

FRENCH FOLD

5.30PM-9.45PM

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

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



FRENCH FOLD

5.30PM-9.45PM

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 *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** Goat cheese, tomato chutney, basil, roasted bell pepper **16**
- No.07** French pork sausage, onion confit marinated in cider, old style mustard cream, comte cheese **22**
- No.08** Fresh spinach, pork pancetta carbonara style, organic egg sunny side up, onions **17**
- No.09** Reblochon cheese, organic Bayonne ham, baby potatoes, pancetta, white wine pickled onions **19**
- No.10** Wild trout, leek fondue, lime **19**
- No.11** Satay chicken, ginger, peanuts **17**
- No.12** Masala chicken, chilli, tomatoes, french cheese, peanuts **17**
- No.13** Impossible bolognese, egg sunny side up, tomato chutney, parmesan **23**
- No.16** Ratatouille (mix vegetable stew), tomato chutney, black olive powder **14**
- No.17** Slow cooked puy lentils, tomato preserve, chili flakes **16**
- 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
No.26 Chestnut cream, mascarpone	11
No.27 Poached pear, chocolat Valrhona 70%, homemade whipped cream	12
No.28 White chocolate, speculoos biscuit	11
No.29 Orange confit, white chocolate chips, black sesame, dark chocolate sorbet	12
<i>Any gelato scoop from Birds of Paradise</i> (Hojicha seasalt, strawberry basil, dark chocolate sorbet, white chrysanthemum)	4

CASH FREE ZONE

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

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