

AFTERNOON

4pm / 6pm



COLD CUTS & CHEESE

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

MIXED PLATTER

Matured cheeses & cold cuts \$27

SAUCISSON

Traditional French cured sausage \$15

LONZO

Cured pork loin, thinly sliced \$17

COEUR DE JAMBON

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

COPPA

Cured pork collar, thinly sliced \$18

“LA GRANDE” PLATTER

(1m long) selection of French Cheese & artisanal charcuterie, fruits, nuts, beetroot hummus, herb tahini, kalamata olive, breads \$48

TO SHARE & MAINS

MINI MARCEL

Toasted soft bread, truffled béchamel, Parisian cooked ham, aged Comté cheese \$14

CRAB CROQUETTES

Crispy bites w/ tomato, horseradish, chili crab mayo { for 3 \$15
" 5 \$25

BEETROOT HUMMUS ⑤

Creamy beetroot dip, pomegranate, maison granola, pita bread \$15

QUINOA SALAD ⑤

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

CAESAR SALAD

Kale, grilled chicken, organic Bayonne ham, poached eggs, croûtons, aged Parmesan \$25

FRENCH BURGER

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

BURRATA ⑤

French ratatouille, pesto & olive oil \$32

RAVIOLES DE ROYANS ⑤

French dumpling pasta filled { S \$21
W/ Tête de Moine cheese, chive oil { L \$35

HOMEMADE FRENCH

FRIES ⑤ Truffle mayonnaise \$14

HOMEMADE SWEET POTATOES

FRIES ⑤ Ranch sauce \$16

TARTES FLAMBÉES *French-style thin crust pizza*

(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

SHRIMP #7

Shrimps & chimichuri condiment \$32

DESSERTS

CHIA SEEDS YOGURT

Coconut milk, fresh mango, blueberry, mint \$10

CRÈME CARAMEL

W/ coffee caramel \$10

CHOCOLATE MOUSSE

Salty chocolate strudel \$14

CHOCOLATE MUD CAKE

Vanilla custard cream \$12

WHITE CHOCOLATE PANACOTTA

Passion fruit coulis \$12

VANILLA BURNT BASQUE CHEESCAKE

Caramel ginger sauce \$12

MERCI MARCEL

FRENCH *Restaurant*

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

⑤ Vegetarian
Cash Free Zone