


Café MARCEL



At Café Marcel, we do everything ourselves, from scratch. Chef Brian Chu selects only the best products, sourced locally from trusted suppliers. Homemade and fresh, that's how we like it at Café Marcel.

BREAKFAST



Granola Bowl

120.

House-baked granola, homemade Greek yogurt, seasonal fruits, dried strawberry, chia seeds



Crispy & Fluffy Pancakes (2pcs)

140.

Served with butter and maple syrup

+ apple & rhubarb compote, pecan & whipped cream

+60.

+ choco spread, pecans & whipped cream

+80.

+ two eggs any style

+40.

+ house-cured bacon

+60.



Eggs Any Style

100.

Sourdough / Muffin

+ house-cured bacon

+60.

+ homemade gravlax salmon

+80.

+ spicy pulled pork

+60.



Mushroom & Scrambled Eggs

180.

Sourdough bread, creamy scrambled eggs, mushroom toban yaki & duxelle, house-cured bacon, Parmesan cheese



Eggslut

150.

Homemade brioche bun, scrambled eggs, house-cured bacon, cheddar cheese, spicy mayo



McMarcel

150.

Buckwheat muffin, homemade sausage patty, scrambled eggs, cheddar, sriracha, coriander mayo



We apply an extra 8% VAT (10% for alcohol) to the prices indicated

MAINS



Avocado Tartine

150.

Sourdough, sunny side egg, fresh avocado, cream cheese, caramelized onion, cherry tomato, arugula.



Eggs Benedict

140.

Eggs parfait, dill hollandaise, spinach, Parmesan cheese, buckwheat muffin / sourdough bread

+ house-cured bacon

+60.

+ house-cured salmon Gravlax

+80.



Spicy Pork Burger

200.

Homemade brioche bun, slow-cooked pulled pork, cheddar, spicy mayo, lime coleslaw, served with hand-cut fries



Croque-Marcel

180.

Sourdough bread, sunny-side egg, Speck ham, smoked Comté & Emmental cheese, truffle béchamel espuma



Hangover Grilled Cheese

200.

Sourdough bread, Wykes mild Cheddar, Raclette cheese, Fourme, d'Ambert, fennel, orange & onion jam, served with bacon & tomato soup



Earth Bowl

160.

Brown rice, sautéed kohlrabi & shiitake, pickled cabbage & ginger, roasted cauliflower & eggplant, tahini tofu dressing



EXTRAS

Homemade Gravlax Salmon	80.	Fried Chicken Tenders (2pcs)	60.
Spicy Pulled Pork	60.	House-cured bacon	60.
Sliced Avocado	60.	Speck ham	80.

DESSERTS



Cookie / Brownie 30.



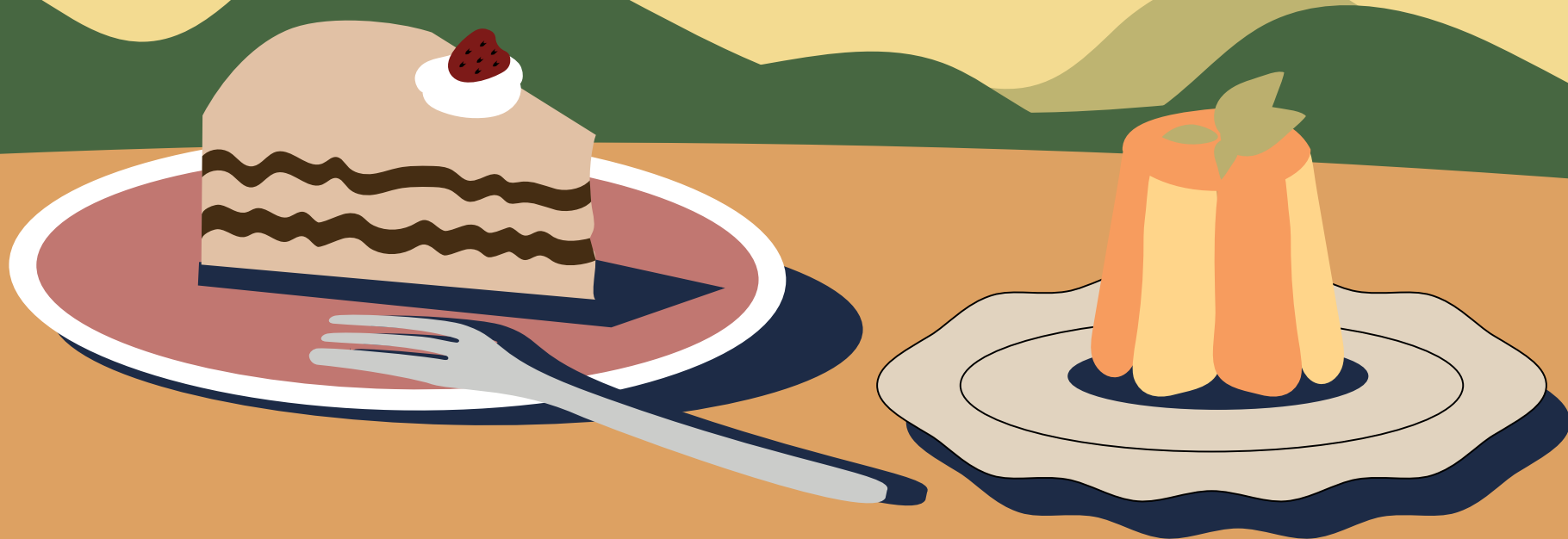
French Toast & Raspberry 120.

Earl grey mascarpone cream, raspberry coulis



Tiramisu 100.

Mascarpone cream, espresso-soaked ladyfingers, cacao powder



COFFEE

Espresso.....	60.
Macchiato.....	65.
Americano.....	60.
Capuccino / Latte.....	80.
Flatwhite.....	100.
Vietnamese Coffee.....	60.
Mocha.....	100.
Hot Chocolate.....	100.
Salted Caramel ice Coffee	100.
With salted caramel syrup, condensed milk, topped with caramel whipped cream	
Cocoanut	100.
With cocoa powder, condensed & coconut milk, whipped cream, topped with granola	

TEA

TWG French Earl Grey.....	80.
TWG Jasmine Queen.....	80.
TWG Indian Night.....	80.
Strawberry & Hibiscus iced-tea.....	80.
Lime, Ginger & Mint iced-tea.....	60.
Passion & Mango iced-tea.....	80.
Matcha Latte.....	100.

SMOOTHIES



Mama Berry

120.

Blueberry, banana, vanilla, fresh milk, coconut syrup, coconut whipped cream



Green Mambo

120.

Avocado, mango, coconut milk, fresh milk, honey, chia seeds, coconut whipped cream



Pomme Grenade

120.

Apple & pineapple juice, blueberry, grenadine syrup

HOMEMADE



Coco & Lychee Shake

70.



Peppermint & Lime Soda

60.



Passion Peach Soda

80.

SOFT DRINK

Coke / Diet coke.....	30.
Sprite / Ginger Ale.....	30.
Alba Still / Sparkling (350ml).....	30.
Alba Still / Sparkling (750ml).....	90. 100.

BEER

Jasmine IPA (Pasteur Street).....	120.
Passion Fruit Wheat Ale (Pasteur Street).....	110.
Belgo Artisan Pilsner.....	110.
Belgo Blonde.....	110.

HOMEMADE JUICE

Orange.....	80.
Watermelon.....	80.
Pineapple.....	70.
Guava.....	80.
Mixed Fresh (Pineapple, coconut, mint, apple).....	90.
Mixed Fruity (Apple, guava, lemon, ginger).....	90.