

FRENCH FOLD

9AM - 11AM

WANT TO SEE HOW OUR GALETTES
& CRÊPES LOOK LIKE?

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



FRENCH FOLD

9AM-11AM

BRUNCH

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

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 *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
No.06 Pan seared eggplant, tomato cream, parmesan	16
No.15 Sausage, pork pancetta, egg sunny side up, baked beans, tomato, mushroom	20
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

CRÊPES WHEAT FLOUR

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
No.24 Artisanal Manuka honey, roasted buckwheat seeds, Hojicha seasalt gelato	10
No.25 Homemade hazelnut spread (palm oil free)	10
<i>Any gelato scoop from Birds of Paradise</i> (Hojicha seasalt, strawberry basil, dark chocolate sorbet)	4

CASH FREE ZONE

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

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

