



BRUNCH MENU

ORGANIC EGGS

Served with sourdough bread and mesclun, gluten-free option available upon request

- Scrambled eggs** truffle paste, aged parmesan **20**
- Croque Marcel** organic Bayonne ham, fried egg, French Morbier cheese **23**
- Poached eggs** avocado, pomegranate, portobello mushroom, sesame seeds **23**
- Benedict eggs** organic Bayonne ham, portobello mushroom, hollandaise sauce **21**

MAINS

- Homemade fries** truffle mayonnaise **10**
- Marinated crab tartine** avocado, sourdough bread, mesclun **19**
- Club sandwich** smoked salmon, avocado, cucumber, chili flakes, mesclun **21**
- Ravioles de Royans** French dumpling pasta filled with Tête de Moine cheese **(S) 18/
(L) 28**
- Beef tenderloin carpaccio** thinly sliced raw beef, tomato, rocket, aged parmesan w/ rustic bread **22**
- Ceviche of red snapper** organic & locally grown raw fish, marinated bell pepper, homemade flat bread, chives oil **25**
- Tarte flambée** thin-crust pizza, asparagus, apple, blue cheese, organic Bayonne ham **25**

CASH FREE ZONE

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

SALADS

- Quinoa** beetroot, Feta cheese, pomegranate, avocado, mix seeds **18**
- Buckwheat noodle** shiitake mushroom, sesame seeds, broccoli **16**
- Marcel** organic Bayonne ham, Appenzeller cheese, chickpeas, red capsicum **19**
- Caesar** kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan **22**

SWEETS & GRAINS

- Chocolate mousse** crunchy cookies, coconut oil (dairy free) **11**
- Homemade granola** fresh & freeze-dried fruits, mixed nuts, milk, crunchy chocolate **16**
- Chia seed infused yogurt** blueberry, mint, coconut milk, fresh mango **8**
- French toast** brioche, berries, honey, almond, homemade whipped cream **17**
- Crème brûlée** fresh passion fruit **10**
- Chocolate cake** homemade whipped cream **10**

CASH FREE ZONE

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

FRENCH BAKERY

Our bakeries are made with 100% French butter

Croissant	3.5
Pain au chocolat	3.5
Bakery assortment for sharing	19

CHEESES & CHARCUTERIE

We source all our farmhouse cheeses directly from artisan producers in Europe.

Marcel cheese check our daily selection!	one \$9 / any 3 \$24 / any 5 \$36 / any 7 \$48
Mix of 5 artisanal cheeses Beillevaire butter, bread	36
18^{MTH} Organic Bayonne ham platter Cured pork ham platter, semi-dry	17
½ Saucisson sec Herb crusted dry pork sausage	17
Artisanal Coppa Pork cold cut from Corsica	18

CASH FREE ZONE

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