

FRENCH FOLD

11AM - 4PM

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

Check out our Instagram [@thefrenchfold](https://www.instagram.com/thefrenchfold)



FRENCH FOLD

11AM-4PM

TO SHARE GALETTES & BITES

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|---|----|
| 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 |
| Breaded chicken breast tempura, tomato pineapple dip (to share) | 13 |
| Homemade fries | 11 |

ARTISANAL CHEESE & COLD CUT

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|--|-------------------|
| 18 th month organic Bayonne cured ham platter | 18 |
| ½ Saucisson sec herb crusted dry sausage | 20 |
| Artisanal cheese - check our daily selection | ONE 10 ANY 3 26 |
| Artisanal cheese - check our daily selection | ANY 5 38 ANY 7 49 |

MAINS

| | |
|---|----|
| Classic burger, homemade organic beef patty, parmesan, Bayonne ham, homemade fries, mesclun | 28 |
| Impossible burger, plant-based patty, tomato, goat cheese, homemade fries, parmesan | 29 |
| French pork sausage, buttery mashed potatoes | 26 |

GALETTES BUCKWHEAT FLOUR

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| 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 *Egg can be replaced with chiffonade of ham | 12 |
| No.03 Over sautéed mushrooms*, Comté cheese, organic egg sunny side up *Mushrooms can be replaced with chiffonade of ham | 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 |

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| 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 |
| No.13 Impossible bolognese, egg sunny side up, tomato chutney, parmesan | 23 |
| No.16 Ratatouille (mix vegetable stew), tomato chutney, black olive powder | 14 |
| No.17 Slow cooked puy lentils, tomato preserve, chili flakes | 16 |
| <i>Mixed-leaf salad</i> | 3 |

SALADS SERVED IN GALETTE BOWL

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| Caesar , kale, grilled chicken, poached eggs, bacon, aged parmesan | 24 |
| 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

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| 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.23 Raspberry jam, fresh berries, strawberry basil gelato | 11 |

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| No.24 Artisanal Manuka honey, roasted buckwheat seeds, Hojicha seasalt gelato | 10 |
| No.25 Homemade hazelnut spread (palm oil free) | 10 |
| No.26 Chestnut cream, mascarpone | 11 |
| No.27 Poached pear, chocolat Valrhona 70%, homemade whipped cream | 12 |
| No.28 White chocolate, speculoos biscuit | 11 |
| No.29 Orange confit, white chocolate chips, black sesame, dark chocolate sorbet | 12 |
| <i>Any gelato scoop from Birds of Paradise</i> | 4 |
| (Hojicha seasalt, strawberry basil, dark chocolate sorbet, white chrysanthemum) | |

BRUNCH

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|---|------------|
| Pain au chocolat | 3.8 |
| Croissant | 3.8 |
| Bakery assortment | 20 |
| 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

📷 [thefrenchfold](https://www.instagram.com/thefrenchfold)

