

FRENCH FOLD

BRUNCH

9AM - 4PM

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

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



FRENCH FOLD

9AM-4PM

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 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
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

No.11 Yellow Curry, sauteed shrimps, onion, leeks fondue	22
No.12 Duck confit, baby potatoes, cream, thyme	19
No.13 Impossible bolognese, egg sunny side up, tomato chutney, parmesan	23
No.14 Chicken, Tandoori coconut milk sauce, onions, pineapple	18
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

SALADS SERVED IN GALETTE BOWL

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

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.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
No.26 Caramelized apple, salted caramel	16
No.27 Poached pear, chocolat Valrhona 70%, homemade whipped cream	12
No.28 Milk chocolate cream, lime coulis, dark chocolate chips	18

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

BRUNCH

Pain au chocolat	3.8
Croissant	3.8
Bakery assortment	20
Poached eggs , sourdough bread, avocado, pomagranate, portobello mushroom	23
Scrambled eggs , truffle paste, aged parmesan, sourdough bread	20
Benedict eggs , organic crispy bayonne, hollandaise sauce with buckwheat galette	21

CASH FREE ZONE

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

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

