

## Les Galettes

*A galette is a savoury crêpe; it is made of buckwheat flour, so it is gluten-friendly (traces of gluten may remain). In France it is usually accompanied by cider. Normandy cider is fruitier and stronger in taste.*

### La Complète

egg and cheese \$13.50

### Addition:

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

Spinach \$6, Salad \$6

Wild pork sausage \$7, Bacon \$7, Chicken \$7, Ham \$7

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

### La Fermière

Mushroom, onion, herbs & cream \$20.50

with chicken or bacon or sausage \$27.50

### La Dijonnaise

Wild pork sausage, tomatoes, spinach,  
potatoes, Dijon mustard sauce \$27.50

### La Capri

Goat cheese, honey, sundried tomato and walnut & salad \$20.50

With chicken or bacon or spinach \$27.50

### La Nordique

Smoked salmon, leek fondue & lemon with salad \$26.50

### La Grancopaise

Scallops, mushroom, leek fondue, white wine sauce & salad \$30.50

### La Limousine

Beef mince, onion, mushroom, tomato sauce, egg & cheese \$27.50

With plant based mince \$29.50

### La 3 Fromages

Cheddar, brie, blue cheese with walnut & salad \$22.50

With chicken or bacon or sausage or spinach \$29.50

### La Savoyarde

Raclette cheese, bacon, onion, potato and cream \$29.50

### Normandy cider:

Ecusson Brut  
(dry)

Gl: \$10.50

Carafe (50cl): \$31.50

Bottle: \$48.50

Ecusson doux  
(sweet)

Gl: \$9.50

Carafe (50cl): \$28.50

Bottle: \$46.50

### Brittany cider

Loïc Raison Brut  
(dry)

Gl: \$10.50

Carafe (50cl): \$31.50

Bottle: \$48.50

Loïc Raison doux  
(sweet)

Gl: \$9.50

Carafe (50cl): \$28.50

Bottle: \$46.50

## Entrées

*Cold meat platter \$23.50*

Selection of New Zealand and French cured meat, with pickles and bread

*French onion soup \$19.50*

Served with gratinéed cheese and croutons

*Duck liver parfait \$20.50*

Served with sourdough toast, red onion jam & pickles

*Goat cheese salad \$22.50*

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

With lardon +\$5.50

*Les escargots de Bourgogne \$19.50/\$37.50*

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

## Mains

*Pavé de rump steak sauce aux champignons \$40.50*

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

*Tartiflette \$40.50*

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

*Beef Bourguignon \$44.50*

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

*Coq au vin \$43.50*

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

*Souris d'agneau braisée \$44.50*

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

*Beef Scotch fillet \$44.50*

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

## Sides

Bread & butter \$7.50

Salad \$7.50

Gratin Dauphinois \$12.50

Garlic bread \$10.50

Green beans, tomatoes garlic butter sauce \$12.50

*Please let the staff know about allergy and dietary requirement*

*Any alteration to dishes may incur an extra*

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

*Bon appétit*

## Les crêpes simples

Lemon & sugar \$7.50

Jam \$7.50

Butter & sugar \$7.50

Chocolat \$9.50

Honey & walnut \$9.50

Nutella \$10.50

## Les crêpes spéciales

*Crêpe White lady* \$13.50

Vanilla ice cream, chocolate sauce & Chantilly

*Crêpe des alpages* \$14.50

Blueberry, whipped cream

*Crêpe martiniquaise* \$17.50

Banana, coconut, French vanilla ice cream & chocolate sauce

*Crêpe Belle-Helene* \$17.50

Poached pear, vanilla ice cream and chocolate sauce

*Crêpe Mont Blanc* \$17.50

Chestnut cream, Poached pear, Chantilly, sliced almonds

*Crêpe Suzette* \$17.50

Crêpe with orange syrup flambéed at the table with Grand Marnier

*Crêpe Calva* \$19.50

Caramelized apple with vanilla ice cream flambéed with Calvados

*Crêpe William* \$20.50

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

## Les coupes glacées

*3 Scoops* \$12: vanilla, chocolate, strawberry, apple, lemon

*Colonel* \$16.50: Lemon sorbet, vodka

*Normande* \$16.50: Apple sorbet, calvados

## Special coffee

*Affogato Frangelico* \$19.50: Vanilla ice cream, Frangelico and coffee

*Normand* \$17.50: Calvados, coffee and whipped cream

*Irish coffee* \$17.50: Irish whiskey, coffee and whipped cream

## Coffee

*Short Black, Long Black, Flat White, Macchiato* \$5.50

*Hot Chocolate, Latte, Chai Latte, Cappuccino, Mochaccino* \$6.50

*Café viennois, chocolat viennois* \$7.50

*"Harney and Sons" teas and herbal teas* \$5.50

*Soy or almond milk or oat milk: +\$1, Extra cream: \$1.5, Extra milk: \$0.5*

## Aperitifs traditionnels

*Kir royal* \$13.50 (*sparkling*), *Kir* \$11.50 (*white wine*), *Kir Breton* \$11.50 (*Cider*)  
Blackcurrant, Peach, Blackberry, Blueberry, Raspberry, Wild strawberry, Violet, Apricot, Fig

### *Dubonnet* \$13.50

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

### *Rinquínquin* \$13.50

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

### *Pommeau de normandie* \$13.50

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* \$13.50

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

### *Noix de St-Jean* \$13.50

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

### *Pineau des Charentes* \$13.50

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

### *Chouchen* \$13.50

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* \$13.50

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* \$13.50

Wild cherry liqueur.

### *Genépi* \$16.50

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 VSOP/15years old \$15/\$19

Cognac fine/VSOP \$14/\$18

Absinthe \$19

Grand Marnier \$14

Armagnac fine/XO \$14/\$19

Poire William \$14

Mirabelle eau de vie \$14

Green Chartreuse \$14

Vieille Prune \$16

## Soft drinks \$6.50

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 \$23.50*

With cooked banana, bacon & maple syrup

*Omelette \$26.50*

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

*Bacon & eggs \$18.50*

Eggs any style, roasted tomato, streaky bacon, toasts

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

*Œufs Garde-Manger \$30.50*

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

*Œufs Benedicte \$19.50*

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

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

*French breakfast \$16.50*

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

# Sandwiches

*Ham & cheese croissant \$11.50*

Served with salad

*Croque Monsieur \$18.50*

Toasted ham sandwich, with salad

*Croque Madame \$20.50*

Croque Monsieur with a fried egg

*Coffee and croissant \$9.50*

Any regular size coffee and plain croissant with jam and butter

*Coffee and almond croissant \$11*

Any regular size coffee and an almond croissant