



Menu

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Breakfast

Classic breakfast 16.00

2 eggs your way,
toasted ciabatta, portobello mushroom

Big Breakfast 31.00

2 eggs your way,
toasted ciabatta hash brown, sausages, baked
beans, portobello mushroom & bacon

Creamy Mushroom 26.00

Sautéed mushrooms in a rich, velvety cream sauce
with garlic and parsley butter, in a house made bun
served with green salad

Eggs Benedict 25.00

2 poached eggs toasted ciabatta, our house-made
hollandaise sauce, select one of the following:
Bacon or Portobello Mushroom or Salmon

French Omelette 27.00

3 eggs, toasted ciabatta, green salad, select one of
the following:

- Smoked salmon, goats cheese, baby spinach
- Ham and cheese
- Fine herbs

20.00

Waffle & fried chicken 28.00

House made french waffle & fried chicken tenders,
maple syrup and pickles

French toast 27.00

House made brioche, salted caramel, & lemony
cream, served with poached pear or torched banana
add bacon for an extra 6.00

Sides

French Fries 11.00

House made fried chicken (3 tenders) 14.50

Smoked salmon 9.00

Bacon (3 trips) 8.50

Sausage (3) 6.50

Toasted Ciabatta 4.00

Portobello mushrooms 8.00

Lunch

Winter salad 23.00

Salad, goat cheese, walnut, honey and kumara with
french dressing

Croque Mr “toastie”. 12.00

Ham or salmon and cheese sandwich topped with rich
Mornay sauce and melted cheese

Add salad 3.00

Add fries 4.00

French Hot dog 15.00

Homemade bun, Frankfurter sausage, fried onion,
Raclette cheese, ketchup and american mustard

Add salad 3.00

Add fries 4.00

Soup of the week 18.00

Ask a staff member

French Onion soup 15.00

Authentic french onion soup, based on chicken stock
with melted cheese and cheese toasted croutons

French burger 31.00

House made bun, beef patty, Brie cheese, fried onions,
green salad, tomato, pickles, fries

Fried chicken burger 31.00

House made bun & fried chicken tenders, cheddar
cheese, bacon, green salad, tomato, pickles, fries

Coq au vin 32.00

Classic French stew of chicken braised in red wine
with mushrooms, onions, bacon, and herbs. Rich,
hearty, and full of flavor served with mashed potatoes

Spinach 5.00

Eggs(2) any style 6.50

Hash brown 5.00

GF toast 4.50

Crêpes (sweet)

Basique 13.00

Select one of the following
sugar/jam /maple syrup

Citron 13.00

Lemon, sugar and whipped cream

Nutella 14.00

and whipped cream

Delicate 16.50

Dark chocolate, roasted almonds, banana and
whipped cream

Bretonne 16.50

Apple and salted butter caramel sauce and
whipped cream

Berry 15.00

Berry coulis and dark chocolate sauce, and
whipped cream

Banoffee 16.00

Banana, caramel sauce and whipped cream

ADD ON

Vanilla ice cream 4.50

Whipped cream 0.50

Waffles

Icing sugar 10.00

Salted butter caramel sauce 12.00

Jam 11.50

Nutella 12.00

Gourmet waffle 17.00

Nutella, banana and whipped cream

ADD ON

Vanilla ice cream 4.50

Whipped cream 0.50

Galettes (savoury)

Classique 16.00

ham & cheese

Complete 19.00

Egg & ham & cheese

select one of the following

mushroom/ fresh baby spinach/ caramelised onions

or all 3 for an extra 4.00

Farmer 21.50

Roasted chicken, creamed goats cheese, mushroom,
caramelised onions

Bacon & brie 21.00

Bacon, brie, caramelised onions

Chicken & Cranberry 21.00

Roasted chicken, brie, cranberry

Nordique 23.00

Smoked salmon, creamed goat cheese, fresh spinach

Italian 26.00

Prosciutto, parmesan, pesto, salad

Raclette 26.00

Raclette cheese , prosciutto, caramelised onion, salad

Add green salad for \$3.00

Cabinet food

Savoury

Chicken & mushroom pie 10.00

Mince & cheese pie 10.00

Ham & cheese quiche 7.90

Vegeterian quiche 7.90

Ham & cheese croissant 10.00

Croque monsieur 12.00

Add green salad for \$3.00

Cabinet food

Sweet

Canelé	5.00
Croissant	5.50
Pain au chocolat	6.00
Brioche suisse	6.00
Kouign aman	6.00
Tropezienne	6.00
Pain aux raisins	6.50
Almond croissant	7.00
Apple turnover	7.00
Apricot danish	7.20
Nutella Croissant	7.50
Hazelnut croissant	8.00
Strawberry croissant	8.00

Hot drinks

Hot chocolate/ Sweet/Dark	5.00
Homemade Praline Latte	6.00
Homemade Chai Latte/ Sweet/Spicy	5.00
Matcha Latte	5.00
Fluffy	3.00
Tea /Herbal Tea	4.50
(English breakfast, Earl grey Paris, Green tea jade green sencha, Green tea Feng Shui, Peppermint, Ginger spice, Peach berry crumble, Chamomile)	

Wine & bubbles

Rose	Glass/bottle
Provence	17.00/85.00
White wine	
Sauvignon blanc	16.00/60.00
Red wine	
Syrah	16.00/60.00
Sparkling	
Prosecco Gancia	18.00/59.00
Champagne	140.00
Mimosa	18.00

Coffee

Black	4.50
(espresso, short black, long black, americano)	

White	
Cappuccino	5.00
Flat white	5.00
Latte	5.00
Mocha	5.00
Macchiato	4.50
Piccolo	4.50

Medium +0.50 / Large +1.00

ADD ON	
Oat, Soy, Almond, Coconut	0.50
Vanilla, Salted caramel, Hazelnut	0.50

Cold drinks

Ice Latte / Iced mocha/ Ice chai	
Ice chocolate / Ice matcha	7.50
Ice americano	6.00
Homemade Ice tea peach/peach berry	6.50
Mont blanc	9.00
(iced coffee with hazelnut mousse on top)	
Smoothie berry banana	9.00
Homemade Ginger and Spicy infusion	6.00
Affogato	9.00
Fresh orange juice	8.00
Most juice selection	6.50
(apple orange mango, apple peach, apple feijoa, apple guava, sparkling apple black currant)	
Coke, diet coke, fanta, sprite, ginger beer	6.50
Black currant juice	4.50
Sparkling water	6.00
Still water	6.00

Beers	
Hazy	11.00
Heineken/Corona	9.00
Heineken 0%	9.00
Heineken light	9.00

Pals	
Vodka, peach, passionfruit and soda	9.00
Vodka, Lime and Soda	9.00