

FRENCH FOLD

11AM - 4PM

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

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



FRENCH FOLD

11AM-4PM

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 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
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 *Egg can be replaced with chiffonade of ham	13
No.03 Over sautéed mushrooms*, Comté cheese, organic egg sunny side up *Mushrooms can be replaced with chiffonade of ham	18
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

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	23
No.08 Fresh spinach, pork pancetta carbonara style, organic egg sunny side up, onions	19
No.09 Reblochon cheese, organic Bayonne ham, baby potatoes, pancetta, white wine pickled onions	21
No.10 Wild trout, leek fondue, lime	20
No.11 Satay chicken, carrot, ginger, peanuts	17
No.12 Masala chicken, chilli, tomatoes, french cheese, peanuts	18
No.13 Impossible bolognese, egg sunny side up, tomato chutney, parmesan	23
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

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 Chestnut cream, mascarpone	13
No.27 Poached pear, chocolat Valrhona 70%, homemade whipped cream	15
No.28 White chocolate, speculoos biscuit	13
No.29 Orange confit, white chocolate chips, black sesame, dark chocolate sorbet BOP	14
<i>Any gelato scoop from Birds of Paradise</i>	4
(Hojicha seasalt, strawberry basil, dark chocolate sorbet, white chrysanthemum)	

BRUNCH

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

CASH FREE ZONE

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

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

