



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**

Burrata di Bufala extra olive oil, hazelnuts, szechuan pepper	16
18^{MTH} Organic Bayonne cured pork ham platter, semi-dry	17
½ Saucisson sec herb crusted dry pork sausage	17
Artisanal Coppa pork cold cut from Corsica	18

TO SHARE

Duck rillettes marinated pear, melted Camembert cheese	18
Marinated crab rillettes avocado, flatbread	19
Pissaladière Southern French-style flaky pizza, anchovies, caramelized onions	13
Croque monsieur truffle bechamel	15
Impossible meatballs black olive tapenade	19
Seared foie gras homemade gingerbread, red cabbage, mango	17
Ratatouille mille feuille mixed vegetables stew on layers of thin puff pastry, goat cheese crumble	14
Falafel deep fried chickpea balls, fresh dill mayonnaise	11
Spaetzle thick round noodles, sage, blue cheese sauce	12
Marinated prawns fresh pineapple & passion fruit, chili flakes	13
300gr Beef striploin 150 days grain-fed, creamy mushrooms, leek ash	47
Roasted pork loin rack GMO-free fed, rosemary glaze, mashed parsnip & broccoli	39

CASH FREE ZONE

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

Slow cooked feather blade beef grainy mustard, red onions	22
Black pepper tuna yuzu & soy vinaigrette	25
Cod fish gratin chorizo crust, eggplant caviar, fennel	39
Homemade fries truffle mayonnaise	10
Tarte flambée thin crust pizza, asparagus, apple, blue cheese, organic Bayonne ham (<i>allow us 20mins. cooking time</i>)	25
Truffle tarte flambée thin crust pizza, onion, comté, truffle oil, artisanal Corsica coppa (<i>allow us 20mins. cooking time</i>)	25

O R N O T

Roasted whole eggplant puy lentils, tomato preserve, yogurt	19
Saucisse de Toulouse pork sausage, buttery mashed potatoes	26
Ceviche of red snapper organic & locally grown raw fish, marinated bell pepper	25
Ravioles de Royans French dumpling pasta filled w/ Tête de Moine cheese	(S) 18 / (L) 28
Duck Parmentier façon Marcel duck confit, shredded Darphin potatoes, duck jus	27
Beef burger homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries, mesclun	26
Impossible Marcel burger plant-based patty, tomato chutney, fried goat cheese, aged parmesan, homemade fries, mesclun	29
Vegetable steak eggplant, onion, zucchini, tomatoes	14
Caesar salad kale, chicken, organic Bayonne ham & poached egg, croutons, aged parmesan	22
Buckwheat noodle salad shiitake mushroom, sesame seeds, broccoli	16

HAPPY SWEETS

Crème brûlée fresh passion fruit	10
Chocolate cake homemade whipped cream	10
Lemon pie deconstructed, homemade soft meringue	12
Chocolate mousse crunchy cookies, coconut oil (dairy free)	11