

## 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 \$2.50, onion \$2.50, Mushroom \$6,

Spinach \$5.50, Salad \$5.50

Wild pork sausage \$5.50, Bacon \$5.50, Chicken \$5.50, Ham \$5.50

Smoked salmon \$5.50, Leek fondue \$6.50, Goat cheese \$5.50

### La Fermière

Mushroom, onion, herbs & cream \$17.50

with chicken or bacon or sausage \$23

### La Dijonnaise

Wild pork sausage, tomatoes, spinach,  
potatoes, Dijon mustard sauce \$23

### La Capri

Goat cheese, honey, sundried tomato and walnut & salad \$17.50

With chicken or bacon or spinach \$23

### La Nordique

Smoked salmon, leek fondue & lemon with salad \$23

### La Grancopaise

Scallops, mushroom, leek fondue, white wine sauce & salad \$26.50

### La Limousine

Beef mince, onion, mushroom, tomato coulis, egg & cheese \$25.50

### La 3 Fromages

Cheddar, brie, blue cheese with walnut & salad \$18.50

With chicken or bacon or sausage or spinach \$24

### La Savoyarde

Raclette cheese, bacon, onion, potato and cream \$24.50

### Normandy cider:

Ecusson Brut

(dry)

Gl: \$9

Carafe (50cl): \$27

Bottle: \$42.50

Ecusson doux

(sweet)

Gl: \$8.50

Carafe (50cl): \$25.50

Bottle: \$40

### Brittany cider

Loïc Raison Brut

(dry)

Gl: \$8.50

Carafe (50cl): \$25.50

Bottle: \$40

Loïc Raison doux

(sweet)

Gl: \$8

Carafe (50cl): \$24

Bottle: \$37.50

## Entrées

*Cold meat platter \$20.50*

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

*French onion soup \$14.50*

Served with gratinéed croutons

*Chicken liver pâté \$16.50*

Served with garlic toast, red onion jam & gherkins

*Goat cheese salad \$20.50*

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

With Pyrénées cured ham +\$7.50

*Les escargots de Bourgogne \$16.50/\$29.50*

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

## Mains

*Pave de rump steak sauce aux champignons \$32.50*

Beef rump steak with fried potatoes, salad, mushroom sauce

*Tartiflette \$32.50*

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

*Beef Bourguignon \$35.50*

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

*Coq au vin \$32.50*

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

*Souris d'agneau braisée \$36.50*

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

*Beef Scotch fillet \$35.50*

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

## Sides

Bread & butter \$5.50

Salad \$6.50

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](http://www.legardemanger.co.nz)

*Bon appétit*

## Les crêpes simples

Lemon & sugar \$6

Jam \$6

Butter & sugar \$6

Chocolat \$8

Honey & walnut \$8

Nutella \$8.50

## Les crêpes spéciales

*Crêpe White lady* \$11

Vanilla ice cream, chocolate sauce & Chantilly

*Crêpe des alpages* \$12

Blueberry, whipped cream

*Crêpe martiniquaise* \$14

Banana, coconut, French vanilla ice cream & chocolate sauce

*Crêpe Belle-Helene* \$14

Poached pear, vanilla ice cream and chocolate sauce

*Crêpe Mont Blanc* \$14

Chestnut cream, Poached pear, Chantilly, sliced almonds

*Crêpe Suzette* \$14

Crêpe with orange syrup flambéed at the table with Grand Marnier

*Crêpe Calva* \$15.50

Caramelized apple with vanilla ice cream flambéed with Calvados

*Crêpe William* \$16.50

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

## Les coupes glacées

*3 Scoops* \$10: 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* \$12.50 (*sparkling*), *Kir* \$11 (*white wine*), *Kir Breton* \$9.50 (*Cider*)  
Blackcurrant, Peach, Blackberry, Blueberry, Raspberry, Wild strawberry, Violet, Apricot, Fig

### *Dubonnet* \$12.50

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

### *Rinquínquin* \$12.50

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

### *Pommeau de normandie* \$12.50

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* \$12.50

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

### *Noix de St-Jean* \$12.50

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

### *Pineau des Charentes* \$12.50

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

### *Chouchen* \$12.50

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* \$12.50

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* \$12.50

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

Cognac fine/VSOP \$13/\$16

Absinthe \$16

Grand Marnier \$13

Armagnac fine/XO \$13/\$16

Poire William \$13

Mirabelle eau de vie \$13

Green Chartreuse \$14

Vieille Prune \$13

## Soft drinks \$5

Juices: Orange or apple or pineapple

Coca Cola, Coca Cola zero, Sprite

Spicy tomato juice

Orangina, Ginger beer

Lemon lime & bitters

Diabolo grenadine or mint

# Brunch

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 \$22.50

or smoked salmon and goat cheese \$22.50

## Bacon & eggs:

Eggs any style, roasted vine tomato, streaky bacon, toasts \$14.50

And wild pork sausage \$20

## Œufs Garde-Manger:

Eggs any style, roasted tomatoes, bacon & sausage,  
creamy mushroom and Brie cheese on toasts \$25.50

## Œufs Benedicte:

Poached eggs, hollandaise, roasted vine tomatoes, spinach and toasts \$18.50,  
with smoked salmon or bacon \$24

## French breakfast:

Croissant, toasted baguette,  
jam & butter, fruit juice and regular coffee \$15.50

# Sandwiches

## Ham & cheese croissant:

Served with salad \$9.50

## Croque Monsieur:

Toasted ham sandwich, with salad \$15.50

## Croque Madame:

Croque Monsieur with a fried egg \$17.50

Coffee and croissant \$7.50