

FRENCH FOLD

5.30PM-LATE EVENING

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

Check out our Instagram [@thefrenchfold](https://www.instagram.com/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
Breaded Chicken breast Tempura, tomato pineapple dip			16
18 th month organic Bayonne cured ham platter			20
½ Saucisson sec pork sausage			20
Artisanal cheese – check our daily selection	ONE 10 ANY 5	ANY 3 27 ANY 7 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 burger , plant-based patty, tomato chutney, fried goat cheese, aged-parmesan, homemade fries, mesclun			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			18
*Mushrooms can be replaced with chiffonade of ham			
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, Comté cheese, parmesan cheese, caramelized onion	21
No.13 Impossible bolognese, egg sunny side up * egg yolk only *, tomato chutney, chives	23
No.14 Chicken, Tandoori coconut milk sauce, onions, pineapple	19
No 15 Sausage, pork pancetta, egg sunny side up, baked beans, tomato, mushroom, 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
<i>Mixed-leaf salad</i>	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: <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, 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

CASH FREE ZONE

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

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