

# AFTERNOON

4pm / 6pm



## COLD CUTS & CHEESE

*Artisanal - daily arrivals from our French cheesemaker Maison Beillevoire.*

### CHEESE PLATTER <sup>ⓧ</sup>

Selection of matured French Cheese 3.....\$27 / 5.....\$39 / 7.....\$49

### COLD CUTS PLATTER

Selection of artisanal cured charcuterie ..... \$40

### 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 <sup>ⓧ</sup>

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

### QUINOA SALAD <sup>ⓧ</sup>

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

### CAESAR SALAD

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

### DUCK CONFIT SALAD

Foie gras, mesclun, chesnut, baby potatoes, croûtons ..... \$25

### BURRATA DI BUFFALA <sup>ⓧ</sup>

Citrus honey, Kampot pepper, lemon zest, grilled baguette ..... \$29

### RAVIOLES DE ROYANS <sup>ⓧ</sup>

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

### FRENCH BURGER

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

## TARTES FLAMBÉES *French-style thin crust pizza*

*(Allow us 20mins cooking time)*

### SWEET CORN #6

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

### CANARD #2

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

### TOMATO #3 <sup>ⓧ</sup>

Tomato confit, burrata cream, arugula pesto & salad ..... \$32

### HOMEMADE FRENCH FRIES <sup>ⓧ</sup>

Truffle mayonnaise..... \$14

### MIXED GREEN SALAD <sup>ⓧ</sup>

..... \$8

## DESSERTS

### VANILLA CRÈME

W/ coffee caramel ..... \$10

### CHOCOLATE MOUSSE

Salty chocolate strudel ..... \$14

### PASTRIE OF THE DAY

Ask our friendly team or have a look at today's selection in the counter ..... \$8

### RED BERRIES SOUP

Served with a French madeleine biscuit ..... \$16

# MERCI MARCEL

FRENCH *Restaurant*

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

<sup>ⓧ</sup> Vegetarian  
Cash Free Zone