AFTERNOON BREAK

4pm / 6pm

COLD CUTS & CHEESE

Artisanal daily arrivals from our French cheesemaker Maison Beillevaire.

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

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

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

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

LA GRANDE PLATTER
(1m long) selection of French cheese & artisanal charcuterie, fruits, nuts, beetroot hummus, herb tahini, kalamata olive, breads — *$48*

TO SHARE & MAINS

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

CRAB CROQUETTES
Crispy bites w/ tomato, horseradish, chili crab mayo — *for 3 $15 / 5 $25*

CRAB RILLETTES
Marinated crab rillettes, avocado, pita bread — *$22*

MUSHROOM CROQUETTES
Comté cheese, truffle mayonnaise — *for 3 $12 / 5 $20*

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

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

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

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

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

PAN-SEARED SALMON
Steamed vegetables & fresh herb cream — *$28*

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

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

ARRABBIATA PASTA
Mafaldine pasta tossed in a bold spicy tomato sauce, garlic & chilli, finished with arugula pesto — *$17*

MERCI MARCEL
FRENCH RESTAURANT

All prices are subject to 10% service charge and 9% GST
Cash Free Zone

Vegetarian

AFTERNOONBREAK

4pm / 6pm

TARTES FLAMBÉES

French-style thin crust pizza (Allow us 20mins cooking time)

CANARD #2
Duck confit, red cabbage pickles, green peppercorn sauce, arugula

$32

TOMATO #3
Tomato confit, burrata cream, arugula pesto & salad

$32

TRUFFLE #4
Truffle & mushroom béchamel, 30mths Comté cheese,
chopped Italian parsley

$32

SWEET CORN #6
Crispy Bayonne ham, grated cheese

$28

SIDES

THUNDER-CUT POMMES FRITES
Truffle mayonnaise

$14

MIXED GREENS SALAD

$8

DESSERTS

CRÈME BRÛLÉE
Vanilla custard w/ caramelized sugar on top

$12

CHOCOLATE MOUSSE
Salty chocolate strudel

$14

CHOCOLATE CAKE
Homemade whipped cream

$12

PASTRY OF THE DAY
Ask our friendly team or have a look at today's selection
in the counter (3-4 daily)

$8

POIRE BELLE HÉLÈNE
Poached pear, chocolate sauce, vanilla ice cream,
homemade whipped cream, roasted almonds

$14

FRUITS ROUGES MELBA
Fresh red berries, raspberry coulis, vanilla ice cream,
whipped cream, roasted almonds

$14

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