

Les Galettes

A galette is a savoury crêpe; it is made of buckwheat flour, so it is gluten-free. In France it is usually accompanied by cider. Normandy cider is fruitier and stronger in taste.

La Complète

egg and cheese \$10.50

Addition:

Tomato \$2, onion \$2, Mushroom \$4, Spinach \$4, Salad \$4

Wild pork sausage \$4.50, Bacon \$4.50, Chicken \$4, Ham \$3

Smoked salmon \$4.50, Leek fondue \$4, Goat cheese \$4

La Fermière

Mushroom, onion, herbs & cream \$15.50,

with chicken or bacon or sausage \$20

La Dijonnaise

Wild pork sausage, tomatoes, spinach,

potatoes, Dijon mustard sauce \$19.50

La Capri

Goat cheese, honey, sundried tomato and walnut with salad \$15.50

With chicken or bacon \$20

La Nordique

Smoked salmon, leek fondue & lemon with salad \$19.50

La Grancopaise

Scallops, mushroom, leek fondue, white wine sauce, salad \$23.50

La Limousine

Beef mince, onion, mushroom, tomato coulis, egg & cheese \$21.50

La 3 Fromages

Cheddar, brie, blue cheese with walnut & salad \$16.50

With chicken or bacon or sausage \$21

La Savoyarde

Raclette cheese, bacon, onion, potato and cream \$20.50

Normandy cider:

Ecusson Brut

(dry)

Glx: \$8

Carafe (50cl): \$24

Bottle: \$38

Ecusson doux

(sweet)

Glx: \$7.50

Carafe (50cl): \$22.50

Bottle: \$35.50

Brittany cider

Loïc Raison Brut

(dry)

Glx: \$7.50

Carafe (50cl): \$22.50

Bottle: \$35.50

Loïc Raison doux

(sweet)

Glx: \$7

Carafe (50cl): \$21

Bottle: \$33

Entrées

Cold meat platter \$18.50,

Pyrenees cured ham, saucisson, chorizo, with pickles and bread

French onion soup \$12.50,

Served with gratinéed croutons

Chicken liver pâté \$14.50

Served with garlic toast, red onion jam & gherkins

Goat cheese salad \$15.50/\$21.50

Warm goat cheese on toast with honey,
cured ham, tomato, walnut, green salad

Les escargots de Bourgogne \$13.50/\$25.50

½ Dzn /1 Dzn, Burgundy snails, garlic butter sauce and fresh baguette

Mains

Pave de rump steak sauce aux champignons \$28.50

Beef rump steak with fried potatoes, salad, mushroom sauce

Tartiflette \$28.50

Potato gratin with onion, bacon and cream, grilled with Reblochon cheese

Beef Bourguignon, \$30.50

Beef and red wine casserole, with potatoes, bacon and vegetables

Coq au vin \$29.50

Chicken leg slowly cooked in red wine, with potatoes, bacon and vegetables

Souris d'agneau braisée \$30.50

Red wine braised lamb shank, creamy potato mash, green peas & bacon, vegetables

Beef Scotch fillet \$30.50

With gratin dauphinois, Portobello mushroom, salad and blue cheese sauce

Sides

Bread & butter \$5

Salad \$6

Gratin Dauphinois \$8

Garlic bread \$7

Green beans, tomatoes garlic butter sauce \$8

Please let the staff know about allergy and dietary requirement

www.legardemanger.co.nz

Bon appétit

Les crêpes simples

Lemon & sugar \$6

Jam \$6

Butter & sugar \$6

Chocolat \$6

Honey & walnut \$8

Nutella \$8

Les crêpes spéciales

Crêpe des alpages \$10.50

Blueberry, whipped cream

Crêpe White lady \$10.50

Vanilla ice cream, chocolate sauce & Chantilly

Crêpe martiniquaise \$12.50

Banana, coconut, French vanilla ice cream & chocolate sauce

Crêpe Belle-Helene \$12.50

Poached pear, vanilla ice cream and chocolate sauce

Crêpe Mont Blanc \$12.50

Chestnut cream, Poached pear, Chantilly, sliced almonds

Crêpe Suzette \$12.50

Crêpe with orange syrup flambéed at the table with Grand Marnier

Crêpe Calva \$13.50

Caramelized apple with vanilla ice cream flambéed with Calvados

Crêpe William \$14.50

Poached pear, vanilla ice cream, caramel sauce flambéed with Brandy

Les coupes glacées

3 Scoops \$9: vanilla, chocolate, strawberry, apple, lemon

Colonel \$13.50: Lemon sorbet, vodka

Normande \$13.50: Apple sorbet, calvados

Special coffee

Affogato Frangelico \$14.50: Vanilla ice cream, Frangelico and coffee

Normand \$13.50: Calvados, coffee and whipped cream

Irish coffee \$13.50: Irish whiskey, coffee and whipped cream

Coffee

Short Black, Long Black, Flat White, Macchiato \$4

Hot Chocolate, Latte, Chai Latte, Cappuccino, Mochaccino \$5

Café viennois, chocolat viennois \$5.50

"Harney and Sons" teas and herbal teas \$4

Aperitifs traditionnels

Kir royal \$11 (sparkling), Kir \$9.50 (white wine), Kir Breton \$8.5 (Cider)

Choices of flavour: Blackcurrant, Peach, Blackberry, Blueberry, Raspberry, Wild strawberry

Dubonnet \$10

Created in 1846, this French vermouth is a delicate blend of mistelles and wines, flavoured with spices and plants.

Rinquiquin \$10

This refreshing drink is made of Luberon white wine, peaches, peach leaves, sugar cane and alcohol.

Pommeau de normandie \$10

This drink is obtained by mixing unfermented apple juice mixed with 2y/o calvados. It is then aged in oak barrel for 14 months.

Ricard \$10

Popular in the south of France, this refreshing drink is an anise flavoured spirit.

Noix de St-Jean \$10

Walnut liqueur, usually taken as an aperitif or to accompany blue cheese.

Pineau des Charentes \$10

A blend of fresh juice of grapes added to aged Cognac during the harvest time.

Chouchen \$10

Breton equivalent of mead, it is made from the fermentation of honey in mineral water. It is a fragment of Brittany's Druidic heritage.

Aperifigue \$10

This aperitif has a very natural subtle and fragrant bouquet of fig. This naturally sweet fruit brings a real sweetness and delicateness to this alcohol. Discover this drink with the chicken liver pâté.

Guignolet \$10

Wild cherry liqueur.

Genépi \$13

It is a drink from the French Alps, made of several rare aromatic Alpine plants, to be consumed as a liqueur or digestif.

Les Digestifs

Calvados fine/15years old \$12/\$15

Grand Marnier \$12

Cognac fine/VSOP \$12/\$15

Armagnac fine/XO \$12/\$15

Green Chartreuse \$13

Absinthe \$14

Poire William \$12

Soft drinks

Orange juice, apple juice \$5

Spicy tomato juice \$5

Lemon lime & bitters \$5

Coke, coke zero, lemonade \$5

Orangina, Ginger beer \$5

Diabolo grenadine or mint \$5

Brunch

Served weekday from 8am till 11.30am

And Saturday and Sunday 9am till 3pm

French toast:

With cooked banana, bacon & maple syrup \$18.50

Omelette:

With salad, toast and chutney with ham & cheese \$19.50
or smoked salmon and goat cheese \$19.50

Bacon & eggs:

Eggs any style, roasted vine tomato, streaky bacon, toasts \$11.50
And wild pork sausage \$14.50

Œufs Garde-Manger:

Eggs any style, roasted tomatoes, bacon & sausage,
creamy mushroom and Brie cheese on toasts \$20

Œufs Benedicte:

Poached eggs, hollandaise, roasted vine tomatoes, spinach and toasts \$16.50,
with smoked salmon or bacon \$21

French breakfast:

Croissant, toasted baguette,
jam & butter, fruit juice and regular coffee \$12.50

Sandwiches

Ham & cheese croissant:

Served with salad \$8.50

Croque Monsieur:

Toasted ham sandwich, with salad \$10.50

Croque Madame:

Croque Monsieur with a fried egg \$11.50

Coffee and croissant \$8.50