

# FRENCH FOLD

8AM-11AM



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## BRUNCH

<b>Pain au chocolat</b>	<b>3.5</b>
<b>Croissant</b>	<b>3.5</b>
<b>Bakery assortment</b>	<b>19</b>
<b>Organic poached eggs</b> , sourdough bread, avocado, pomagranate, portobello mushroom	<b>23</b>
<b>Organic scrambled eggs</b> , truffle paste, aged parmesan, sourdough bread	<b>20</b>
<b>Organic Benedict eggs</b> , organic Bayonne ham, hollandaise sauce with buckwheat galette	<b>21</b>
<b>Homemade granola</b> , fresh & freeze-dried fruits, mix nuts, milk, crunchy biscuit chocolat	<b>16</b>

## GALETTES BUCKWHEAT FLOUR

<b>No.01</b> Butter from Maison Beillevaire - To choose : <i>Salted butter, black pepper, lemon, Espelette pepper</i>	<b>8</b>
<b>No.02</b> Organic egg sunny side up, Comté cheese	<b>12</b>
<b>No.03</b> Over sautéed mushrooms, Comté cheese, organic egg sunny side up	<b>15</b>
<b>No.04</b> Chiffonade of ham, organic egg sunny side up, over sautéed mushrooms, Comté cheese	<b>17</b>
<b>No.05</b> Chorizo, organic egg sunny side up, Comté cheese <i>Mixed-leaf salad</i>	<b>15</b> <b>3</b>

## CRÊPES WHEAT FLOUR

<b>No.13</b> Brown sugar, butter from Maison Beillevaire - To choose: <i>Classic butter, salted butter, lemon</i>	<b>7</b>
<b>No.14</b> Valrhona chocolate 70%	<b>9</b>
<b>No.15</b> Homemade salted caramel	<b>8</b>
<b>No.16</b> Homemade hazelnut spread (palm oil free)	<b>10</b>
<b>No.17</b> Raspberry jam, fresh berries, strawberry basil ice cream	<b>11</b>
<b>No.18</b> Artisanal Manuka honey, roasted buckwheat seeds, Hojicha seasalt ice cream <i>Any ice cream scoop from Birds of Paradise</i> (Hojicha seasalt, strawberry basil, dark chocolate sorbet)	<b>10</b> <b>4</b>

## CASH FREE ZONE

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GST

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