

FRENCH FOLD

11AM - 4PM



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TO SHARE GALETTES BITES

Homemade Sardine butter, seaweed & lemon confit	16
Fourme d'Ambert cheese, honey, walnut	14
Chorizo, Comté cheese	14
Wild trout rilette, seaweed from Brittany	15
Chiffonade of ham, Gruyère cheese bechamel	12
Goat cheese, roasted bell pepper, basil	12

ARTISANAL CHEESE & COLD CUT

18 th month organic Bayonne cured ham platter	17
Artisanal cheese – check our daily selection	ONE 9 ANY 3 24
Artisanal cheese – check our daily selection	ANY 5 36 ANY 7 48

MAINS

Classic burger, homemade organic beef patty, parmesan, Bayonne ham, homemade fries, mesclun	26
Impossible burger, plant-based patty, tomato, goat cheese, homemade fries, parmesan	29
French pork sausage, buttery mashed potatoes	26
Homemade fries	10

GALETTES BUCKWHEAT FLOUR

No.01 Butter from Maison Beillevaire - To choose : <i>Salted butter, black pepper, lemon, Espelette pepper</i>	8
No.02 Organic egg sunny side up, Comté cheese	12
No.03 Over sautéed mushrooms, Comté cheese, organic egg sunny side up	16
No.04 Chiffonade of ham, organic egg sunny side up, over sautéed mushrooms, Comté cheese	17
No.05 Chorizo, organic egg sunny side up, Comté cheese	15
No.06 Goat cheese, tomato chutney, basil, roasted bell pepper	16
No.07 French pork sausage, onion confit marinated in cider, old style mustard cream, comte cheese	22
No.08 Fresh spinach, pork pancetta carbonara style, organic egg sunny side up, onions	17
No.09 Reblochon cheese, organic Bayonne ham, baby potatoes, pancetta, white wine pickled onions	19
No.10 Wild trout, leek fondue, lime	19
No.11 Satay chicken, ginger, peanuts	17
No.12 Masala chicken, chilli, tomatoes, french cheese, peanuts	17
<i>Mixed-leaf salad</i>	3

SALADS SERVED IN GALETTE BOWL

- Caesar**, kale, grilled chicken, poached eggs, bacon, aged parmesan **22**
- Quinoa**, dry dates marinated in ginger, snow peas, goat cheese, radish, lime, spices **18**
- Shredded duck confit**, baby potatoes, fresh orange, mesclun, pine nuts, black sesame **20**

CRÊPES WHEAT FLOUR

- No.13** Brown sugar, butter from Maison Beillevaire - **7**
To choose: *Classic butter, salted butter, lemon*
- No.14** Valrhona chocolate 70% **9**
- No.15** Homemade salted caramel **8**
- No.16** Homemade hazelnut spread (palm oil free) **10**
- No.17** Raspberry jam, fresh berries, strawberry basil gelato **11**
- No.18** Artisanal Manuka honey, roasted buckwheat seeds, Hojicha seasalt gelato **10**
- No.19** Chestnut cream, mascarpone **11**
- No.20** White chocolate, speculoos biscuit **11**
- No.21** Orange confit, white chocolate chips, black sesame, dark chocolate sorbet **12**
- No.22** Poached pear, chocolat Valrhona 70%, homemade whipped cream **12**
- Any gelato scoop from Birds of Paradise* **4**
(Hojicha seasalt, strawberry basil, dark chocolate sorbet, white chrysanthemum)

BRUNCH

- Pain au chocolat** **3.5**
- Croissant** **3.5**
- Bakery assortment** **19**
- Organic poached eggs**, sourdough bread, avocado, pomagranate, portobello mushroom **23**
- Organic scrambled eggs**, truffle paste, aged parmesan, sourdough bread **20**
- Organic Benedict eggs**, organic crispy bayonne, hollandaise sauce with buckwheat galette **21**
- Homemade granola**, fresh & freeze-dried fruits, mix nuts, milk, crunchy biscuit chocolat **18**

CASH FREE ZONE

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

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