

# BRUNCH

8am / 4pm



## COLD CUTS & CHEESES

### SAUCISSON

Traditional French cured sausage ..... \$13

### COPPA

Cured pork collar, thinly sliced ..... \$18

### COEUR DE JAMBON

Lean & tender heart of ham, thinly sliced ..... \$20

### CHEESE PLATTER ①

|                                    |   |             |      |
|------------------------------------|---|-------------|------|
| Selection of matured French cheese | { | for 3 ..... | \$27 |
|                                    |   | " 5 .....   | \$39 |
|                                    |   | " 7 .....   | \$49 |

## MAINS

### HAM & CHEESE CROISSANT

Buttery croissant, truffle bechamel, 30mths Comté cheese, cooked ham, baby spinach ..... \$17

### CRAB TARTINE

Avocado, sourdough bread, mesclun ..... \$24

### CAESAR SALAD

Kale, grilled chicken, organic Bayonne ham, free-range poached egg, croutons, aged parmesan ..... \$25

### QUINOA SALAD ①

Beetroot, feta cheese, almonds, pomegranate, avocado, mixed seeds ..... \$21

### BURRATA TARTINE ①

Tomato confit, arugula pesto, pomegranate ..... \$25

### BATIGNOLLES SALAD

Goat cheese pretzel toast, honey tuiles, pear, organic Bayonne ham, walnuts, mixed salad ..... \$22

### CLUB STREET SALAD

Smoked trout, pearl couscous, potatoes, baby spinach, grapefruit, avocado, seeds..... \$24

### HOMEMADE FRIES ①

Truffle mayonnaise ..... \$14

### RAVIOLES DE ROYANS ①

|                                                      |   |         |      |
|------------------------------------------------------|---|---------|------|
| French dumpling pasta topped w/ Tête de Moine cheese | { | S ..... | \$21 |
|                                                      |   | L ..... | \$35 |

### FRENCH BURGER

Matured beef patty, onion confit, melted cheese, French fries..... \$30

### SMOKED SALMON BURGER

Avocado, mesclun, bretzel bun, cream cheese ..... \$23

### DUCK CONFIT BURGER

Green peppercorn sauce, red cabbage pickle, green apple, homemade sweet potatoes fries, mesclun ..... \$30

### HANGER STEAK (160G)

MB4+ grain-fed beef, maître d'hôtel butter, French fries ..... \$34

### SHRIMP Ceviche

Grapefruit, roasted cashew nuts, green shiso oil ..... \$19

### GRILLED RIBEYE STEAK GRAIN-FED 150 DAYS (300G)

w/ smoked Kampot pepper butter, French fries & green leave ..... \$69

## FREE-RANGE EGGS

*All our eggs are served w/ sourdough bread. - Gluten-free option available upon request.*

### SCRAMBLED EGGS ①

Truffle paste, aged Parmesan, mesclun ..... \$21

### TWO POACHED EGGS ①

Avocado, beetroot hummus, sesame seeds, mesclun ..... \$25

### FRENCH RATATOUILLE ① *Served w/ flatbread*

Slow cooked bell peppers & onions spiced w/ cumin, poached egg, coriander..... \$24

### BENEDICT EGGS ①

Bayonne ham, portobello mushrooms, hollandaise sauce, mesclun ..... \$25

### SMOKED SALMON & POACHED EGGS

On toasts, spinach, hollandaise sauce & ikura ..... \$27

### CROQUE MARCEL

Organic Bayonne ham, fried egg, French Morbier cheese, mesclun ..... \$27

## TARTES FLAMBÉES *French-style thin crust pizza*

*(Allow us 20mins cooking time)*

### PEAR #1 ①

Marinated pear, blue cheese, roasted walnuts, baby spinach ..... \$30

### CANARD #2

Duck confit, red cabbage pickles, green peppercorn sauce, arugula ..... \$32

### TOMATO #3 ①

Tomato confit, burrata cream, arugula pesto & salad ..... \$32

## 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

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

## SWEETS & GRAINS

### CHIA SEED YOGURT

Coconut milk, mixed berries, blueberry, mint ..... \$10

### CRÈME BRÛLÉE

Speculoos coulis ..... \$12

### WHITE CHOCOLATE VANILLA PANNA COTTA

Passion fruit, mint coulis ..... \$12

### HOMEMADE GRANOLA *Choice of milk or yogurt*

Fresh & freeze-dried fruits, mixed nuts, milk, crunchy chocolate ..... \$18

### FRENCH TOAST BRIOCHE

Berries, honey, almonds, homemade whipped cream ..... \$21

### CHOCOLATE CAKE

Homemade whipped cream ..... \$12

### CHOCOLATE MOUSSE

Salty chocolate strudel ..... \$12

*All prices are subject to 10%*

*service charge and 9% GST*

**MERCI MARCEL**

FRENCH Restaurant

① Vegetarian

Cash Free Zone