

# FRENCH FOLD

**5.30PM-LATE EVENING**

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

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# FRENCH FOLD

## TO SHARE

### GALETTES BITES

Ham, Gruyère cheese bechamel			<b>12</b>
Chorizo, Comté cheese			<b>14</b>
Fourme d'Ambert blue cheese, manuka honey, walnut			<b>14</b>
Homemade fries, truffle mayonnaise			<b>14</b>
Breaded Chicken breast Tempura, tomato pineapple dip			<b>16</b>
18 <sup>th</sup> month organic Bayonne cured ham platter			<b>20</b>
½ Saucisson sec pork sausage			<b>20</b>
Artisanal cheese – check our daily selection	ONE <b>10</b> ANY 5	ANY 3 <b>27</b> ANY 7 <b>49</b>	
Tarte flambee #1 - bayonne ham, blue cheese, asparagus & apple			<b>28</b>
Tarte flambee #2 - blue cheese, pear, walnut, spinach			<b>28</b>
Cheese & cold cut platter			<b>27</b>

## MAINS

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

## GALETTES BUCKWHEAT FLOUR

### WE ONLY USE ORGANIC EGGS

<b>No.01</b> Butter from Maison Beillevaire - To choose: <i>Salted butter, black pepper, lemon, Espelette pepper</i>	<b>9</b>
<b>No.02</b> Egg sunny side up*, Comté cheese, <i>Espelette pepper</i>	<b>13</b>
*Egg can be replaced with chiffonade of ham	
<b>No.03</b> Sautéed mushrooms*, Comté cheese, egg sunny side up	<b>18</b>
*Mushrooms can be replaced with chiffonade of ham	
<b>No.04</b> Ham, egg sunny side up, sautéed mushrooms, Comté cheese	<b>19</b>
<b>No.05</b> Chorizo, egg sunny side up, Comté cheese, <i>Espelette pepper</i>	<b>17</b>
<b>No.06</b> Pan seared eggplant, tomato cream, parmesan	<b>16</b>
<b>No.07</b> French pork sausage, onion confit marinated in cider, old style mustard cream, Comté cheese	<b>23</b>
<b>No.08</b> Fresh spinach, pork pancetta carbonara style, egg sunny side up, onions	<b>19</b>
<b>No.09</b> Reblochon cheese, organic Bayonne ham, baby potatoes, pork pancetta, white wine pickled onions	<b>21</b>

<b>No.10</b>	Smoked Haddock, fresh spinach, caramelized onions, cream, lemon zest	<b>20</b>
<b>No.11</b>	Yellow Curry, sauteed shrimps, onion, leeks fondue, carrot	<b>22</b>
<b>No.12</b>	Duck confit, baby potatoes, cream, thyme, muele cheese, parmesan cheese, caramelized onion	<b>21</b>
<b>No.13</b>	Impossible bolognese, egg sunny side up * egg yolk only *, tomato chutney, chive	<b>23</b>
<b>No.14</b>	Chicken, Tandoori coconut milk sauce, onions, pineapple	<b>19</b>
<b>No 15</b>	Sausage, pork pancetta, egg sunny side up, baked beans, tomato, mushroom, Comté cheese	<b>20</b>
<b>No 16</b>	Ratatouille (mix vegetable stew), tomato chutney,	<b>15</b>
<b>No 17</b>	Burrata with arugula, roma tomatoes, basil pesto, pine nuts, balsamico reduction, mint -infused sour cream, Comté cheese	<b>22</b>
<b>No 18</b>	Beef Rendang	<b>20</b>
<b>No 19</b>	Chilli crab	<b>23</b>
	<i>Mixed-leaf salad</i>	<b>4</b>
<b>SALADS</b> SERVED IN GALETTE BOWL		
	Quinoa, beetroot, Feta cheese, pomegranate, avocado, mixed seeds	<b>21</b>
	Shredded duck confit, baby potatoes, fresh orange, mesclun, pine nuts, black sesame	<b>20</b>
	Caesar, kale, grilled chicken, poached eggs, organic crispy Bayonne ham, aged parmesan	<b>25</b>
<b>CRÊPES</b> WHEAT FLOUR		
<b>ALL GELATO ARE FROM BIRDS OF PARADISE</b>		
<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>	Caramelized apple, salted caramel	<b>16</b>
<b>No.27</b>	Poached pear, Valrhona chocolate 70%, homemade whipped cream	<b>15</b>
<b>No.28</b>	Milk chocolate cream, lime coulis, dark chocolate chips	<b>16</b>

<b>No.29</b> Homemade salted caramel, grilled almonds	<b>12</b>
<b>No.30</b> White chocolate, dark chocolate sorbet BOP, chocolate crumble	<b>16</b>
<b>No.31</b> Fresh mango chutney, Hojicha seasalt gelato BOP, fresh mint	<b>16</b>
<b>Any gelato scoop from Birds of Paradise</b> (Hojicha seasalt, strawberry basil, dark chocolate sorbet)	<b>4</b>

## **CASH FREE ZONE**

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

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

