

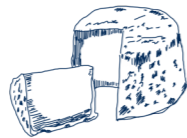


DINNER

ALL OUR CREATIVE FRENCH PLATES ARE MADE FOR SHARING.
START WITH 2/3 PLATES & CONTINUE DEPENDING ON YOUR DESIRE & MOOD!

OUR AMAZING FRENCH CHEESES & COLD CUTS *Artisanal - daily arrivals!*

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
Stracciatella di bufala extra olive oil, homemade flatbread	16
½ Saucisson sec herbs crust dry sausage	17
18TH organic Bayonne ham pork cured ham platter, semi-dry	16
Artisanal Coppa pork cold cut from Corsica	18



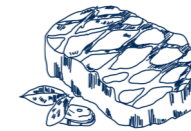
TO SHARE...

Mini Monsieur toasted bread, cooked ham, aged Comté cheese, bechamel	12
Mini Madame toasted bread, St Marcellin cheese, beetroot, puff quinoa	12
Modern onion soup parmesan batonnet	10
Marinated crab rillettes avocado, sourdough bread	18
Duck rillettes marinated pear, melted Camembert cheese	18
Bone marrow sea salt, sourdough bread <i>(allow us 20mins cooking time)</i>	22
Club Street salad smoked trout, pearl couscous, potatoes, baby spinach, grapefruit, avocado, seeds	21
Ravioles de Royans French dumpling pasta filled with Tête de Moine cheese	(S) 18 / (L) 28

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

...OR NOT

Cauliflower trilogy roasted, mashed & crunchy, grilled ham, organic soft boiled egg	17
Ceviche of red snapper organic & locally grown, marinated bell pepper, coriander, homemade flatbread	24
Hokkaido scallop carpaccio shaved button mushrooms, marinated seaweed	29
Half-cooked salmon passion fruit vinaigrette, coriander, croutons	22
Whole Catalonia octopus leg potato rouille, crispy kale, croutons, chorizo oil	46
Tarte flambée thin-crust pizza, blue cheese, pear, walnut, baby spinach <i>(allow us 20mins cooking time)</i>	25
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 fraiche homemade Béarnaise sauce	69



FINAL TOUCH

Crème brûlée speculoos coulis	10
Tarte tatin artisanal Venchi ice cream, crushed hazelnut	12
Chocolate cake thick spicy cream	12
Red fruits mascarpone emulsion	10
Artisanal Venchi ice cream	10



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MENU



MERCI MARCEL

EAT • SHARE • LOVE