



# LUNCH MENU

## CHEESES & COLD CUTS

<b>3 cheese platter</b> artisanal fig jam	<b>24</b>
<b>18<sup>TH</sup> organic Bayonne ham</b> cured pork ham platter, semi-dry	<b>17</b>
<b>½ Saucisson sec</b> herb crusted dry sausage	<b>17</b>

## MAINS

<b>Marinated crab tartine</b> avocado, sourdough bread	<b>19</b>
<b>Roasted whole eggplant</b> puy lentils, tomato preserve, yogurt	<b>19</b>
<b>Ravioles de Royans</b> French dumpling pasta filled with Tête de Moine cheese	<b>(S) 18 / (L) 28</b>
<b>Smoked salmon burger</b> avocado, mesclun, bretzel bun	<b>21</b>
<b>Croque Marcel</b> organic Bayonne ham, organic fried egg, French Morbier cheese, sourdough	<b>23</b>
<b>Organic poached eggs</b> avocado, pomegranate, portobello mushroom, sesame seeds, sourdough	<b>23</b>
<b>Beef tenderloin carpaccio</b> thinly sliced raw beef, tomato, rocket, aged parmesan w/ rustic bread	<b>22</b>
<b>Half-cooked salmon</b> passion fruit vinaigrette, coriander, croutons	<b>22</b>
<b>Duck Parmentier façon Marcel</b> duck confit, shredded Darphin potatoes, duck jus	<b>27</b>
<b>Ceviche of red snapper</b> organic & locally grown raw fish, marinated bell pepper, coriander, homemade flatbread	<b>25</b>
<b>Beef burger</b> homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries	<b>26</b>
<b>Impossible Marcel burger</b> plant-based patty, tomato chutney, fried goat cheese, aged parmesan, homemade fries	<b>29</b>
<b>Grain-fed angus beef</b> bearnaise sauce, homemade fries, mesclun	<b>30</b>
<b>Sautéed red snapper</b> coated in seasoned flour (Meunière style), creamy risotto	<b>27</b>
<b>Homemade fries</b> truffle mayonnaise	<b>10</b>
<b>Tarte flambée</b> thin-crust pizza, asparagus, apple, Bleu cheese, organic Bayonne ham ( <i>allow us 20mins cooking time</i> )	<b>25</b>
<b>Vegetarian tarte flambée</b> thin-crust pizza, blue cheese, pear, walnut, baby spinach ( <i>allow us 20mins cooking time</i> )	<b>25</b>

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## SALADS

<b>Quinoa</b> beetroot, Feta cheese, almond, pomegranate, avocado, mix seeds	<b>18</b>
<b>Club Street</b> smoked trout, pearl couscous, potatoes, baby spinach, grapefruit, avocado, seeds	<b>22</b>
<b>Batignolles</b> goat cheese pretzel toast, honey tuiles, pear, organic Bayonne ham, walnut, mixed salad	<b>19</b>
<b>Caesar</b> kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan	<b>22</b>

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## SWEETS

<b>Caribbean-style roasted pineapple</b> mixed spices, coconut flakes	<b>10</b>
<b>Black chocolate ganache</b> seasalt biscuit	<b>11</b>
<b>French beignets</b> light tender morsels of puff pastry, chocolate drizzle	<b>10</b>
<b>Apple tart</b> flaky pastry, homemade salted caramel, vanilla ice cream	<b>10</b>
<b>Chocolate cake</b> thick spicy cream	<b>12</b>
<b>Crème brûlée</b> speculoos coulis	<b>10</b>
<b>Açaï bowl</b> dragonfruit, yogurt, coconut, kiwi	<b>16</b>
<b>Energy pancakes</b> banana, peanut butter, caramelised nut	<b>15</b>

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## FRENCH BAKERY

*Our bakeries are made with 100% French butter*

<b>Croissant</b>	<b>3.5</b>
<b>Pain au chocolat</b>	<b>3.5</b>
<b>Bakery assortment for sharing</b>	<b>19</b>



# SET LUNCH MENU

2 COURSES \$30 / 3 COURSES \$34



## STARTER

**Pumpkin crème soup** ricotta tortellini, toasted pumpkin seeds, chive oil

**Grilled asparagus** mint, pine nuts, organic egg crumble

**Cockles «Beurre Maitre d'hotel»** oven-baked cockles, parsley butter, chorizo chips

**Stracciatella di bufala** artichoke chips, tomato, basil

**Salmon rillettes** homemade flatbread



## MAIN

**Sautéed red snapper** coated in seasoned flour (Meunière style), creamy risotto

**Ravioles de Royans** French dumpling pasta filled with Tête de Moine cheese

**Duck Parmentier** duck confit, shredded Darphin potatoes, duck jus

**Grain-fed angus beef** bearnaise sauce, homemade fries, mesclun



## DESSERT

**3 farm cheese platter** (+\$12) artisanal fig jam

**Chocolate cake** berry coulis

**Caribbean-roasted pineapple** mixed spices, coconut flakes