

## 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 \$12.50

### Addition:

Tomato \$3, onion \$2.50, Mushroom \$6,

Spinach \$6, Salad \$5.50

Wild pork sausage \$6, Bacon \$6, Chicken \$6, Ham \$6

Smoked salmon \$6, Leek fondue \$6, Goat cheese \$6

### La Fermière

Mushroom, onion, herbs & cream \$18.50

with chicken or bacon or sausage \$24.50

### La Dijonnaise

Wild pork sausage, tomatoes, spinach,  
potatoes, Dijon mustard sauce \$24.50

### La Capri

Goat cheese, honey, sundried tomato and walnut & salad \$18.50

With chicken or bacon or spinach \$24.50

### La Nordique

Smoked salmon, leek fondue & lemon with salad \$24.50

### La Grancopaise

Scallops, mushroom, leek fondue, white wine sauce & salad \$27.50

### La Limousine

Beef mince, onion, mushroom, tomato sauce, egg & cheese \$26.50

### La 3 Fromages

Cheddar, brie, blue cheese with walnut & salad \$19.50

With chicken or bacon or sausage or spinach \$25.50

### La Savoyarde

Raclette cheese, bacon, onion, potato and cream \$25.50

### Normandy cider:

#### Ecusson Brut

(dry)

Glx: \$9.50

Carafe (50cl): \$28.50

Bottle: \$45

#### Ecusson doux

(sweet)

Glx: \$9

Carafe (50cl): \$27

Bottle: \$42.50

#### Brittany cider

##### Loïc Raison Brut

(dry)

Glx: \$9

Carafe (50cl): \$27

Bottle: \$42.50

##### Loïc Raison doux

(sweet)

Glx: \$8.50

Carafe (50cl): \$25.50

Bottle: \$40

## Entrées

### *Cold meat platter \$21*

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

### *French onion soup \$16*

Served with gratinéed croutons

### *Chicken liver pâté \$17.50*

Served with sourdough toast, red onion jam & pickles

### *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

### *Pavé de rump steak sauce aux champignons \$35.50*

Beef rump steak with pan-fried potatoes, salad, mushroom sauce

### *Tartiflette \$35.50*

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

### *Beef Bourguignon \$38.50*

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

### *Coq au vin \$36.50*

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

### *Souris d'agneau braisée \$40.50*

Red wine braised lamb shank, new potatoes, bacon, vegetables

### *Beef Scotch fillet \$40.50*

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

## Sides

Bread & butter \$5.50

Salad \$7.50

Gratin Dauphinois \$9.50

Garlic bread \$8.50

Broccoli, tomatoes garlic butter sauce \$9.50

*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* \$11.50

Vanilla ice cream, chocolate sauce & Chantilly

*Crêpe des alpages* \$12.50

Blueberry, whipped cream

*Crêpe martiniquaise* \$15

Banana, coconut, French vanilla ice cream & chocolate sauce

*Crêpe Belle-Helene* \$15

Poached pear, vanilla ice cream and chocolate sauce

*Crêpe Mont Blanc* \$15

Chestnut cream, Poached pear, Chantilly, sliced almonds

*Crêpe Suzette* \$15

Crêpe with orange syrup flambéed at the table with Grand Marnier

*Crêpe Calva* \$16.50

Caramelized apple with vanilla ice cream flambéed with Calvados

*Crêpe William* \$17.50

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

## Les coupes glacées

*3 Scoops* \$11: vanilla, chocolate, strawberry, apple, lemon

*Colonel* \$15.50: Lemon sorbet, vodka

*Normande* \$15.50: Apple sorbet, calvados

## Special coffee

*Affogato Frangelico* \$16.50: Vanilla ice cream, Frangelico and coffee

*Normand* \$15.50: Calvados, coffee and whipped cream

*Irish coffee* \$15.50: Irish whiskey, coffee and whipped cream

## Coffee

*Short Black, Long Black, Flat White, Macchiato* \$4.50

*Hot Chocolate, Latte, Chai Latte, Cappuccino, Mochaccino* \$5.50

*Café viennois, chocolat viennois* \$6

*"Harney and Sons" teas and herbal teas* \$4.50

## 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

*French toast \$20.50*

With cooked banana, bacon & maple syrup

*Omelette \$23.50*

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

*Bacon & eggs \$14.50*

Eggs any style, roasted tomato, streaky bacon, toasts

**Add wild pork sausage +\$6**

*Œufs Garde-Manger \$27.50*

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

*Œufs Benedicte \$18.50*

Poached eggs, hollandaise, roasted tomatoe, spinach and toasts,

**Add smoked salmon or bacon +\$6**

*French breakfast \$15.50*

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

# Sandwiches

*Ham & cheese croissant \$10.50*

Served with salad

*Croque Monsieur \$15.50*

Toasted ham sandwich, with salad

*Croque Madame \$17.50*

Croque Monsieur with a fried egg

*Coffee and croissant \$7.50*