

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 \$7.50

Addition:

Tomato \$1.50, onion \$1.50, Mushroom \$3.50, Spinach \$3.50, Salad \$3.50

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

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

La Fermière

Mushroom, onion, herbs & cream \$12.50,

with chicken or bacon or sausage \$17

La Dijonnaise

Wild pork sausage, tomatoes, spinach,

potatoes, Dijon mustard sauce \$17

La Capri

Goat cheese, honey, sundried tomato and walnut with salad \$12.50

With chicken or bacon or spinach \$17

La Nordique

Smoked salmon, leek fondue & lemon with salad \$17

La Grancopaise

Scallops, mushroom, leek fondue, white wine sauce, salad \$19.50

La Limousine

Beef mince, onion, mushroom, tomato coulis, egg & cheese \$18.50

La 3 Fromages

Cheddar, brie, blue cheese with walnut & salad \$14.50

With chicken or bacon or sausage or spinach \$19.50

La Savoyarde

Raclette cheese, bacon, onion, potato and cream \$17

Entrées

French onion soup \$10

Served with gratinéed croutons

Chicken liver pâté \$12

Served with garlic toast, red onion jam & gherkins

Goat cheese salad \$13.50

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

With Cured ham: +\$6.50

Mains

Tartiflette \$25

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

Beef Bourguignon, \$28

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

Coq au vin \$27

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

Souris d'agneau braisée \$27

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

Beef Scotch fillet \$28

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

Sides

Bread & butter \$4

Salad \$5

Gratin Dauphinois \$7

Garlic bread \$6

Green beans, tomatoes garlic butter sauce \$7

Please let the staff know about allergy and dietary requirement

www.legardemanger.co.nz

Bon appétit

Les crêpes simples

Lemon & sugar \$4

Jam \$4

Butter & sugar \$4

Chocolat \$4

Honey & walnut \$6

Nutella \$6

Les crêpes spéciales

Crêpe des alpages \$8

Blueberry, whipped cream

Crêpe White lady \$8

Vanilla ice cream, chocolate sauce & Chantilly

Crêpe martiniquaise \$10

Banana, coconut, French vanilla ice cream & chocolate sauce

Crêpe Belle-Helene \$10

Poached pear, vanilla ice cream and chocolate sauce

Crêpe Mont Blanc \$10

Chestnut cream, Poached pear, Chantilly, sliced almonds

Crêpe Suzette \$11

Crêpe with orange syrup flambéed at the table with Grand Marnier

Crêpe Calva \$12

Caramelized apple with vanilla ice cream flambéed with Calvados

Crêpe William \$13

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

Half a dozen plain crepe or galette \$12

A dozen plain crepe or galette \$20

Coffee

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

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

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

Brunch

All day

French toast:

With cooked banana, bacon & maple syrup \$16.50

Omelette:

With salad, toast and chutney with ham & cheese \$16.50
or smoked salmon and goat cheese \$16.50

Bacon & eggs:

Eggs any style, roasted vine tomato, streaky bacon, toasts \$10.50
And wild pork sausage \$14.50

Œufs Garde-Manger:

Eggs any style, roasted tomatoes, bacon & sausage,
creamy mushroom and Brie cheese on toasts \$18

Œufs Benedicte:

Poached eggs, hollandaise, roasted vine tomatoes, spinach and toasts \$14.50,
with smoked salmon or bacon \$17.50