

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 \$3, Spinach \$3, Salad \$3

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

Smoked salmon \$4, Leek fondue \$3, Goat cheese \$3

La Fermière

Mushroom, Portobello, onion, herbs & cream \$15.50,

with chicken or bacon or sausage \$19.50

La Capri

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

With chicken or bacon or spinach \$19.50

La Dijonnaise

Wild pork sausage, tomato, spinach,

potato, Dijon mustard sauce \$19.50

La Nordique

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

La Limousine

Beef mince, onion, mushroom, tomato ketchup,

egg & cheese \$21.50

La Grancopaise

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

La 3 Fromages

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

With chicken or bacon or sausage \$20.50

La Savoyarde

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

Normandy cider:

Ecusson brut
(dry)

Gls: \$8

Carafe (50cl): \$24

Bottle: \$38

Ecusson doux
(sweet)

Gls: \$7.50

Carafe (50cl): \$22.50

Bottle: \$35.50

Brittany cider

Loïc Raison brut
(dry)

Gls: \$7.50

Carafe (50cl): \$22.50

Bottle: \$35.50

Loïc Raison doux
(sweet)

Gls: \$7

Carafe (50cl): \$21

Bottle: \$33

Entrées & salads

Cold meat platter \$18.50,

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

French onion soup \$12.50,

Served with gratinéed emmental and crouton

Chicken liver pâté \$14.50

Served with toast, red onion jam & gherkins

Goat cheese salad \$15.50/\$21.50

Warm goat cheese on toast with honey, bacon, 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 \$28.50

Beef rump steak with French fries, 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

Canard à l'orange \$30.50

Confit duck leg, served with potatoes, beetroot, baby onions and orange sauce

Souris d'agneau braisée \$30.50

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

Scotch fillet of beef \$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

French fries \$8

Homemade desserts and cheeses

French cheeses selection \$18.50

Blackboard desserts \$10.50

www.legardemanger.co.nz

Bon appétit

Les crêpes simples

Lemon & sugar \$6

Butter & sugar \$6

Honey & walnut \$8

Jam \$6

Chocolat \$6

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 \$12.50: Lemon sorbet, vodka

Normande \$12.50: 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" selection of tea and herbal tea \$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.

Rinquínquin \$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.

Guignolet \$10

Wild cherry liqueur

Lillet blanc \$10

It is a blend of 85% Bordeaux region wines and 15% macerated liqueurs, mostly citrus liqueurs. It is then stirred in oak vats. During the aging process, Lillet is handled as a Bordeaux wine

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

Cognac fine/VSOP \$12/\$15

Absinthe \$14

Grand Marnier \$12

Armagnac fine/XO \$12/\$15

Poire William \$12

Green Chartreuse \$13

Soft drinks

Orange juice, apple juice \$5

Coke, coke zero \$5

Spicy tomato juice \$5

Lemonade \$5

Lemon lime & bitters \$5

Orangina, Ginger beer \$5

Diabolo grenadine or mint \$5

Brunch

French toast:

With cooked banana, bacon, blueberry compote & 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 \$15.50

Eggs Garde-Manger:

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

Eggs Benedicte:

Poached eggs, hollandaise, roasted vine tomatoes, spinach and toasts \$16.50,
with smoked salmon or bacon \$20.50

French breakfast:

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

Coffee and croissant \$7.50

Sandwiches

Ham & cheese croissant:

Served with salad \$7.50

Croque Monsieur:

Toasted ham sandwich, with salad \$9.50

Croque Madame:

Croque Monsieur with a fried egg \$10.50