

# BRUNCH

8am / 4pm



## COLD CUTS & CHEESES

### SAUCISSON

Traditional French cured sausage ..... \$15

### COPPA

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

### COEUR DE JAMBON

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

### CHEESE PLATTER (V)

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

### MIXED PLATTER

Matured cheeses & cured cold cuts ..... \$27

## MAINS

### HAM & CHEESE CROISSANT

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

### UPSIDE DOWN TUNA CARPACCIO

Pink grapefruit & avocado ..... \$16

### CAESAR SALAD

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

### QUINOA SALAD (V)

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

### BURRATA TARTINE (V)

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

### CLUB SANDWICH

Smoked salmon, avocado, lovage sauce, herb yogurt sauce, Roma tomato, sliced egg, aged Comté cheese, w/ French fries..... \$24

### DUCK CONFIT SALAD

Shredded duck, foie-gras, chestnuts, baby potatoes, mesclun, croûtons ..... \$25

### TRUFFLE PASTA (V)

Mushrooms, aged Parmesan ..... \$30

### MULTICOLOR ROMAINE LETTUCE WEDGE SALAD (V)

On a herbal yogurt sauce & savory granola ..... \$17

### ARRABBIATA PASTA (V)

Mafaldine pasta tossed in a bold spicy tomato sauce, garlic & chilli, finished with arugula pesto ..... \$17

### RAVIOLES DE ROYANS (V)

French dumpling pasta topped w/ Tête de Moine cheese

{ S ..... \$27

{ L ..... \$35

### PAN-SEARED SALMON

Steamed vegetables & fresh herb cream ..... \$28

### SHRIMP CEVICHE

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

### KATAIFI CHICKEN

Crispy shredded filo-crust chicken escalope, served w/ fresh mint & greek yogurt tzatziki, French fries ..... \$30

### FRENCH BURGER

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

### HANGER STEAK (160G)

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

### SWEET POTATOES FRIES (V)

Ranch sauce ..... \$16

### HOMEMADE FRIES (V)

Truffle mayonnaise ..... \$14

## FREE-RANGE EGGS

*All our eggs are served w/ sourdough bread*

*Gluten-free option available upon request.*

### TORNADO OMELETTE (V)

Spicy tomato sauce, avocado ..... \$25

### TWO POACHED EGGS (V)

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

### BENEDICT EGGS

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

### CROQUE MADAME

Toasted bread, French ham, truffle béchamel, melted cheese, sunny-side-up egg, w/ homemade fries..... \$25

### SMOKED SALMON & POACHED EGGS

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

## TARTE FLAMBÉES

*(Allow us 20mins cooking time)*

### CANARD #2

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

### TRUFFLE #4 (V)

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

### SWEET CORN #6

Crispy Bayonne ham, grated cheese ..... \$28

## FRENCH BAKERY

CROISSANT..... \$4.5

PAIN AU CHOCOLAT..... \$4.5

### TARTINE

Sourdough bread, butter & jam ..... \$9

### BAKERY ASSORTMENT FOR SHARING

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

### PEANUT BUTTER TARTINE

Sourdough bread, fresh banana, chia seeds..... \$14

## SWEETS & GRAINS

### AÇAÍ BOWL

Caramelized nuts, coconut flakes, fresh fruits, granola..... \$19

### CHIA SEED YOGURT

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

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

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

### FRUIT ROUGE MELBA

Fresh red berries, raspberry coulis, freeze-dried raspberries, vanilla ice cream, homemade whipped cream, roasted almond ..... \$14

### POIRE BELLE HÉLÈNE

Poached pear, chocolate sauce, vanilla ice cream, homemade whipped cream, roasted almonds ..... \$14

### CHOCOLATE MI-CUIT

Griottes cherry compote & five spices flavoured custard cream ..... \$14

### CHOCOLATE MOUSSE

Salty chocolate strudel ..... \$14

### FRENCH TOAST BRIOCHE

Ginger caramel, vanilla ice cream scoop ..... \$17

### CRÈME BRÛLÉE

Speculoos coulis ..... \$12

### CRÊPE N°21

Brown sugar, butter from Maison Beillevaire

To choose: Classic butter, salted butter, lemon ..... \$9

### CRÊPE N°24

Valrhona chocolate 70%..... \$12

### CRÊPE N°25

Homemade ginger salted caramel ..... \$12

### CRÊPE N°26

Homemade hazelnut spread..... \$12

### CRÊPE N°27

Griottes coulis & fresh berries, vanilla ice cream ..... \$16