



# DAYTIME MENU

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| <b>Chickpea hummus</b> passion fruit vinegar                                                                                | 11              |
| <b>Salmon rillettes</b> homemade flatbread                                                                                  | 12              |
| <b>Slow cooked beef croquette</b> old mustard mayonnaise                                                                    | 16              |
| <b>Duck rillettes</b> marinated pear, melted Camembert cheese                                                               | 18              |
| <b>Caesar salad</b> kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan                | 22              |
| <b>Quinoa salad</b> beetroot, Feta cheese, pomegranate, avocado, mix seeds                                                  | 18              |
| <b>Croque Marcel</b> organic Bayonne ham, fried egg, French Morbier cheese, sourdough                                       | 23              |
| <b>Marinated crab tartine</b> avocado, sourdough bread                                                                      | 19              |
| <b>Ravioles de Royans</b> French dumpling pasta filled with Tête de Moine cheese                                            | (S) 18 / (L) 28 |
| <b>Tarte flambée</b> thin-crust pizza, asparagus, apple, Bleu cheese, organic Bayonne ham (allow us 20mins cooking time)    | 25              |
| <b>Vegetarian tarte flambée</b> thin crust pizza, blue cheese, pear, walnuts, baby spinach (allow us 20 mins. cooking time) | 25              |

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| <b>Marcel cheese</b>                                                         | one \$9 / any 3 \$24 / any 5 \$36 / any 7 \$48 |
| <b>Mix of 5 artisanal cheeses</b> Beillevaire butter, bread                  | 36                                             |
| <b>Stracciatella di bufala</b> extra olive oil, homemade flatbread           | 16                                             |
| <b>½ Saucisson sec</b> herb crusted dry sausage                              | 17                                             |
| <b>18<sup>MTH</sup> organic Bayonne ham</b> cured pork ham platter, semi-dry | 17                                             |
| <b>Artisanal Coppa</b> pork cold cut from Corsica                            | 18                                             |

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| <b>Crème brûlée</b> speculoos coulis                                          | 10 |
| <b>Chocolate cake</b> thick spicy cream                                       | 12 |
| <b>French beignets</b> light tender morsels of puff pastry, chocolate drizzle | 10 |
| <b>Apple tart</b> flaky pastry, homemade salted caramel, vanilla ice cream    | 10 |
| <b>Black chocolate ganache</b> seasalt biscuit                                | 11 |

CASH FREE ZONE

All prices are subject to 10% service charge and 7% GST