

# FRENCH FOLD

**BRUNCH**

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

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# FRENCH FOLD

## BRUNCH

### 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)	15
Homemade fries	13

### ARTISANAL CHEESE & COLD CUT

18 <sup>th</sup> 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
Impossible burger, plant-based patty, tomato, goat cheese, homemade fries, parmesan	29
French pork sausage, buttery mashed potatoes	27

### GALETTES BUCKWHEAT FLOUR

No.01 Butter from Maison Beillevaire - To choose : <i>Salted butter, black pepper, lemon, Espelette pepper</i>	9
No.02 Organic egg sunny side up*, Comté cheese	13
*Egg can be replaced with chiffonade of ham	
No.03 Over sautéed mushrooms*, Comté cheese, organic egg sunny side up	18
*Mushrooms can be replaced with chiffonade of ham	
No.04 Chiffonade of ham, organic egg sunny side up, over sautéed mushrooms, Comté cheese	19
No.05 Chorizo, organic egg sunny side up, Comté cheese, Espelette Pepper	17

<b>No.06</b> Goat cheese, tomato chutney, basil, roasted bell pepper	<b>16</b>
<b>No.07</b> French pork sausage, onion confit marinated in cider, old style mustard cream, comte cheese	<b>23</b>
<b>No.08</b> Fresh spinach, pork pancetta carbonara style, organic egg sunny side up, onions	<b>19</b>
<b>No.09</b> Reblochon cheese, organic Bayonne ham, baby potatoes, pancetta, white wine pickled onions	<b>21</b>
<b>No.10</b> Wild trout, leek fondue, lime	<b>20</b>
<b>No.11</b> Satay chicken, ginger, peanuts	<b>17</b>
<b>No.12</b> Masala chicken, chilli, tomatoes, french cheese, peanuts	<b>18</b>
<b>No.13</b> Impossible bolognese, egg sunny side up, tomato chutney, parmesan	<b>23</b>
<b>No.16</b> Ratatouille (mix vegetable stew), tomato chutney,	<b>14</b>
<b>No.17</b> Slow cooked puy lentils, tomato preserve, black olive powder	<b>16</b>
<i>Mixed-leaf salad</i>	<b>4</b>

## **SALADS** SERVED IN GALETTE BOWL

<b>Caesar</b> , kale, grilled chicken, poached eggs, bacon, aged parmesan	<b>24</b>
<b>Quinoa</b> , dry dates marinated in ginger, snow peas, goat cheese, radish, lime, spices	<b>18</b>
<b>Shredded duck confit</b> , baby potatoes, fresh orange, mesclun, pine nuts, black sesame	<b>20</b>

## **CRÊPES** WHEAT FLOUR

<b>No.20</b> Brown sugar, butter from Maison Beillevaire - To choose: <i>Classic butter, salted butter, lemon</i>	<b>9</b>
<b>No.21</b> Valrhona chocolate 70%	<b>11</b>
<b>No.22</b> Homemade salted caramel	<b>11</b>
<b>No.23</b> Raspberry jam, fresh berries, strawberry basil gelato BOP	<b>14</b>

<b>No.24</b> Artisanal Manuka honey, roasted buckwheat seeds, Hojicha seasalt gelato BOP	<b>13</b>
<b>No.25</b> Homemade hazelnut spread (palm oil free)	<b>12</b>
<b>No.26</b> Chestnut cream, mascarpone	<b>13</b>
<b>No.27</b> Poached pear, chocolat Valrhona 70%, homemade whipped cream	<b>15</b>
<b>No.28</b> White chocolate, speculoos biscuit	<b>13</b>
<b>No.29</b> Orange confit, white chocolate chips, black sesame, dark chocolate sorbet BOP	<b>14</b>
<i>Any gelato scoop from Birds of Paradise</i> (Hojicha seasalt, strawberry basil, dark chocolate sorbet, white chrysanthemum)	<b>4</b>

## **BRUNCH**

<b>Pain au chocolat</b>	<b>4</b>
<b>Croissant</b>	<b>4</b>
<b>Bakery assortment</b>	<b>22</b>
<b>Organic poached eggs</b> , sourdough bread, avocado, pomagranate, portobello mushroom	<b>24</b>
<b>Organic scrambled eggs</b> , truffle paste, aged parmesan, sourdough bread	<b>21</b>
<b>Organic Benedict eggs</b> , organic crispy bayonne, hollandaise sauce with buckwheat galette	<b>22</b>
<b>Homemade granola</b> , fresh & freeze-dried fruits, mix nuts, milk, crunchy biscuit chocolat	<b>18</b>

### **CASH FREE ZONE**

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 8% GST

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

