

# DAYTIME

11am / 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 ..... \$13
- 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