

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 \$12.50

Addition:

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

Spinach \$6, Salad \$6

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 \$20.50

with chicken or bacon or sausage \$26.50

La Dijonnaise

Wild pork sausage, tomatoes, spinach,
potatoes, Dijon mustard sauce \$26.50

La Capri

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

With chicken or bacon or spinach \$26.50

La Nordique

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

La Grancopaise

Scallops, mushroom, leek fondue, white wine sauce & salad \$29.50

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 \$28.50

La Savoyarde

Raclette cheese, bacon, onion, potato and cream \$28.50

Normandy cider:

Ecusson Brut
(dry)

Gl: \$9.50

Carafe (50cl): \$28.50

Bottle: \$45

Ecusson doux
(sweet)

Gl: \$9

Carafe (50cl): \$27

Bottle: \$42.50

Brittany cider

Loïc Raison Brut
(dry)

Gl: \$9

Carafe (50cl): \$27

Bottle: \$42.50

Loïc Raison doux
(sweet)

Gl: \$8.50

Carafe (50cl): \$25.50

Bottle: \$40

Entrées

Cold meat platter \$23.50

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

French onion soup \$18.50

Served with gratinéed cheese and croutons

Chicken liver pâté \$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 \$17.50/\$31.50

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

Mains

Pavé de rump steak sauce aux champignons \$39.50

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

Tartiflette \$38.50

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

Beef Bourguignon \$42.50

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

Coq au vin \$40.50

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

Souris d'agneau braisée \$42.50

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

Beef Scotch fillet \$42.50

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

Sides

Bread & butter \$6

Salad \$7.50

Gratin Dauphinois \$9.50

Garlic bread \$8.50

Green beans, tomatoes garlic butter sauce \$10.50

Please let the staff know about allergy and dietary requirement

Any alteration to dishes may incur an extra

www.legardemanger.co.nz

Bon appétit

Les crêpes simples

Lemon & sugar \$6.50

Butter & sugar \$6.50

Honey & walnut \$8.50

Jam \$6.50

Chocolat \$8.50

Nutella \$9.50

Les crêpes spéciales

Crêpe White lady \$12.50

Vanilla ice cream, chocolate sauce & Chantilly

Crêpe des alpages \$13.50

Blueberry, whipped cream

Crêpe martiniquaise \$16.50

Banana, coconut, French vanilla ice cream & chocolate sauce

Crêpe Belle-Helene \$16.50

Poached pear, vanilla ice cream and chocolate sauce

Crêpe Mont Blanc \$16.50

Chestnut cream, Poached pear, Chantilly, sliced almonds

Crêpe Suzette \$16.50

Crêpe with orange syrup flambéed at the table with Grand Marnier

Crêpe Calva \$18

Caramelized apple with vanilla ice cream flambéed with Calvados

Crêpe William \$19

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 \$17.50: Vanilla ice cream, Frangelico and coffee

Normand \$16.50: Calvados, coffee and whipped cream

Irish coffee \$16.50: 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 \$6.50

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

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* \$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 \$16

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/\$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 \$25.50

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 +\$6

French breakfast \$16.50

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