs, croûtons, aged Parmesan	\$25
BURRATA DI BUFFALA ⑦	
Citrus honey, Kampot pepper, lemon zest, grilled baguette	\$29
RAVIOLES DE ROYANS ⑦	
French dumpling pasta filled	{ S \$27 L \$35
w/ Tête de Moine cheese, chive oil	
FRENCH BURGER	
Matured beef patty, onion confit, melted cheese, French fries	\$30

TARTES FLAMBÉES *French-style thin crust pizza (Allow us 20mins cooking time)*

PEAR #1 ⑤	TOMATO #3 ⑤
Marinated pear, blue cheese, roasted walnuts, baby spinach..... \$30	Tomato confit, burrata cream, arugula pesto & salad \$32
CANARD #2	TRUFFLE #4 ⑤
Duck confit, red cabbage pickles, green peppercorn sauce, arugula..... \$32	Truffle & mushroom béchamel, 30mths Comté cheese, chopped Italian parsley \$32

COLD CUTS & CHEESES

Artisanal - daily arrivals from our French cheesemaker Maison Beillevoire.

CHEESE PLATTER ⑤	
Selection of matured French Cheese	3..... \$27 / 5..... \$39 / 7..... \$49
COLD CUTS PLATTER	
Selection of artisanal cured charcuterie.....	\$40
COEUR DE JAMBON	
Lean & tender heart of ham, thinly sliced	\$20
MIXED PLATTER	
Matured cheeses & cured cold cuts	\$27
COPPA	
Cured pork collar, thinly sliced	\$18
SAUCISSON	
Traditional French cured sausage	\$13
LONZO	
Cured pork loin, thinly sliced	\$17
“LA GRANDE” PLATTER	
(1m long) selection of French cheese & artisanal charcuterie, fruits, nuts, beetroot hummus, herb tahini, kalamata olives, breads	\$48

DESSERTS

CRÈME BRÛLÉE	
Speculoos coulis	\$12
WHITE CHOCOLATE VANILLA PANNA COTTA	
Passion fruit, mint coulis	\$12
FRENCH TOAST BRIOCHE	
Berries, honey, almonds, homemade whipped cream	\$27
CHOCOLATE CAKE	
Homemade whipped cream	\$12
CHOCOLATE MOUSSE	
Salty chocolate strudel	\$12