



Menu

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Breakfast

Classic breakfast 16.50
2 eggs your way,
toasted ciabatta, portobello mushroom

Big Breakfast 31.50
2 eggs your way,
toasted ciabatta hash brown, sausages, baked
beans, portobello mushroom & bacon

Creamy Mushroom 26.50
Sautéed mushrooms in a rich, parmesan and cream
sauce with garlic and parsley butter, in a house
made bun served with green salad

Eggs Benedict 26.50
2 poached eggs toasted ciabatta, our house-made
hollandaise sauce, select one of the following:
Bacon or Portobello Mushroom or Salmon

French Omelette 28.50
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 29.00
House made french waffle & fried chicken tenders,
maple syrup and pickles

French toast 25.00
House made brioche, salted caramel, & lemony
cream, served with poached pear or poached peach
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 strips) 8.50
Sausage (3) 6.50
Toasted Ciabatta 4.00
Portobello mushrooms 8.00

Lunch

Winter salad 25.00
Salad, goat cheese, walnut, honey and kumara with
french dressing

Croque Mr “toastie” 17.00
Ham or salmon and cheese sandwich topped with rich
Mornay sauce and melted cheese and salad
Add fries 4.00

French Hot dog 19.50
Homemade bun, Frankfurter sausage, caramelised
onion, Raclette cheese, ketchup and american
mustard served with salad
Add fries 4.00

French Onion soup 16.00
Authentic french onion soup, based on chicken stock
with melted cheese and cheese toasted croutons

French burger 29.00
House made bun, beef patty, Brie cheese, green salad,
tomato, pickles, fries

Fried chicken burger 29.00
House made bun & fried chicken tenders, cheddar
cheese, bacon, green salad, tomato, pickles, fries

Beef Scotch Fillet, sauce au poivre. 40.00
Scotch fillet finished with classic pepper sauce served
with fries and salad

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

Crème brûlée 10.00

Spinach 5.00
Eggs(2) any style 6.50
Hash brown 5.00
GF toast 4.50

Crêpes (sweet)

Basique 14.00
Select one of the following
sugar/jam /maple syrup
whipped cream

Citron 14.00
Lemon, sugar and whipped cream

Nutella 15.50
and whipped cream

Delicate 17.50
Dark chocolate, roasted almonds, banana and
whipped cream

Bretonne 17.50
Apple and salted butter caramel sauce and
whipped cream

Berry 15.50
Berry coulis and dark chocolate sauce, and
whipped cream

Banoffee 17.50
Banana, caramel sauce, chocolate sauce and
whipped cream

KitKat 19.00
KitKat spread, KitKat bar and whipped cream

Waffles

Icing sugar whipped cream 10.00

Salted butter caramel sauce 12.00
whipped cream

Jam whipped cream 11.50

Nutella whipped cream 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 16.50
ham & cheese

Complete 22.00
Egg & ham & cheese
select one of the following
mushroom/ fresh baby spinach/ caramelised onions
or 2 for an extra 2.00
or all 3 for an extra 4.00

Farmer 25.00
Roasted chicken, creamed goats cheese, mushroom,
caramelised onions

Bacon & brie 23.00
Bacon, brie, caramelised onions

Chicken & Cranberry 24.00
Roasted chicken, brie, cranberry

Nordique 25.50
Smoked salmon, creamed goat cheese, fresh spinach

Italian 26.50
Prosciutto, parmesan, pesto, salad

Raclette 26.50
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

Vegetarian quiche 7.90

Ham & cheese croissant 10.00

Add green salad for \$3.00

Cabinet food

Sweet

Canelé	5.00
Croissant	6.00
Pain au chocolat	6.50
Brioche suisse	6.50
Kouign aman	6.50
Almond croissant	7.00
Apple turnover	7.00
Pain aux raisins	7.50
Apricot danish	7.50
Nutella Croissant	7.50

All our handmade pastries are available frozen,
ready to bake in your own oven

Wine & bubbles

Rosé	Glass/bottle
Domaine La Source 2023	17.00/85.00

White wine	
Chablis - Chardonnay	16.00/74.00
Petit Bourgeois 2023 - Sauvignon.	16.00/74.00

Red wine	
La Muse 2022- Syrah	16.00/60.00

Sparkling	
Mimosa	18.00
Prosecco Gancia	200ml 18.00/59.00
Monmousseau	16.00/60.00

Beers	
Hazy	11.00
Heineken/Corona	9.00
Heineken 0%	9.00
Heineken light	9.00
Kerisac cider brut 250ml	11.00

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

Coffee

Black	5.00
(espresso, short black, long black, americano)	

White	Small	Medium	Large
Cappuccino	5.50	6.00	6.50
Flat white	5.50	6.00	6.50
Latte	5.50	6.00	6.50
Mocha	5.50	6.00	6.50
Macchiato	5.00		
Piccolo	5.00		

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

Hot drinks

Size	Small	Medium	Large
Hot chocolate: Sweet/Dark	5.00	5.50	6.00
Praline Latte	6.00	6.50	7.00
Chai Latte: Sweet/Spicy	5.00	5.50	6.00
Matcha Latte : Sweet /Regular	6.00	6.50	7.00
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)			

Cold drinks

Iced Latte / Iced mocha/ Iced chai/	
Iced chocolate	7.50
Iced matcha: Regular/Sweet /Berry	8.00
Iced americano	6.00
Homemade iced tea peach/peach berry	6.50
Mont Blanc	9.00
(iced coffee with hazelnut mousse on top)	
Smoothie : Banana mango / Banana berry	9.00
Affogato	9.00
Fresh orange juice	8.00
Most juice selection	6.50
(apple orange mango, apple peach, apple feijoa, apple, sparkling apple black currant)	
Coke, Diet coke, Fanta, Sprite, Ginger beer	6.50
Black currant juice	4.50
Sparkling water 500 ml / 1 L	6.00/12.00
Still water	6.00