

FRENCH FOLD

5.30PM-10.30PM

**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

Fourme d'Ambert blue cheese, manuka 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)	16
Duck rillettes, marinated pear, melted Camembert	20
Homemade fries, truffle mayonnaise	14
Tarte flambee #1 - bayonne ham, blue cheese, asparagus & apple	28
Tarte flambee #2 - blue cheese, pear, walnut, spinach	28

ARTISANAL CHEESE & COLD CUT

18 th month organic Bayonne cured ham platter	20
½ Saucisson sec pork sausage	20
Cheese & cold cut platter	27
Artisanal cheese - check our daily selection	ONE 10 ANY 3 27
	ANY 5 39 ANY 7 49

MAINS

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

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	13
*Egg can be replaced with chiffonade of ham	
No.03 Over sautéed mushrooms*, Comté cheese, organic egg sunny side up *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, Comté 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, pork pancetta, white wine pickled onions	21
No.10 Wild trout, leek fondue, lime	20
No.11 Masala chicken, chilli, tomatoes, french cheese, peanuts	18
No.12 Duck confit, baby potatoes, cream, thyme, Comté cheese, parmesan cheese, caramelised onion	21
No.13 Impossible bolognese, egg sunny side up * egg yolk only *, tomato chutney, parmesan	23
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
<i>Mixed-leaf salad</i>	4

SALADS SERVED IN GALETTE BOWL

Quinoa , beetroot, Feta cheese, pomegranate, avocado, mix 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

No.20 Brown sugar, butter from Maison Beillevaire	9
- To choose: <i>Classic butter, salted butter, lemon</i>	
No.21 Valrhona chocolate 70%	11
No.22 Homemade salted caramel	11
No.23 Raspberry jam, fresh berries, strawberry basil	14
gelato BOP	
No.24 Artisanal Manuka honey, roasted buckwheat	13
seeds, Hojicha seasalt gelato BOP	
No.25 Homemade hazelnut spread (palm oil free)	12
No.26 Chestnut cream, mascarpone	13
No.27 Poached pear, Valrhona chocolate 70%, homemade	15
whipped cream	
No.28 White chocolate, speculoos biscuit	13
No.29 Orange confit, white chocolate chips, black	14
sesame, dark chocolate sorbet BOP	
Any gelato scoop from Birds of Paradise	4
(Hojicha seasalt, strawberry basil, dark chocolate sorbet, white chrysanthemum)	

CASH FREE ZONE

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

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

