

FRENCH FOLD

BRUNCH

8AM - 5.30PM

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

Check out our Instagram [@thefrenchfold](#)



FRENCH FOLD

TO SHARE

GALETTES BITES

Ham, Gruyère cheese bechamel			12
Chorizo, Comté cheese			14
Fourme d'Ambert blue cheese, manuka honey, walnut			14
Homemade fries, truffle mayonnaise			14
18 th month organic Bayonne cured ham platter			20
½ Saucisson sec pork sausage			20
Artisanal cheese – check our daily selection	ONE	ANY 3	10 27
	ANY 5	ANY 7	39 49
Tarte flambee #1 - bayonne ham, blue cheese, asparagus & apple			28
Tarte flambee #2 - blue cheese, pear, walnut, spinach			28
Cheese & cold cut platter			27

MAINS

Chicken burger, portobello & blue cheese sauce homemade fries, mesclun			26
French pork sausage, buttery mashed potatoes			27
Classic burger, homemade organic beef patty, parmesan, Bayonne ham, homemade fries, mesclun			30
Impossible Marcel burger, plant-based patty, tomato chutney, fried goat cheese, aged parmesan, homemade fries			30

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 carbonara style, egg sunny side up, onions			19
No.09 Reblochon cheese, organic Bayonne ham, baby potatoes, pork 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, caramelized onion **21**
- No.13** Impossible bolognese, egg sunny side up * egg yolk only *, 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, Comté cheese **20**
- No 16** Ratatouille (mix vegetable stew), tomato chutney, **15**
- No 17** Slow cooked puy lentils, tomato preserve, black olive powder **16**
- No 18** Beef Rendang **20**
- No 19** Chilli crab **23**
- Mixed-leaf salad* **4**

SALADS SERVED IN GALETTE BOWL

- Quinoa**, beetroot, Feta cheese, pomegranate, avocado, mixed seeds **21**
- Shredded duck confit**, baby potatoes, fresh orange, mesclun, pine nuts, black sesame **20**
- Caesar**, kale, grilled chicken, poached eggs, organic crispy Bayonne ham, aged parmesan **25**

CRÊPES WHEAT FLOUR

ALL GELATO ARE FROM BIRDS OF PARADISE

- No.20** Brown sugar, butter from Maison Beillevaire - To choose: *Classic butter, salted butter, lemon* **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, Valrhona chocolate 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 2 croissants, 2 pains au chocolat, sourdough bread, baguette, butter & jam	23
Scrambled eggs , truffle paste, aged parmesan, sourdough bread, meslcun	21
Benedict eggs , organic crispy bayonne, hollandaise sauce on buckwheat galette, mesclun	22
Poached eggs , sourdough bread, avocado, pomegranate, portobello mushroom, mesclun	25

CASH FREE ZONE

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 9% GST

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

