

COLD CUTS & CHEESES

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

COEUR DE JAMBON

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

COPPA

Cured pork collar, thinly sliced\$18

SAUCISSON

Traditional French cured sausage\$13

LONZO

Cured pork loin, thinly sliced.....\$17

MIXED PLATTER

Matured cheeses & cured cold cuts\$27

"LA GRANDE" PLATTER

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

MAINS

HAM & CHEESE CROISSANT

Buttery croissant, truffle bechamel, 30mths Comté cheese, cooked ham, baby spinach\$17

CRAB TARTINE

Avocado, sourdough bread, mesclun\$24

BURRATA TARTINE ⑤

Tomato confit, arugula pesto, pomegranate\$25

CAESAR SALAD

Kale, grilled chicken, organic Bayonne ham, free-range poached egg, croutons, aged parmesan\$25

QUINOA SALAD ⑤

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

CLUB SANDWICH Smoked salmon, avocado, mesclun,

cucumber, chili flakes, sliced hard boiled egg\$24

CLUB STREET SALAD

Smoked trout, pearl couscous, potatoes, baby spinach, grapefruit, avocado, seeds...\$24

RAVIOLES DE ROYANS ⑤

French dumpling pasta topped w/ Tête de Moine cheese {S\$21
{L\$35

ROASTED CHICKEN BREAST

Tarragon tagliatelle, tomato & raspberry vinegar sauce\$29

TRUFFLE PASTA ⑤

Mushrooms, aged Parmesan\$30

HANGER STEAK (200G)

MB4+ grain-fed beef, maître d'hôtel butter, French fries\$42

GRILLED RIBEYE STEAK GRAIN-FED 150 DAYS (300G)

w/ smoked Kampot pepper butter, French fries & green leave\$69

FRENCH BURGER

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

HOMEMADE FRIES ⑤

Truffle mayonnaise\$14

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

PEAR #1 ⑤

Marinated pear, blue cheese, roasted walnuts, baby spinach\$30

TRUFFLE #4 ⑤

Truffle & mushroom béchamel, 30mths Comté cheese, chopped Italian parsley.....\$32

PORK #5

Mustard cream, pork belly, 30mths Comté cheese, red onions pickles, aragula.....\$32

FREE-RANGE EGGS

SCRAMBLED EGGS ⑤

Truffle paste, aged Parmesan, mesclun\$21

TWO POACHED EGGS ⑤

Avocado, beetroot hummus, sesame seeds, mesclun\$25

BENEDICT EGGS

Bayonne ham, portobello mushrooms, hollandaise sauce, mesclun\$25

CROQUE MARCEL

Organic Bayonne ham, fried egg, French Morbier cheese, mesclun\$27

SMOKED SALMON & POACHED EGGS

On toasts, spinach, hollandaise sauce and ikura, mesclun\$27

FRENCH BAKERY

Our bakeries are made with 100% French butter

CROISSANT\$4.5

PAIN AU CHOCOLAT.....\$4.5

TARTINE

Sourdough bread, butter & jam\$9

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



SWEETS & GRAINS

AÇAÍ BOWL

Caramelized nuts, coconut flakes, fresh fruits, granola\$19

CRÈME BRÛLÉE

Vanilla custard w/ caramelized sugar on top\$12

HOMEMADE GRANOLA Choice of milk or yogurt

Fresh & freeze-dried fruits, mixed nuts, milk, crunchy chocolate\$18

CHOCOLATE ESPUMA

Airy chocolate mousse, vanilla ice cream, homemade whipped cream, cacao nib tuile\$15

POIRE BELLE HÉLÈNE

Poached pear, chocolate sauce, vanilla ice cream, homemade whipped cream, roasted almonds\$14

FRUITS ROUGES MELBA

Fresh red berries, raspberry coulis, freeze-dried raspberries, vanilla ice cream, homemade whipped cream, roasted almonds\$14

FRENCH TOAST BRIOCHE

Berries, honey, almonds, homemade whipped cream\$21

MERCI MARCEL

FRENCH Restaurant

Cash Free Zone All prices are subject to 10% service charge and 9% GST ⑤ Vegetarian