MERCI MARCEL

FRENCH *Restaurant*

AFTERNOON

4pm / 6pm

TO SHARE & MAINS

MINI MARCEL
Toasted soft bread, truffled béchamel, Parisian ham, aged Comté cheese — *$15*

RAVIOLES DE ROYANS (V)
French dumpling pasta filled w/ Tête de Moine cheese, chive oil — *S $21 / L $35*

CHORIZO CROQUETTES — *3 $12 / 5 $20*

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

QUINOA SALAD (V)
Beetroot, feta, pomegranate, avocado, mixed seeds — *$27*

NIÇOISE & TUNA TATAKI SALAD — *$25*

DUCK CONFIT SALAD
Foie gras, chestnuts, baby potatoes, croutons, mesclun — *$25*

MUSHROOM CROQUETTES (V)
Comté cheese, truffle mayonnaise — *3 $12 / 5 $20*

BEETROOT HUMMUS (V)
Creamy beetroot dip, pomegranate, maison granola, pita bread — *$15*

BURRATA DI BUFALA (V)
Citrus honey, Kampot pepper, lemon zest, grilled baguette — *$29*

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

HOMEMADE FRIES (V)
Truffle mayonnaise — *$14*

SWEET POTATO FRIES (V)
Ranch sauce — *$16*

TARTES FLAMBÉES

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

BURRATA #3 (V)
Tomato confit, burrata cream, arugula pesto & salad — *$32*

TRUFFLE #4 (V)
Truffle & mushroom béchamel, Comté cheese, Italian parsley — *$32*

SHRIMP #7
Shrimps & chimichurri condiment — *$32*

COLD CUTS & CHEESES

CHEESE PLATTER (V)
Selection of matured French cheese — *3 $27 / 5 $39 / 7 $49*

COLD CUTS PLATTER
Selection of artisanal cured charcuterie — *$40*

MIXED PLATTER
Matured cheeses & cured cold cuts — *$27*

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

SAUCISSON
Traditional French cured sausage — *$13*

LA GRANDE PLATTER
Matured French cheeses, cured cold cuts, fruits, nuts, hummus, olives & breads — *$48*

DESSERTS

CHIA SEED YOGURT
Coconut milk, fresh mango, blueberry, mint — *$10*

PANNA COTTA
Fresh berries & crumble — *$10*

FRENCH TOAST BRIOCHE
Berries, honey, almond whipped cream — *$21*

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

CHOCOLATE CAKE
Homemade whipped cream — *$12*

COUPE MELBA
Strawberry, vanilla ice cream, homemade whipped cream, almonds — *$14*

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

FRENCH TOAST BRIOCHE
Caramelised banana, whipped cream, cinnamon — *$21*