BRUNCH

8am / 4pm



COLD CUTS & CHEESES

MIXED PLATTER — *$27*
2 cheeses & 1 cold cut

SAUCISSON — *$13*
Traditional French cured sausage

COEUR DE JAMBON — *$20*
Lean & tender heart of ham, thinly sliced

CHEESE PLATTER — *$27/ $39/ $49*
Selection of matured French cheese – for 3 / 5 / 7

MAINS

HAM & CHEESE CROISSANT — *$17*
Buttery croissant, truffle béchamel, 30mths Comté cheese, cooked ham, baby spinach

UPSIDE DOWN TUNA CARPACCIO — *$16*
Pink grapefruit & avocado

CAESAR SALAD — *$25*
Kale, grilled chicken, organic Bayonne ham, free-range poached egg, croutons, aged Parmesan

QUINOA SALAD — *$21*
Beetroot, feta cheese, almonds, pomegranate, avocado, mixed seeds

BURRATA TARTINE — *$25*
Tomato confit, arugula pesto, pomegranate

CROQUE MARCEL — *$27*
Organic Bayonne ham, béchamel, French Morbier cheese, mesclun

CLUB SANDWICH — *$24*
Smoked salmon, avocado, mesclun, cucumber, chili flakes, sliced hard boiled egg

DUCK CONFIT SALAD — *$25*
Shredded duck, foie-gras, chestnuts, baby potatoes, mesclun, croûtons

TRUFFLE PASTA — *$30*
Mushrooms, aged Parmesan

MULTICOLOR ROMAINE LETTUCE WEDGE SALAD — *$17*
On a herbal yogurt sauce & savory granola

ARRABBIATA PASTA — *$17*
Mafaldine pasta tossed in a bold spicy tomato sauce, garlic & chilli, arugula pesto

RAVIOLES DE ROYANS — *S $21 / L $35*

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

SHRIMP CEVICHE — *$19*
Grapefruit, roasted cashew nuts, green shiso oil

KATAIFI CHICKEN — *$30*
Crispy shredded filo-crusted chicken escalope, fresh mint, greek yogurt tzatziki, French fries

FRENCH BURGER — *$30*
Matured beef patty, onion confit, melted cheese, French fries

HANGER STEAK (160G) — *$34*
MB4+ grain-fed beef, maître d'hôtel butter, French fries

THUNDER-CUT POMMES FRITES — *$14*
Truffle mayonnaise

SWEET POTATOES FRIES — *$16*
Ranch sauce

FREE-RANGE EGGS

All eggs are served with sourdough bread. Gluten-free option on request.

TORNADO OMELETTE — *$23*
Spicy tomato sauce, avocado

TWO POACHED EGGS — *$25*
Avocado, beetroot hummus, sesame seeds, mesclun

BENEDICT EGGS — *$25*
Bayonne ham, portobello mushrooms, hollandaise sauce, mesclun

CROQUE MADAME — *$24*
French ham, truffle béchamel, melted cheese, fried egg, French fries

TRUFFLE SCRAMBLED EGGS — *$21*
Truffle paste, aged Parmesan, mesclun

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

TARTES FLAMBÉES

French-style thin crust pizza. Allow us 20mins cooking time.

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

TRUFFLE #4 — *$32*
Truffle & mushroom béchamel, 30mths Comté cheese, parsley

SWEET CORN #6 — *$28*
Crispy Bayonne ham, grated cheese

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

FRENCH BAKERY

Our bakeries are made with 100% French butter

CROISSANT — *$4.50*

PAIN AU CHOCOLAT — *$4.50*

TARTINE — *$9*
Sourdough bread, butter & jam

BAKERY ASSORTMENT FOR SHARING — *$24*
2 croissants, 2 pains au chocolat, sourdough bread, baguette, butter & jam

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

SWEETS & GRAINS

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

CHIA SEED YOGURT — *$10*
Coconut milk, mixed berries, blueberry

HOMEMADE GRANOLA — *$18*
Fresh & freeze-dried fruits, mixed nuts, milk, crunchy chocolate

FRUIT ROUGE MELBA — *$14*
Fresh red berries, raspberry coulis, freeze-dried raspberries, vanilla ice cream, homemade whipped cream, roasted almonds

POIRE BELLE HÉLÈNE — *$14*
Poached pear, chocolate sauce, vanilla ice cream, homemade whipped cream, roasted almonds

CHOCOLATE MI-CUIT — *$14*
Griottes cherry compote & five-spices flavoured custard cream

CHOCOLATE MOUSSE — *$14*
Salty chocolate strudel

FRENCH TOAST BRIOCHE — *$17*
Ginger caramel, vanilla ice cream scoop

FRENCH TOAST RED FRUITS — *$21*
Brioche, berries, honey, almonds, homemade whipped cream

CRÊPE N°21 — *$9*
Brown sugar, butter from Maison Bellevaire – classic butter, salted butter or lemon

CRÊPE N°24 — *$12*
Valrhona chocolate 70%

CRÊPE N°25 — *$12*
Homemade ginger salted caramel

CRÊPE N°26 — *$12*
Homemade hazelnut spread

CRÊPE N°27 — *$16*
Griottes coulis & fresh berries, vanilla ice cream

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

Cash Free Zone