

DAYTIME

11am / 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

LONZO

Cured pork loin, thinly sliced \$17

CHEESE PLATTER ⑤	{ for 3	\$27
Selection of matured French cheese	" 5	\$39
	" 7	\$49

COLD CUTS PLATTER

Selection of artisanal cured charcuterie \$40

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 olives, breads \$48

TARTES FLAMBÉES *French-style thin crust pizza*

(Allow us 20mins cooking time)

PEAR #1 ⑤

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

CANARD #2

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

TOMATO #3 ⑤

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

TRUFFLE #4 ⑤

Truffle & mushroom béchamel, 30mths Comté cheese, chopped Italian parsley \$32

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 ⑤

Beetroot, feta cheese, almonds, pomegranate, avocado, mixed seeds \$27

BURRATA TARTINE ⑤

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 FRENCH FRIES ⑤

Truffle mayonnaise \$14

TWO POACHED EGGS ⑤

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

RAVIOLES DE ROYANS ⑤

French dumpling pasta topped w/ Tête de Moine cheese	{ S	\$27
	{ 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

CROQUE MARCEL

Organic Bayonne ham, free-range fried egg, French Morbier cheese, sourdough
bread, mesclun \$27

BARRAMUNDI FILET

Slow cooked bell peppers & onions spiced w/ cumin, fresh coriander \$28

TRUFFLE PASTA ⑤

Mushrooms & aged Parmesan cheese \$30

PAN-ROASTED SALMON

Spinach, lemon hollandaise sauce \$29

ROASTED CHICKEN BREAST

Tarragon tagliatelle pasta, tomato & raspberry vinegar sauce \$29

DESSERTS & FRENCH BAKERY

Our bakeries are made with 100% French butter

CROISSANT.....	\$4.5	PAIN AU CHOCOLAT.....	\$4.5
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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

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

*All prices are subject to 10%
service charge and 9% GST*

MERCI MARCEL

FRENCH Restaurant

⑤ Vegetarian

Cash Free Zone