MERCI MARCEL
FRENCH Restaurant

BRUNCH

8am / 4pm

FREE-RANGE EGGS

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

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

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

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

MAINS & SALADS

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

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

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

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

NIÇOISE & TUNA TATAKI SALAD — *$25*

PAN-SEARED CHICKEN
Medley vegetables — *$28*

THUNDER-CUT POMMES FRITES (V)
Truffle mayonnaise — *$14*

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

TOMATO BURRATA TARTINE (V)
Tomato confit, burrata cream, arugula pesto & salad — *$25*

ROASTED CHICKEN
Tarragon-infused tagliatelle, tomato & raspberry vinegar sauce — *$29*

SAUCISSE DE TOULOUSE
Pork sausage, buttery mashed potatoes — *$27*

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

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

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

CRISPY EGGPLANT (V)
Spicy ratatouille, minted yogurt, green oil and arugula — *$30*

BUTTERNUT RAVIOLES
Butternut squash sauce, crispy Bayonne ham and toasted pumpkin seeds — *$30*

TRUFFLE PASTA (V)
Mushrooms, aged Parmesan — *$30*

SMOKED SALMON BURGER
Avocado, mesclun, bretzel bun, cream cheese — *$23*

PAN-SEARED BARRAMUNDI
Ratatouille — *$29*

DUCK PARMENTIER
Duck confit, mushrooms, caramelized onions, mashed potato, crispy salad — *$31*

ARRABIATA PASTA (V)
Mafaldine, spicy tomato sauce, garlic, chilli & arugula pesto — *$17*

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*

SAUCISSON
Traditional French cured sausage — *$13*

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

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

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

FRENCH BAKERY

PAIN AU CHOCOLAT — *$4.5*

CROISSANT — *$4.5*

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

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

SWEETS & GRAINS

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

CRÈME BRÛLÉE
Homemade salted caramel — *$12*

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

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

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

POIRE BELLE HÉLÈNE
Vanilla ice cream, chocolate sauce, whipped cream — *$14*

CHOCOLATE CAKE
Homemade whipped cream — *$12*

PANNA COTTA
Fresh berries & crumble — *$10*

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

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