

FRENCH FOLD

4PM-5.30PM

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

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



FRENCH FOLD

4PM-5.30PM

TO SHARE GALETTES & BITES

Homemade Sardine butter, seaweed & lemon confit	16
Fourme d'Ambert cheese, honey, walnut	14
Chorizo, Comté cheese	14
Wild trout rilette, seaweed from Brittany	15
Chiffonade of ham, Gruyère cheese bechamel	12
Goat cheese, roasted bell pepper, basil	12
Breaded chicken breast tempura, tomato pineapple dip (to share)	13
Homemade fries	11

ARTISANAL CHEESE & COLD CUT

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
Impossible burger, plant-based patty, tomato, goat cheese, homemade fries, parmesan	29
French pork sausage, buttery mashed potatoes	26

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	12
* Egg can be replaced with chiffonade of ham	
No.03 Over sautéed mushrooms*, Comté cheese, organic egg sunny side up	16
*Mushrooms can be replaced with chiffonade of ham	
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
Mixed-leaf salad	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

- No.20** Brown sugar, butter from Maison Beillevaire - **7**
To choose: *Classic butter, salted butter, lemon*
- 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**
Any gelato scoop from Birds of Paradise
(Hojicha seasalt, strawberry basil, dark chocolate sorbet, white chrysanthemum) **4**

CASH FREE ZONE

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

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

