



MENU

- subject to change -



Le Petit Déjeuner

(8am - 2pm)

French Breakfast \$12

Warmed Pain Au Chocolat, Croissant & Baguette. Served With Mamie Colette' Jam & Butter

Les Oeufs Pochées \$11.50

2 Free Range Poached Eggs On Toasted Ciabatta Bread & Hollandaise Sauce

Add Creamy Mushroom +\$4.50 | Add Free Range Ham +\$5.50 |
Add Smoked Salmon +\$6.50

Homemade Crêpe \$7

With Your Choice Of Raspberry Jam, Lemon & Sugar Or Chocolate

Homemade Savoury Crêpe \$11

Creamy Mushroom, Spinach & Swiss Cheese
Free Range Ham, Bechamel Sauce & Fried Egg

Savoury Croissant

Free Range Ham, Béchamel Sauce & Swiss Cheese \$7.50
Pesto, Tomato & Brie Cheese \$8.50
Smoked Salmon, Cucumber, Red Onion And Lettuce \$9.50

Mon Croque-Monsieur \$18.50

Toasted Ciabatta, Béchamel Sauce, Free Range Ham & Swiss Cheese
Served With Salad. Add A Fried Egg +\$2.50

Les Flageolets En Cocotte \$18

French White Bean stew in tomato ragout served with a poached egg & Soldiers



Le Déjeuner

(10.30am - 3pm)

La Soupe A L'oignon \$13.50

Served With Toasted Baguette & Swiss Cheese

Duck Liver Parfait \$13

Served With Homemade Black Cherry Compote, Toasted Bread & Pickles

Homemade Quiche Of The Day \$12

Served With Salad

Les Légumes Rôtis \$20

Maple Syrup Roasted Beetroot, Kumara & Carrot Salad, Pumpkin And Sunflower Seeds

Homemade Pie Of The Day \$19.50

Served With Creamy Mash & Jus

Fish Of The Day \$21

Baked In Tomato And Green Olives Ragout, Drizzled With Chorizo Oil

Slow Cooked Lamb Shank \$21

Peas, Carrots, And Creamy Mash

*Gluten Free Bread Available On Request + \$2



Les Pâtisseries

(All day)

Homemade French tarts and sweet delicacies
in our cabinet.

We are happy to adapt some of our dishes to Gluten Free or
Dairy Free diet. Please do not hesitate to ask.

We have a range of take-home meals and Freshly Baked Pastries
In Our Cabinet