

# L'apéro

by French Fold

Happy Hours 3-7pm

## FOOD TO SHARE

### GALETTE ROLLS

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Ham, Gruyère cheese bechamel	12
Goat cheese, walnut, baby spinach, poached pear, Manuka honey	12
Chorizo, Comté cheese	14
Masala chicken, chilli, tomatoes, French cheese, peanuts	15
Chicken tempura, tomato pineapple dip	16
Homemade fries, truffle mayonnaise	14
Tarte flambée #1 - Bayonne ham, Blue cheese, asparagus, apple	29
Tarte flambée #3 - Truffle & mushroom béchamel, Comté cheese	32
Mixed platter matured cheeses & cured cold cuts	27
Cheese platter - selection of matured French cheese	(3) \$27/ (5) \$39/ (7) \$49

## SIP & DRINKS

### DRAFT BEERS

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Kronenbourg blanc	12
Sapporo	12

### WINES

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White - Côtes de Gascogne Classic IGP	12
Red - Pays d'Oc IGP	12
Rosé - Méditerranée IGP	12
Sparkling - Champagne Brut	12

### 2 COCKTAILS FOR \$25

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**Aperol Spritz** - Vouvray Premium Brut, sparkling water

**Hugo Spritz** - Elderflower Liqueur, Vouvray Brut Premium, sparkling water

**Mojito** - Angostura white rum, lime juice, sugar syrup, mint leaves, lime wedge

**Espresso Martini** - Zubrowka vodka, Tiong Hoe espresso shot, Fair cafe liqueur

**Negroni** - Martini Rosso, Campari, MG Gin

**Gin Tonic** - MG Gin, Natural Indian Tonic, orange slice, thyme, star anise

**Mimosa** - Vouvray Brut Premium, orange juice

**Old Fashioned** - Buffalo Trace Bourbon, Angostura bitter, sugar syrup

**La Vie en Marcel** - MG Gin, lime cordial, egg white, pear nectar, lime juice, pear liquor