

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

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|---|--|--|-----------|
| 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** Burrata with arugula, roma tomatoes, basil pesto, pine nuts, balsamico reduction, mint -infused sour cream, Comté cheese **22**
- 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**

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|--|-----------|
| 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

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|---|-----------|
| 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

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