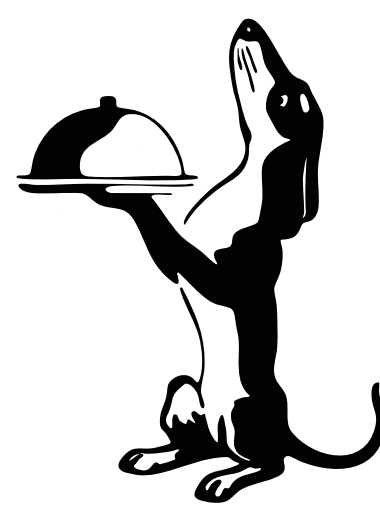


DAYTIME

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

CHEESE PLATTER ⑤

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 ⑤

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

BURRATA TARTINE ⑤

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 ⑤

Mushrooms, aged Parmesan \$30

MULTICOLOR ROMAINE LETTUCE WEDGE SALAD ⑤

On a herbal yogurt sauce & savory granola \$17

ARRABBIATA PASTA ⑤ Mafaldine pasta tossed in a bold spicy tomato sauce, garlic & chilli, finished with arugula pesto \$17

RAVIOLES DE ROYANS ⑤

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 ⑤

Ranch sauce \$16

HOMEMADE FRIES ⑤

Truffle mayonnaise \$14

FREE-RANGE EGGS

All our eggs are served w/ sourdough bread

Gluten-free option available upon request.

TORNADO OMELETTE ⑤

Spicy tomato sauce, avocado \$23

TWO POACHED EGGS ⑤

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 \$23

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 ⑤

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

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