BRUNCH

8am / 4pm

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*



MAINS

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

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

CRAB TARTINE
Avocado, sourdough bread, mesclun — *$24*

BURRATA TARTINE (V)
Tomato confit, arugula pesto, pomegranate — *$25*

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

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

CLUB SANDWICH
Smoked salmon, avocado, mesclun, cucumber, chilli flakes, sliced hard-boiled egg — *$24*

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

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

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

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

HANGER STEAK (160G)
MB4+ grain-fed beef, maître d'hôtel butter, French fries — *$34*

GRILLED RIBEYE STEAK (300G)
Grain-fed 150 days, smoked Kampot pepper butter, French fries & green leaves — *$69*

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

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

FREE-RANGE EGGS

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

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

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*

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*

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



SWEETS & GRAINS

CHOCOLATE CAKE
Homemade whipped cream — *$12*

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

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

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

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*

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