BRUNCH

8am / 4pm

FREE-RANGE EGGS

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

BENEDICT EGGS
Organic 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*

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

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

FRENCH RATATOUILLE
On sourdough toast, poached egg & lime pickled dressing — *$21*

MAINS

RAVIOLES DE ROYANS
French dumpling pasta, Tête de Moine cheese — Small (S) / Large (L) — *$21 / 35*

CAESAR SALAD
Chicken, Bayonne ham, poached egg, Parmesan — *$25*

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

ROMAINE LETTUCE SALAD
Herbal yogurt sauce & savory granola — *$17*

FISH BURGER
French fries, mesclun — *$28*

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

BURRATA
French ratatouille, pesto & olive oil — *$32*

SEABASS CEVICHE
Locally grown raw fish, marinated, bell pepper, coriander and flat bread — *$27*

PAN-ROASTED CHICKEN
Tarragon tagliatelle, tomato raspberry sauce — *$29*

HALF-COOKED SALMON
Dill & smoked cream potatoes — *$29*

ARRABBIATA PASTA
Mafaldine, spicy tomato sauce, garlic & chilli — *$17*

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

HANGER STEAK
160g MB4+ beef, maître d'hôtel butter, French fries — *$34*

TRUFFLE PASTA
Mushrooms, aged Parmesan — *$30*

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

HAM & CHEESE CROISSANT
Truffle béchamel, Comté, ham, baby spinach — *$17*

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

CREAMY FETA & PISTACHIO
On sourdough toast — *$18*

TARTES FLAMBÉES

CANARD #2
Duck confit, red cabbage pickles, green peppercorn sauce, arugula — *$32*

TRUFFLE #4
Truffle & mushroom béchamel, 30mths Comté cheese, Italian parsley — *$32*

SHRIMP #7
Shrimps & chimichurri condiment — *$32*

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

COLD CUTS & CHEESES

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

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

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

SAUCISSON
Traditional French cured sausage — *$13*

LA GRANDE PLATTER
French cheese & artisanal charcuterie, fruits, nuts & breads — *$48*

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

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

SWEETS & BAKERY

CHOCOLATE MOUSSE
Salty chocolate strudel — *$14*

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

CHOCOLATE CAKE
Homemade whipped cream — *$12*

LEMON PIE
Fat meringue — *$12*

VANILLA BURNT BASQUE CHEESECAKE
Caramel ginger sauce — *$12*

CHIA SEED YOGURT
Coconut milk, fresh mango, mint — *$10*

FRENCH TOAST RED FRUITS
Brioche, berries, honey, almonds, homemade whipped cream — *$21*

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

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

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

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