



# AFTERNOON BREAK

## — CRÊPES

<b>Classic</b> sugar, butter, lemon	7
<b>Nutty rendez-vous</b> homemade hazelnut spread ( <i>palm oil free</i> )	10
<b>Marcel</b> tiramisu emulsion, homemade whipped cream, hazelnuts	10
<b>Normandy</b> homemade salted caramel, banana puree, chantilly	10

## — SWEETS

<b>Chocolate cake</b> homemade whipped cream	10
<b>Energy pancakes</b> banana, peanut butter, caramelized nuts ( <i>gluten-free option available</i> )	15
<b>Açaï bowl</b> dragonfruit, farm yogurt, coconut, kiwi	16
<b>Chia seed-infused yogurt</b> blueberry, mint, coconut milk, fresh mango	9

## — SALADS & SIDES

<b>Smoked haddock</b> mixed cabbage, marinated raisin with raspberry vinegar	20
<b>Quinoa</b> beetroot, feta cheese, almonds, pomegranate, avocado, mixed seeds	18
<b>Cauliflower tabbouleh</b> tomato, cucumber & lime granita	16
<b>Ravioles de Royans</b> French dumpling pasta filled with Tête de Moine cheese	(S) 18 / (L) 28
<b>Homemade fries</b> truffle mayonnaise	10

## — OUR AMAZING FRENCH CHEESES & COLD CUTS

*Artisanal - daily arrivals*

<b>Marcel cheese</b> check our daily selection!	one \$9 / any 3 \$24 / any 5 \$36 / any 7 \$48
<b>18<sup>TH</sup> organic Bayonne ham</b> cured pork ham platter, semi-dry	17
<b>1/2 Saucisson sec</b> herb-crusted dry sausage	17
<b>Artisanal coppa</b> pork cold cut from Corsica	18

CASH FREE ZONE

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