BRUNCH

8am / 4pm

FREE-RANGE EGGS

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

TORNADO OMELETTE (V)
Spicy tomato sauce, avocado $23

TWO POACHED EGGS (V)
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/ French fries $23

SMOKED SALMON & POACHED EGGS
On toasts, spinach, hollandaise sauce, ikura & mesclun $27

MAINS

RAVIOLES DE ROYANS (V)
French dumpling pasta topped w/ Tête de Moine cheese
S $21
L $35

CAESAR SALAD
Kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan $25

QUINOA SALAD (V)
Beetroot, feta cheese,almonds, pomegranate, avocado, mixed seeds $21

BURRATA TARTINE (V)
Tomato confit, arugula pesto, pomegranate $25

KATAIFI CHICKEN
Crispy shredded filo-crusted chicken escalope, served w/ fresh mint & greek yogurt tzatziki, French fries $30

PAN-SEARED SALMON
Steamed vegetables & fresh herb cream $28

DUCK CONFIT SALAD
Foie gras, mesclun, chesnut, baby potatoes, croûtons $25

ARRABBIATA PASTA (V) 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, Comté cheese, w/ French fries $24

HAM & CHEESE CROISSANT Buttery croissant, truffle bechamel, 30mths comté cheese, cooked ham, baby spinach $17

TRUFFLE PASTA (V)
Mushrooms, aged Parmesan $30

HOMEMADE FRIES (V)
Truffle mayonnaise $14

KIDS MENU
Main & dessert $19

TARTES FLAMBÉES *French-style thin crust pizza (Allow us 20mins cooking time)*

CORN #6
Crispy Bayonne ham, grated cheese $28

CANARD #2
Duck confit, red cabbage pickles, green peppercorn sauce, arugula $32

TOMATO #3
Tomato confit, burrata cream, arugula pesto & salad $32

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 (V)
Selection of matured French cheese
for 3 ..... $27
" 5 ..... $39
" 7 ..... $49

MIXED PLATTER
Matured cheeses & cured cold cuts $27

CURED COLD CUTS PLATTER
Selection of artisanal cured charcuterie $40

SWEETS & BAKERY

CHOCOLATE MOUSSE
Salty chocolate strudel $14

AÇAÍ BOWL
Caramelized nuts, coconut flakes, fresh fruits, granola $19

FRENCH TOAST BRIOCHE
Caramel miso, vanilla ice cream scoop $16

FONDANT
Caramel miso, vanilla ice cream scoop $12

PEANUT BUTTER TARTINE
Sourdough bread, fresh banana, chia seeds $14

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

SPECIALS CROISSANTS
To choose: lemon or raspberry or chestnut $6.5

HOMEMADE GRANOLA Fresh & freeze-dried fruits, mixed nuts, milk, crunchy chocolate - choice of milk or yogurt $18

PASTRY OF THE DAY
Ask our team or have a look at today's selection in the counter $8

SOFT ICE CREAM
Please check our sweet counter to select your topping $5

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

MERCI MARCEL
FRENCH *Restaurant*

(V) *Vegetarian*
Cash Free Zone