

MENU



MERCI MARCEL

EAT • SHARE • LOVE



LUNCH MENU - 11:00am to 3pm

CHEESES & COLD CUTS

3 cheeses platter artisanal, fig jam	24
18^{MTH} organic Bayonne ham pork cured ham platter, semi-dry	16
½ Saucisson sec herbs crust dry sausage	17

SALAD

Quinoa beetroot, Feta cheese, pomegranate, avocado, mix seeds	17
Club Street smoked trout, pearl couscous, potatoes, baby spinach, grapefruit, avocado, seeds	21
Batignolles goat cheese pretzel toast, honey tuiles, pear, organic Bayonne ham, walnut, mixed salad	17
Caesar kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan	22

MAINS

Marinated crab tartine avocado, sourdough bread	18
Ravioles de Royans French dumpling pasta filled with Tête de Moine cheese	(S) 18 / (L) 28
Croque Marcel organic Bayonne ham, fried egg, French Morbier cheese	22
Poached eggs avocado, pomegranate, portobello mushroom, sesame seeds	23
Beef tenderloin carpaccio tomato, rocket, aged parmesan	22
Half-cooked salmon passion fruit vinaigrette, coriander, croutons	22
Tarte flambée thin-crust pizza, blue cheese, pear, walnut, baby spinach (<i>allow us 20mins cooking time</i>)	25
Ceviche of red snapper organic & locally grown, marinated bell pepper, coriander, homemade flatbread	24
Duck Parmentier façon Marcel duck confit, pomme Macaire, duck jus	26
Beef Burger homemade organic beef patty, Parmesan cheese, crispy Bayonne Ham, homemade fries	26
Grain-fed angus beef creamy seasonal mushrooms, leek ash, homemade fries	30
T-bone black angus from New-Zealand, oven baked potatoes, thick crème fraîche homemade Béarnaise sauce	69
Homemade fries truffles mayonnaise	10

SWEETS

Tarte tatin artisanal Venchi ice cream, crushed hazelnut	12
Crème brûlée speculoos coulis	10
Chocolate cake thick spicy cream	12

FRENCH BAKERY

Our bakeries are made with 100% french butter

Croissant	3
Pain au chocolat	3.5
Bakery assortment for sharing	18