

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 \$9.50

Addition:

Tomato \$1.50, avocado \$1.50, onion \$2, Mushroom \$3, Salad \$3

Bacon \$3, Chicken \$3, Ham \$3

Smoked salmon \$3, Leek fondue \$3, Goat cheese \$3

La Fermière

Mushroom, onion, herbs & cream \$13.50,

with chicken or bacon \$16.50

La Capri

Goat cheese, honey, sundried tomato and walnut with salad \$14.50

With chicken or bacon \$17.50

La Limousine

Steak mince, onion, mushroom, tomato coulis & egg \$16.50

La Bretonne

Mushroom, bacon, shallots, onion and tomatoes \$16.50

La Nordique

Smoked salmon, leek fondue & lemon with salad \$16.50

La Grancopaise

Scallops, mushroom, leek fondue, white wine sauce \$17.50

La 3 Fromages

Cheddar, brie, blue cheese with walnut & salad \$16.50

With chicken or bacon \$19.50

La Savoyarde

Raclette cheese, bacon, onion, potato and cream \$18.50

Normandy cider:

Ecusson Brut

(dry)

Gls: \$6.50

Carafe (50cL): \$19.50

Bottle: \$29.50

Ecusson doux

(sweet)

Gls: \$6

Carafe (50cL): \$18

Bottle: \$28.50

Brittany cider

Loïc Raison Brut (dry)

Gls: \$6

Carafe (50cL): \$18

Bottle: \$28.50

Loïc Raison doux (sweet)

Gls: \$5

Carafe (50cL): \$15

Bottle: \$22.50

Entrées

French onion soup \$10.50.

Served with gratinéed toast

Chicken liver pâté \$12.50

Served with toast & gherkins

Goat cheese salad \$14.50

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

Les escargots de Bourgogne \$10.50/\$19.50

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

Mains

Bavette aux échalotes \$20.50

Flank steak with French fries, aioli, salad, shallots & red wine sauce

Tartiflette \$22.50

Baked potatoes with onion, bacon and cream, topped with Reblochon cheese

Beef Bourguignon. \$24.50

Beef and red wine casserole, with potatoes and mixed vegetables

Cog au vin \$24.50

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

Navarin d'agneau \$24.50

Lamb leg casserole, with potatoes, baby carrots, turnip and green beans

Scotch fillet \$27.50

With gratin dauphinois, roasted vine tomato, salad and blue cheese sauce

Les Sides

French fries \$7

Salad \$5

Gratin Dauphinois \$7

Garlic bread \$6

Green beans, tomatoes garlic butter sauce \$7

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Bon appétit

Les crêpes simples

Lemon & sugar \$5

Jam \$5

Butter & sugar \$5

Chocolat \$5

Honey & walnut \$5

Nutella \$7

Les crêpes spéciales

Crêpe des alpages \$9.50

Blueberry, whipped cream

Crêpe White lady \$10.50

Vanilla ice cream, chocolate sauce & Chantilly

Crêpe martiniquaise \$10.50

Banana, coconut, French vanilla ice cream & chocolate sauce

Crêpe Belle-Helene \$11.50

Poached pear, vanilla ice cream and chocolate sauce

Crêpe Mont Blanc \$12.50

Chestnut cream, Poached pear, Chantilly, sliced almonds

Crêpe Suzette \$11.50

Crêpe with orange syrup flambéed at the table with Grand Marnier

Crêpe Calva \$12.50

Caramelized apple with vanilla ice cream flambéed with Calvados

Crêpe William \$14.50

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

Les coupes glacées

3 Scoops \$8.50: vanilla, chocolate, strawberry, apple, lemon

Colonel \$11.50: Lemon sorbet, vodka

Normande \$11.50: Apple sorbet, calvados

Special coffee

Affogato Frangelico \$13: Vanilla ice cream, Frangelico and coffee

Normand \$12: Calvados, coffee and whipped cream

Irish coffee \$12: Irish whiskey, coffee and whipped cream

Coffee

Short Black, Long Black, Flat White, Macchiato \$3.50

Hot Chocolate, Latte, Chai Latte, Cappuccino, Mochaccino \$4

Café viennois, chocolat viennois \$4.50

Loose leaf tea and herbal tea \$4

Aperitifs traditionnels

Kir royal \$10 (sparkling)

Kir \$9 (white wine)

Kir Breton \$8.5 (Cider)

Choices of flavour: Blackcurrant, Peach, Blackberry, Blueberry, Raspberry, Wild strawberry

Dubonnet \$8

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

Ringuquin \$8

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

Pommeau de normandie \$8

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 \$8

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

Noix de St-Jean \$8

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

Pineau des Charentes \$8

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

Guignolet \$8

Wild cherry liqueur

Genépi \$9

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 \$10

Cognac \$10

Absinthe \$12

Grand Marnier \$10

Armagnac \$10

Poire William \$10

Soft drinks

Orange juice, apple juice \$3.50

Coke, coke zero \$3.50

Spicy tomato juice \$4

Lemonade \$3.50

Lemon lime & bitters \$4

Orangina, Ginger beer \$4.50

Diabolo grenadine or mint \$4