

# FRENCH FOLD

5.30PM-10.30PM

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

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



# FRENCH FOLD

5.30PM-10.30PM

## 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	11
18 <sup>th</sup> 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
French pork sausage, buttery mashed potatoes	26

## 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 *Egg can be replaced with chiffonade of ham	12
No.03 Sautéed mushrooms*, Comté cheese, egg sunny side up *Mushrooms can be replaced with chiffonade of ham	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
No.07 French pork sausage, onion confit marinated in cider, old style mustard cream, Comté cheese	22
No.08 Fresh spinach, pork pancetta carbonara style, egg sunny side up, onions	17
No.09 Reblochon cheese, organic Bayonne ham, baby potatoes, pancetta, white wine pickled onions	19
No.10 Smoked Haddock, fresh spinach, caramelized onions, cream, lemon zest	20

<b>No.11</b> Yellow Curry, sauteed shrimps, onion, leeks fondue	<b>22</b>
<b>No.12</b> Duck confit, baby potatoes, cream, thyme	<b>19</b>
<b>No.13</b> Impossible bolognese, egg sunny side up, tomato chutney, parmesan	<b>23</b>
<b>No.14</b> Chicken, Tandoori coconut milk sauce, onions, pineapple	<b>18</b>
<b>No 15</b> Sausage, pork pancetta, egg sunny side up, baked beans, tomato, mushroom	<b>20</b>
<b>No 16</b> Ratatouille (mix vegetable stew), tomato chutney, black olive powder	<b>14</b>
<b>No 17</b> Slow cooked puy lentils, tomato preserve, chili flakes	<b>16</b>
<i>Mixed-leaf salad</i>	<b>3</b>

## **SALADS** SERVED IN GALETTE BOWL

<b>Caesar</b> , kale, grilled chicken, poached eggs, bacon, aged parmesan	<b>24</b>
<b>Quinoa</b> , dry dates marinated in ginger, snow peas, goat cheese, radish, lime, spices	<b>18</b>
<b>Shredded duck confit</b> , baby potatoes, fresh orange, mesclun, pine nuts, black sesame	<b>20</b>

## **CRÊPES** WHEAT FLOUR

### **ALL GELATO ARE FROM BIRDS OF PARADISE**

<b>No.20</b> Brown sugar, butter from Maison Beillevaire - To choose: <i>Classic butter, salted butter, lemon</i>	<b>7</b>
<b>No.21</b> Valrhona chocolate 70%	<b>9</b>
<b>No.22</b> Homemade salted caramel	<b>8</b>
<b>No.23</b> Raspberry jam, fresh berries, strawberry basil gelato	<b>11</b>
<b>No.24</b> Artisanal Manuka honey, roasted buckwheat seeds, Hojicha seasalt gelato	<b>10</b>
<b>No.25</b> Homemade hazelnut spread (palm oil free)	<b>10</b>
<b>No.26</b> Caramelized apple, salted caramel	<b>16</b>
<b>No.27</b> Poached pear, chocolat Valrhona 70%, homemade whipped cream	<b>12</b>
<b>No.28</b> Milk chocolate cream, lime coulis, dark chocolate chips	<b>18</b>

<b>No.29</b> Homemade salted caramel, grilled almonds	<b>12</b>
<b>No.30</b> White chocolate, dark chocolate sorbet, chocolate crumble	<b>16</b>
<b>No.31</b> Fresh mango chutney, Hojicha seasalt gelato, fresh mint	<b>16</b>
<b>Any gelato scoop from Birds of Paradise</b>	<b>4</b>

## CASH FREE ZONE

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

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