DAYTIME

11am / 4pm

FREE-RANGE EGGS

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

TORNADO OMELETTE
Spicy tomato sauce, avocado — *$23*

TWO POACHED EGGS
Avocado, beetroot hummus, pomegranate, sesame seeds, mesclun — *$25*

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

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

CROQUE MADAME
Toasted bread, French ham, truffle béchamel, melted cheese, sunny-side-up egg, w/ French fries — *$24*

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

MAINS

RAVIOLES DE ROYANS
French dumpling pasta topped w/ Tête de Moine cheese — *S $21 / L $35*

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

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

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

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

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

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

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

KATAIFI CHICKEN
Crispy shredded filo-crusted chicken escalope, served w/ fresh mint & Greek yogurt tzatziki, French fries — *$30*

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

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

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

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

TRUFFLE PASTA
Mushrooms, aged Parmesan — *$30*

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

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

GRILLED RIBEYE STEAK GRAIN-FED 150 DAYS
w/ smoked Kampot pepper butter, French fries & green leaves · *300grm* — *$69*

DUCK CONFIT LEG
Gnocchi, arugula pesto, pickled red cabbage & vinegar duck jus — *$26*

THUNDER-CUT POMMES FRITES
Truffle mayonnaise — *$14*

KIDS MENU
Main & dessert — *$19*

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*

COLD CUTS & CHEESES

MIXED PLATTER
Matured cheeses & cold cuts — *$27*

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

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

COUNTRY STYLE PORK & HAZELNUTS TERRINE
Served w/ condiments & toasted bread — *$16*

SAUCISSON
Traditional French cured sausage — *$13*

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

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

SWEETS & BAKERY

CHOCOLATE MOUSSE
Salty chocolate strudel — *$14*

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

CHOCOLATE CAKE
Homemade whipped cream — *$12*

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

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

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

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

FRENCH TOAST BRIOCHE
Brioche, berries, honey, almond, homemade whipped cream — *$21*

CROISSANT
100% French butter — *$4.5*

PAIN AU CHOCOLAT
100% French butter — *$4.5*

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

PASTRY OF THE DAY
Ask our friendly team or have a look at today's selection in the counter (3-4 daily) — *$8*

MERCI MARCEL
FRENCH RESTAURANT

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

Vegetarian