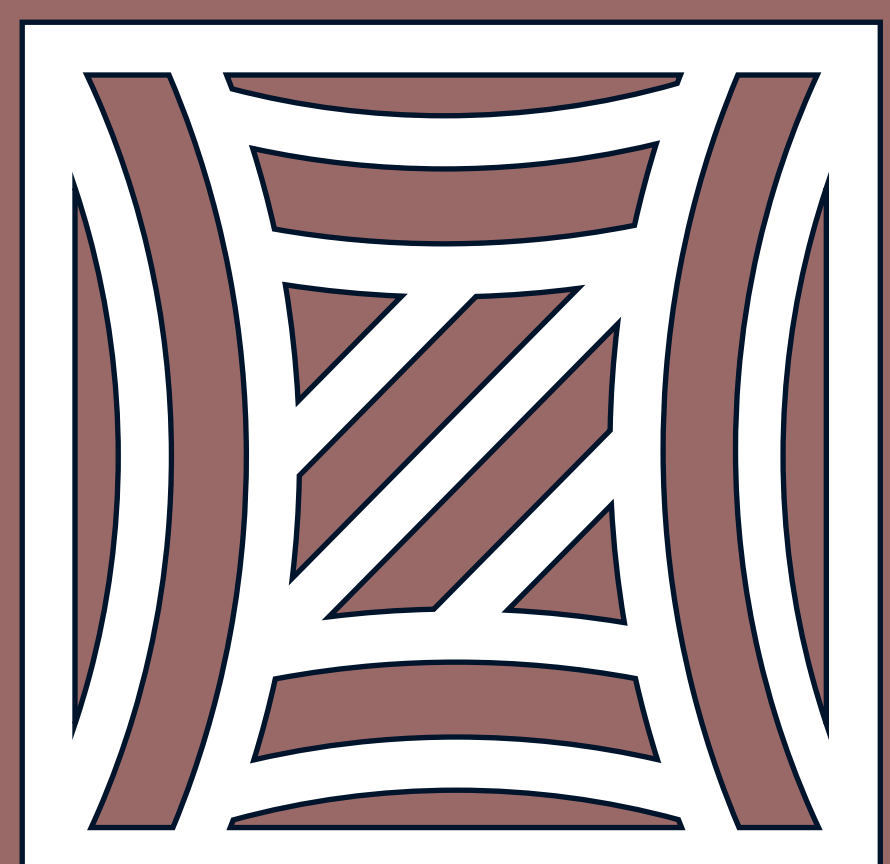


FRENCH FOLD

3PM-5.30PM

**WANT TO SEE HOW OUR GALETTES
& CRÊPES LOOK LIKE?**

Check out our Instagram [@thefrenchfold](#)



FRENCH FOLD

3PM-5:30PM

TO SHARE

GALETTES BITES

Chorizo, Comté cheese	14
Ham, Gruyère cheese bechamel	12
Fourme d'Ambert cheese, honey, walnut	14
Sardine butter, seaweed & lemon confit	16

OTHERS

Homemade fries	10
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

GALETTES BUCKWHEAT FLOUR

WE ONLY USE ORGANIC EGGS

No.01 Butter from Maison Beillevaire - To choose: <i>Salted butter, black pepper, lemon, Espelette pepper</i>	8
No.02 Egg sunny side up, Comté cheese	12
No.03 Sautéed mushrooms, Comté cheese, egg sunny side up	16
No.04 Ham, egg sunny side up, sautéed mushrooms, Comté cheese	17
No.05 Chorizo, egg sunny side up, Comté cheese	15
No.06 Pan seared eggplant, tomato cream, parmesan	16

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

ALL GELATO ARE FROM BIRDS OF PARADISE

No.20 Brown sugar, butter from Maison Beillevaire - To choose: <i>Classic butter, salted butter, lemon</i>	7
No.21 Valrhona chocolate 70%	9
No.22 Homemade salted caramel	8

No.25 Homemade hazelnut spread (palm oil free)	10
No.30 White chocolate, dark chocolate sorbet, chocolate crumble	16
Any gelato scoop from Birds of Paradise (Hojicha seasalt, strawberry basil, dark chocolate sorbet)	4

CASH FREE ZONE

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

📍 [thefrenchfold](#)

