

FRENCH FOLD

BRUNCH

9AM - 4PM

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

Check out our Instagram [@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	13
18 th month organic Bayonne cured ham platter	19
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	29
French pork sausage , buttery mashed potatoes	27
Impossible Marcel burger , plant-based patty, tomato chuney, fried goat cheese, aged parmesan, homemade fries	29

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>	9
No.02 Egg sunny side up*, Comté cheese , <i>Espelette pepper</i>	13
*Egg can be replaced with chiffonade of ham	
No.03 Sautéed mushrooms*, Comté cheese, egg sunny side up*Mushrooms can be replaced with chiffonade of ham	18
No.04 Ham, egg sunny side up, sautéed mushrooms, Comté cheese	19
No.05 Chorizo, egg sunny side up, Comté cheese, <i>Espelette pepper</i>	17
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	23
No.08 Fresh spinach, pork pancetta carbornado style, egg sunny side up, onions	19
No.09 Reblochon cheese, organic Bayonne ham, baby potatoes, pancetta, white wine pickled onions	21
No.10 Smoked Haddock, fresh spinach, caramelized onions, cream, lemon zest	20

No.11 Yellow Curry, sauteed shrimps, onion, leeks fondue, carrot	22
No.12 Duck confit, baby potatoes, cream, thyme, muele cheese, parmesan cheese	21
No.13 Impossible bolognese, egg sunny side up, tomato chutney, chive	23
No.14 Chicken, Tandoori coconut milk sauce, onions, pineapple	19
No 15 Sausage, pork pancetta, egg sunny side up, baked beans, tomato, mushroom	20
No 16 Ratatouille (mix vegetable stew), tomato chutney,	15
No 17 Slow cooked puy lentils, tomato preserve, black olive powder	16
<i>Mixed-leaf salad</i>	4

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>	9
No.21 Valrhona chocolate 70%	11
No.22 Homemade salted caramel	11
No.23 Raspberry jam, fresh berries, strawberry basil gelato BOP	14
No.24 Artisanal Manuka honey, roasted buckwheat seeds, Hojicha seasalt gelato BOP	13
No.25 Homemade hazelnut spread (palm oil free)	12
No.26 Caramelized apple, salted caramel	16
No.27 Poached pear, chocolat Valrhona 70%, homemade whipped cream	15
No.28 Milk chocolate cream, lime coulis, dark chocolate chips	16

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

BRUNCH

Pain au chocolat	4
Croissant	4
Bakery assortment	22
Poached eggs , sourdough bread, avocado, pomagranate, portobello mushroom	24
Scrambled eggs , truffle paste, aged parmesan, sourdough bread	21
Benedict eggs , organic crispy bayonne, hollandaise sauce with buckwheat galette	22

CASH FREE ZONE

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

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

