MERCI MARCEL

FRENCH *Restaurant*

BREAKFAST

8am / 11am

FREE-RANGE EGGS & SALADS

SCRAMBLED EGGS (V)
Truffle paste, aged Parmesan, mesclun — *$21*

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

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

TWO POACHED EGGS (V)
Avocado, beetroot hummus, sesame seeds, mesclun — *$26*

SMOKED SALMON & POACHED EGGS
Spinach, hollandaise sauce, ikura & mesclun — *$27*

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

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

OMELETTE & CHASHUKA (V)
French ratatouille and labne, served with brioche — *$24*

SWEETS & GRAINS

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

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

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

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

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

PANNA COTTA
Fresh berries & crumble — *$10*

CHOCOLATE CAKE
Homemade whipped cream — *$12*

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

FRENCH BAKERY

CROISSANT — *$4.5*

PAIN AU CHOCOLAT — *$4.5*

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

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

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