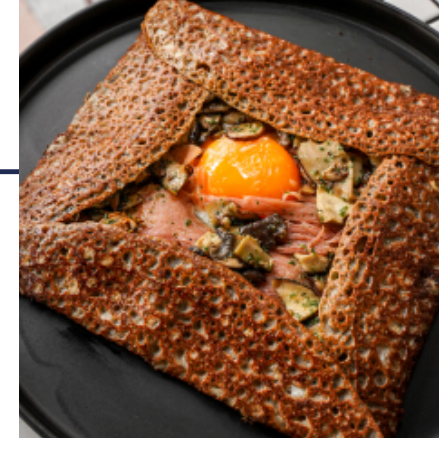


FRENCH FOLD

The French Crêperie

BUCKWHEAT 100% GALETTES



CLASSICS

No.01 French Butter - To choose: Salted, black pepper, lemon, Espelette pepper butter	9
No.02 Egg sunny side up, Comté cheese, Espelette pepper	13
No.03 Ham, Comté cheese	15
No.04 Ham, Comté cheese, sautéed mushrooms	18
No.05 Egg sunny side up, ham, Comté cheese	18
No.06 Egg sunny side up, sautéed mushrooms, Comté cheese	18
No.07 Egg sunny side up, ham, sautéed mushrooms, Comté cheese	20
No.08 Chorizo, egg sunny side up, Comté cheese, Espelette pepper	17

HOUSE SPECIALTIES

No.00 Sausage, pork pancetta, egg, red beans, tomato	21
No.09 Ratatouille (mix vegetable stew), tomato chutney	15
No.10 Grilled pork sausage wrapped in a buckwheat crepe, Comté cheese, caramelized onions, French fries	25
No.11 Carbonara style, pork pancetta, egg sunny side up, fresh spinach	19
No.12 Reblochon cheese, organic Bayonne ham, baby potatoes, pork pancetta, white wine pickled onions	22
No.13 Smoked haddock, fresh spinach, caramelized onions, cream, lemon zest	22
No.14 Yellow curry, sautéed shrimps, onions, leeks fondue, carrots	22
No.15 Duck confit, baby potatoes, cream, thyme, meule cheese, aged Parmesan, caramelized onion	21
No.16 Goat cheese, walnut, baby spinach, poached pear, Manuka honey	20
No.17 Chicken, Masala, chilli, tomatoes, french cheese, peanuts	19
No.18 Fresh Burrata, roma tomatoes, arugula basil pesto, pine nuts, balsamico reduction	22
No.19 Poached eggs, organic crispy Bayonne ham, mesclun, Hollandaise sauce	22
No.20 Chilli crab	23
Galette of the month - Ask our friendly staff for more details	

BEYOND GALETTES



Quinoa salad, beetroot, Feta cheese, pomegranate, avocado, mixed seeds	21
Caesar salad, kale, grilled chicken, poached eggs, organic crispy Bayonne ham, aged Parmesan	25
Poached eggs, sourdough bread, avocado, pomegranate, portobello mushroom, mesclun	26
Classic burger, homemade organic beef patty, aged Parmesan, organic Bayonne ham, homemade fries, mesclun	30
Mushroom pasta, truffle paste & aged Parmesan	30
Homemade fries, truffle mayonnaise	14
Mixed-leaf salad	4

TO SHARE

Ham, cheese bechamel	12
Goat cheese, Manuka honey	12
Chorizo, Comté cheese	14
Massala chicken	12
Chicken tempura, tomatoe pineapple dip	16
Homemade fries, truffle mayonnaise	14
Tarte flambée #1 - Bayonne ham, Blue cheese, asparagus, apple	29
Tarte flambée #3 - Truffle & mushroom béchamel, Comté cheese	32
Marcel platter - 2 matured French cheeses & one cured cold cut	27

WHEAT 100% CRÊPES



All gelato are from Birds of Paradise

CLASSICS

No.21 Brown sugar, French butter To choose: Classic, salted, lemon butter	9
No.22 Raspberry jam	11
No.23 Artisanal Manuka honey	11
No.24 Valrhona chocolate 70%	12
No.25 Homemade salted caramel	12
No.26 Homemade hazelnut spread (palm oil-free)	12
Add any gelato scoop from Birds of Paradise <i>Hojicha sea-salt, strawberry basil, dark chocolate sorbet</i>	5

HOUSE SPECIALTIES

No.27 Raspberry jam, fresh berries, strawberry basil gelato	15
No.28 Artisanal Manuka honey, roasted buckwheat seeds, Hojicha sea-salt gelato	14
No.29 Caramelized apple, salted caramel	16
No.30 Poached pear, Valrhona chocolate 70%, homemade whipped cream	16
No.31 White chocolate, dark chocolate sorbet, chocolate crumble	16
Add any gelato scoop from Birds of Paradise <i>Hojicha sea-salt, strawberry basil, dark chocolate sorbet</i>	5