AFTERNOON

4pm / 6pm

TO SHARE & MAINS

MINI MARCEL
Toasted soft bread, truffled béchamel, Parisian cooked ham, aged Comté cheese — *$14*

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

CRAB CROQUETTES
Crispy bites with tomato, horseradish, chilli crab mayo — *3 $15 / 5 $25*

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

QUINOA SALAD (V)
Beetroot, feta cheese, pomegranate, avocado, mixed seeds — *$21*

CLUB STREET SALAD
Smoked trout, pearl couscous, potatoes, baby spinach, grapefruit, avocado, seeds — *$24*

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

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

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

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

TARTES FLAMBÉES

PEAR #1 (V)
Marinated pear, blue cheese, roasted walnuts, baby spinach — *$30*

TRUFFLE #4 (V)
Truffle & mushroom béchamel, 30-month Comté cheese, chopped Italian parsley — *$32*

PORK #5
Mustard cream, pork belly, 30-month Comté cheese, red onion pickles, arugula — *$32*

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

COLD CUTS & CHEESES

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*

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

SAUCISSON
Traditional French cured sausage — *$13*

LA GRANDE PLATTER
French cheeses, artisanal charcuterie, fruits, nuts, beetroot hummus, herb tahini, Kalamata olives, breads — *$48*



DESSERTS

CRÈME BRÛLÉE
Vanilla custard with caramelized sugar on top — *$12*

CHOCOLATE ESPUMA
Airy chocolate mousse, vanilla ice cream, chocolate strudel — *$15*

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

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

MERCI MARCEL
FRENCH *Restaurant*

All prices subject to 10% service charge and 9% GST • Cash Free Zone • (V) Vegetarian