

BRUNCH



8am / 4pm

FREE-RANGE EGGS

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

- TORNADO OMELETTE** ⑤
Spicy tomato sauce, avocado \$25
- TWO POACHED EGGS** ⑤
Avocado, beetroot hummus,
sesame seeds, mesclun \$25
- SMOKED SALMON & POACHED EGGS**
On toasts, spinach, hollandaise sauce, ikura & mesclun \$27
- CROQUE MADAME** Toasted bread, French ham, truffle béchamel, melted
cheese, sunny-side-up egg, w/ French fries \$25
- FRENCH RATATOUILLE** ⑤
On sourdough toast, poached egg
& lime pickled dressing \$27
- BENEDICT EGGS**
Bayonne ham, portobello mushrooms,
hollandaise sauce, mesclun \$25

MAINS

- RAVIOLES DE ROYANS** ⑤
French dumpling pasta topped w/ Tête de Moine cheese
 { S \$27
 { L \$35
- CAESAR SALAD**
Kale, grilled chicken, organic Bayonne ham,
organic poached egg, croutons, aged parmesan \$25
- QUINOA SALAD** ⑤
Beetroot, feta cheese, almonds,
pomegranate, avocado, mixed seeds \$27
- BURRATA** ⑤
French ratatouille, pesto
& olive oil \$32
- ROMAINE LETTUCE SALAD** ⑤
On a herbal yogurt sauce & savory granola \$17
- FISH BURGER**
Green apple & celeriac remoulade, green
pepper & yuzu koshio mayonnaise \$28
- TRUFFLE PASTA** ⑤
Mushrooms, aged Parmesan \$30
- PAN- ROASTED CHICKEN**
Tarragon tagliatelle &
tomato raspberry vinegar sauce \$29
- HALF-COOKED SALMON**
Dill & smoked cream potatoes \$29
- ARRABBIATA PASTA** ⑤ Mafaldine pasta tossed in a bold
spicy tomato sauce, garlic & chilli, finished with arugula pesto \$17
- 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
- CLUB SANDWICH**
Smoked salmon, avocado, lovage sauce, herb yogurt, Roma tomato,
sliced eggs, aged Comté cheese, w/ French fries \$24
- HAM & CHEESE CROISSANT** Buttery croissant, truffle bechamel,
30mths comté cheese, cooked ham, baby spinach \$17
- SHRIMPS & SESAME CROISSANT**
Gojuchang & wasabi sauce \$19
- CREAMY FETA & PISTACHIO**
On sourdough toast \$18
- HOMEMADE SWEET POTATOES FRIES** ⑤ Ranch sauce \$16
- HOMEMADE FRENCH FRIES** ⑤ Truffle mayonnaise \$14
- 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

COLD CUTS & CHEESES

- MIXED PLATTER**
Matured cheeses & cold cuts \$27
- CHEESE PLATTER** ⑤
Selection of matured French cheese
 { for 3 \$27
 { " 5 \$39
 { " 7 \$49
- CURED COLD CUTS PLATTER**
Selection of artisanal cured charcuterie \$40
- SAUCISSON**
Traditional French cured sausage \$15
- COPPA**
Cured pork collar, thinly sliced \$18
- COEUR DE JAMBON**
Lean & tender heart of ham, thinly sliced \$20

SWEETS & BAKERY

- CHOCOLATE MOUSSE**
Salty chocolate strudel \$14
- CRÈME CARAMEL**
W/ coffee caramel \$10
- WHITE CHOCOLATE PANACOTTA**
Passion fruit coulis \$12
- CHOCOLATE MUD CAKE**
Vanilla custard cream \$12
- VANILLA BURNT BASQUE CHEESECAKE**
Caramel ginger sauce \$12
- FRENCH TOAST BRIOCHE**
Ginger caramel & chantilly \$17
- CHIA SEEDS YOGURT**
Coconut milk, fresh mango,
blueberry, mint \$10
- HOMEMADE GRANOLA** Fresh & freeze-dried fruits,
mixed nuts, milk, crunchy chocolate - choice of milk or yogurt \$18
- CROISSANT** 100% French butter \$4.5
- PAIN AU CHOCOLAT** 100% French butter \$4.5
- 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

MERCI MARCEL

FRENCH Restaurant

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

⑤ Vegetarian
Cash Free Zone