

# FRENCH FOLD

**8AM - 11AM**

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

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



# FRENCH FOLD

8AM-11AM

## BRUNCH

<b>Pain au chocolat</b>	<b>3.8</b>
<b>Croissant</b>	<b>3.8</b>
<b>Bakery assortment</b>	<b>20</b>
<b>Organic poached eggs, sourdough bread, avocado, pomagranate, portobello mushroom</b>	<b>23</b>
<b>Organic scrambled eggs, truffle paste, aged parmesan, sourdough bread</b>	<b>20</b>
<b>Organic Benedict eggs, organic crispy bayonne, hollandaise sauce with buckwheat galette</b>	<b>21</b>
<b>Homemade granola, fresh &amp; freeze-dried fruits, mix nuts, milk, crunchy biscuit chocolat</b>	<b>18</b>

## GALETTES BUCKWHEAT FLOUR

<b>No.01</b> Butter from Maison Beillevaire - To choose : <i>Salted butter, black pepper, lemon, Espelette pepper</i>	<b>8</b>
<b>No.02</b> Organic egg sunny side up*, Comté cheese *Egg can be replaced with chiffonade of ham	<b>12</b>
<b>No.03</b> Over sautéed mushrooms*, Comté cheese, organic egg sunny side up *Mushrooms can be replaced with chiffonade of ham	<b>16</b>
<b>No.04</b> Chiffonade of ham, organic egg sunny side up, over sautéed mushrooms, Comté cheese	<b>17</b>
<b>No.05</b> Chorizo, organic egg sunny side up, Comté cheese	<b>15</b>

## CRÊPES WHEAT FLOUR

<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>

**No.24** Artisanal Manuka honey, roasted buckwheat seeds, Hojicha seasalt gelato **10**

**No.25** Homemade hazelnut spread (palm oil free) **10**

*Any gelato scoop from Birds of Paradise* **3**

(Hojicha seasalt, strawberry basil, dark chocolate sorbet, white chrysanthemum)

## CASH FREE ZONE

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

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