

*French toast : \$18*

*Pears cooked in syrup, apple compote, whipped cream, salted caramel sauce, nougatine, raspberry coulis and mascarpone*

*Eggs Benedict: \$17*

*Poached eggs on croissant/ toast, bacon/ salmon served with hollandaise sauce, baby spinach, cheese and mesclun on top*

*French Omelette : \$17*

*Choose : salmon/ mushroom/ bacon or baby spinach served with cheese and mesclun on top*

*Breaky Crêpe : \$17*

*Sweet crêpe with bacon, yoghurt, fresh fruit salad, maple syrup and whipped cream*

*Chef Breakfast : \$19*

*Chicken with « Normande sauce» mushroom cream served with poached eggs and gratinè brie on toast*

*French onion soup : \$13*

*Onion, croûtons, cheese*

*« Poêlée » tarakihi with lemon cream \$25*

*served with garlic potatoes and mushrooms*

*Gluten free available on request*

*Extra ingredient \$2 - 3% extra credit card*



*Beef Bourguignon : \$20 GF*

*Beef Stew in red wine with carrot, onion and mushroom served with « potatoes » and salad on top*

*Piedmontaise Salad: \$21 GF*

*Chicken, boiled potatoes, tomato, ham, boiled eggs with whole grain mustard mayonnaise and mesclun salad*

*Pupuke Salad : \$24 GF*

*Raw fish with lemon, olive oil, tomato, onions, carrot, parsley, garlic, cucumber, boiled egg and mesclun salad*

*Goat cheese Salad : \$21*

*Gratinè goat cheese on toast, pear, honey, tomato, cucumber, boiled egg and mesclun salad*

*Queenstown Salad : \$24 GF*

*Cucumber with yogurt & passion fruit, smoked salmon, tomatoes, boiled eggs, mesclun salad and raspberry sorbet*

*Croque Takapuna : \$22*

*Proscuitto sandwich with « béchamel sauce », cheese, cream, blue cheese served with egg and mesclun salad on top*

*3 cheese gnocchi : \$19*

*Spinach, blue cheese, goat cheese, gnocchi, cream*

*Extra ingredient \$2 - 3% extra credit card*



## *Galette : Savoury Crêpes*

*Paris galette : \$14*

*Ham, egg, cheese*

*Eiffel Tower galette : \$15 V*

*Baby spinach, feta, cheese*

*Milford galette : \$19*

*Baby spinach, smoked salmon, cheese*

*Kiwi galette : \$19*

*Toulouse sausage, potatoes, mushrooms, egg, cheese*

*Cannes galette : \$16 V*

*Garlic potatoes, mushrooms, cheese*

*Périgord galette : \$24*

*Chicken, creamy mushroom sauce, foie gras paté, cheese*

*Brittany galette : \$19*

*Toulouse sausage, wholegrain mustard, onion, cheese*

*Monaco Galette : \$24*

*Prosciutto, blue cheese, egg, cheese*

*All our galettes are served with mesclun salad on top*

*All galettes are gluten free - V: vegetarian*

*Extra ingredient \$2 - 3% extra credit card*



## *Sweet Crêpes*

*Fernandel : \$6*

*Melted butter*

*Catherine Deneuve : \$8*

*Chocolate sauce*

*Serge Gainsbourg : \$8*

*Lemon juice*

*France Gall : \$9*

*Honey, nougatine*

*Alain Delon : \$9*

*Salted caramel sauce*

*Louis de Funès : \$9*

*Homemade lemon and cinnamon caramel*

*Jean Gabin : \$10*

*Chocolate sauce, banana*

*Brigitte Bardot : \$11*

*Fresh fruit salad, maple syrup, vanilla ice cream*

*Vanessa Paradis : \$12*

*Almond cream, pear, red fruit coulis*

*All our sweet crêpes are served with whipped cream and icing sugar*

*Gluten free available on request*

*Extra ingredient \$2 - 3% extra credit card*

