

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 \$11.50

Addition:

Tomato \$2, onion \$2, Mushroom \$4.50, Spinach \$4.50, Salad \$4.50

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

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

La Fermière

Mushroom, onion, herbs & cream \$16.50

with chicken or bacon or sausage \$21

La Dijonnaise

Wild pork sausage, tomatoes, spinach,
potatoes, Dijon mustard sauce \$21

La Capri

Goat cheese, honey, sundried tomato and walnut & salad \$16.50

With chicken or bacon or spinach \$21

La Nordique

Smoked salmon, leek fondue & lemon with salad \$21

La Grancopaise

Scallops, mushroom, leek fondue, white wine sauce & salad \$25

La Limousine

Beef mince, onion, mushroom, tomato coulis, egg & cheese \$22.50

La 3 Fromages

Cheddar, brie, blue cheese with walnut & salad \$17.50

With chicken or bacon or sausage or spinach \$22

La Savoyarde

Raclette cheese, bacon, onion, potato and cream \$22.50

Normandy cider:

Ecusson Brut

(dry)

Glx: \$9

Carafe (50cl): \$27

Bottle: \$42.50

Ecusson doux

(sweet)

Glx: \$8.50

Carafe (50cl): \$25.50

Bottle: \$40

Brittany cider

Loïc Raison Brut

(dry)

Glx: \$8.50

Carafe (50cl): \$25.50

Bottle: \$40

Loïc Raison doux

(sweet)

Glx: \$8

Carafe (50cl): \$24

Bottle: \$37.50

Entrées

Cold meat platter \$19.50

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

French onion soup \$13.50

Served with gratinéed croutons

Chicken liver pâté \$15.50

Served with garlic toast, red onion jam & gherkins

Goat cheese salad \$19.50

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

With Pyrénées cured ham +\$5

Les escargots de Bourgogne \$15.50/\$28.50

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

Mains

Pave de rump steak sauce aux champignons \$30.50

Beef rump steak with fried potatoes, salad, mushroom sauce

Tartiflette \$30.50

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

Beef Bourguignon \$32.50

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

Coq au vin \$31.50

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

Souris d'agneau braisée \$33.50

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

Beef Scotch fillet \$33.50

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

Sides

Bread & butter \$5

Salad \$6

Gratin Dauphinois \$8.50

Garlic bread \$7.50

Green beans, tomatoes garlic butter sauce \$8.50

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 \$7.50

Honey & walnut \$8

Nutella \$8

Les crêpes spéciales

Crêpe White lady \$10.50

Vanilla ice cream, chocolate sauce & Chantilly

Crêpe des alpages \$11.50

Blueberry, whipped cream

Crêpe martiniquaise \$13.50

Banana, coconut, French vanilla ice cream & chocolate sauce

Crêpe Belle-Helene \$13.50

Poached pear, vanilla ice cream and chocolate sauce

Crêpe Mont Blanc \$13.50

Chestnut cream, Poached pear, Chantilly, sliced almonds

Crêpe Suzette \$13.50

Crêpe with orange syrup flambéed at the table with Grand Marnier

Crêpe Calva \$14.50

Caramelized apple with vanilla ice cream flambéed with Calvados

Crêpe William \$15.50

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

Les coupes glacées

3 Scoops \$9.50: vanilla, chocolate, strawberry, apple, lemon

Colonel \$14.50: Lemon sorbet, vodka

Normande \$14.50: Apple sorbet, calvados

Special coffee

Affogato Frangelico \$15.50: Vanilla ice cream, Frangelico and coffee

Normand \$14.50: Calvados, coffee and whipped cream

Irish coffee \$14.50: 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 \$12 (sparkling), *Kir* \$10.50 (white wine), *Kir Breton* \$9.50 (Cider)
Blackcurrant, Peach, Blackberry, Blueberry, Raspberry, Wild strawberry, Violet, Apricot, Fig

Dubonnet \$12

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

Rinquínquin \$12

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

Pommeau de normandie \$12

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 \$12

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

Noix de St-Jean \$12

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

Pineau des Charentes \$12

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

Chouchen \$12

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

Lillet blanc \$12

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

Guignolet \$12

Wild cherry liqueur.

Genépi \$15

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 \$13/\$16

Grand Marnier \$13

Mirabelle eau de vie \$13

Cognac fine/VSOP \$13/\$16

Armagnac fine/XO \$13/\$16

Green Chartreuse \$14

Absinthe \$16

Poire William \$13

Vieille Prune \$13

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 \$19.50

Omelette:

With salad, toast and chutney with ham & cheese \$21.50
or smoked salmon and goat cheese \$21.50

Bacon & eggs:

Eggs any style, roasted vine tomato, streaky bacon, toasts \$13.50
And wild pork sausage \$17.50

Œufs Garde-Manger:

Eggs any style, roasted tomatoes, bacon & sausage,
creamy mushroom and Brie cheese on toasts \$23

Œufs Benedicte:

Poached eggs, hollandaise, roasted vine tomatoes, spinach and toasts \$18.50,
with smoked salmon or bacon \$23

French breakfast:

Croissant, toasted baguette,
jam & butter, fruit juice and regular coffee \$13.50

Sandwiches

Ham & cheese croissant:

Served with salad \$9.50

Croque Monsieur:

Toasted ham sandwich, with salad \$11.50

Croque Madame:

Croque Monsieur with a fried egg \$13.50

Coffee and croissant \$7.50