# BREAKFAST

*8am / 11am*

## FREE-RANGE EGGS & SALADS

*All our eggs are served w/ sourdough bread. Gluten-free option available upon request.*

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

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

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

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

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

**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*

## FRENCH BAKERY

**CROISSANT** — *$4.50*

**PAIN AU CHOCOLAT** — *$4.50*

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

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

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



## SWEETS & GRAINS

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

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

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

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

MERCI MARCEL
FRENCH *Restaurant*

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