



Menu

- subject to change -



Le petit Dejeuner

(8am - 2pm)

Crêpe Sucrée

Homemade Crêpe, With your choice of
Sugar, Butter & Chantilly Cream \$10
Lemon Curd & Chantilly Cream \$11

Whittakers Milk Chocolate & Chantilly Cream \$12

Galette Au Sarasin \$18.50

Creamy Mushroom, Spinach & Swiss Cheese \$18.50

House Made Smoked Salmon, Cream Cheese, Spinach \$18.50

Ham, Cheese & Caramelised Onion Topped With A Fried Egg \$22

•Add Side Salad Or French Fries + \$5

Les Tartines

Tartine Traditionnelle \$14

2 Free Range Poached Eggs On Two Slices Of Toasted Ciabatta Bread
Hollandaise Sauce & Parsley And Garlic Oil

Add Ham +\$6

Add Homemade Smoked Salmon +\$8

Tartine Forestière \$20

2 Free Range Poached Eggs On Toasted Multigrain Bread
With Creamy Mushroom & Hollandaise Sauce

Tartine Gourmande \$25

Prosciutto, French Goat Cheese, Sundried Tomato & Rocket Leaves On
Toasted Multigrain Bread



Tartine Jardinière \$20

Beetroot Hummus, Roasted Pumpkin, Coconut Dressing Pumpkin Seed & Watercress On Toasted Multigrain Bread

Mon Croque-Monsieur \$23

Toasted Ciabatta, Béchamel Sauce, Free Range Ham & Swiss Cheese

Served With Salad

Make It A Croque Madame + \$2.50

Brunch cocktails

Citadelle Gin & Tonic Or Mimosa \$14

Aperol Spritz \$16

*Gluten Free Bread Available On Request + \$2

Le Dejeuner

(10.30am - 3pm)

Soupe A L'oignon \$16

Traditional French Onion Soup, Served With Swiss Cheese & Croutons

Parfait De Canard \$20

Laurent's Duck Liver Parfait Served With Homemade Black Berry Compote, Toasted Bread And Pickles

La Quiche Lorraine \$19

Homemade Quiche With Ham, Cheese & Onion, Served With Salad



Tourte Du Jour \$25

Homemade Pie Of The Day Served With Mash Potato & Jus

Poulet Frites \$30

Free Range Chicken Cooked In Cream & Mushroom,
Served With French Fries

Boeuf Bourguignon \$30

Traditional Beef Bourguignon With Bacon, Mushroom And Crouton
Served On Creamy Mash Potato

Gratin De Poisson \$28

Hoki Baked In Shellfish Cream Sauce,
Topped With Creamy Potato & Breadcrumbs

Le Plat du Jour \$28

Ask your wait staff for the special of the day

Les Accompagnements

Garden Salad \$6

Traditional Potato Gratin \$8

French Fries \$6

Add Shaved Parmesan & Truffle Oil +\$2

Check Our Homemade Pâtisseries And Sweet Delicacies In Our Cabinet.

We Are Happy To Adapt Some Of Our Dish To Gluten Free Or
Dairy Free Diet, Please Do Not Hesitate To Ask



Wine Menu



Sparkling Wine & Cocktails

	Glass	Bottle
Champagne André Clouet Brut Nv, France		\$90
Montelvini Prosecco, Treviso Doc, Italy	\$12	\$56
Kir Royal Crème De Cassis Topped With Prosecco	\$14	
Mimosa Prosecco & Orange Juice	\$14	
Bloody Mary (Vodka, Spiced Tomato Juice & Celery Stick)	\$14	
Citadelle Gin & Tonic	\$14	
Aperol Spritz (Aperol, Prosecco topped with soda water)	\$16	

White Wine & Rose

	Glass	Bottle
Matahiwi Estate Sauvignon Blanc, Martinborough, Nz	\$11	\$42
Mâcon-Lugny Les Crays, 2019, Chardonnay, Burgundy, France	\$15	\$62



White Wine & Rose

	Glass	Bottle
Maison Delas 2020, Vin De Pays D'oc Viognier, Côtes Du Rhone, France	\$12	\$45
	\$12	\$50
Château Saint Florin Rosé, 2020, Cabernet Franc, Merlot Bordeaux, France		

Red Wine

	Glass	Bottle
Kereru By Porters, 2018, Pinot Noir, Martinborough Nz	\$13	\$55
Chanson, Pinot Noir 2019, Bourgogne, France		\$68
Château La Chapelle Maillard 2018, Cabernet Sauvignon, Cabernet Franc, Merlot, Bordeaux, France	\$13	\$56
Saint Esprit 2020, Syrah, Côtes Du Rhône, France	\$15	\$64



Sweet Wine & Digestif

	Glass	Bottle
Sierra De Viento, Ice Wine, Moscatel, Alejandro, Spain 60ml	\$15	
Cognac Courvoisier Vs (Available from 10am)	\$10	

Beer

	Glass	Bottle
Stella Artois	\$9	
Heineken Low Alcohol	\$7	
Heineken 0%	\$7	

Soft Drinks

	Glass	Bottle
Eldelflower Sparkling	\$8	
San Pellegrino 250ml	\$5	
Berry Smoothie	\$6	



Soft Drinks

	Glass	Bottle
Diabolo Syrup Topped With Lemonade	\$5.50	
Coke / Coke No Sugar / Ginger Beer	\$4.90	
Orange Juice, Apple, Apple & Cranberry Juice	\$5	
Orangina	\$5.80	
Skinny Fizz (Raspberry, Lime or Lemon)	\$5	

Hot Drinks

	Regular	Large
White Coffee	\$5.10	\$5.60
Black Coffee	\$4.50	
Hot Chocolate	\$5.10	\$5.60
Moccachino		\$5.60
Chai Latte	\$5.10	\$5.60
Iced Coffee		
French Coffee		\$12
Americano, Cognac & Whipped Cream		
Extra shot	\$0.80	
Alternative Milk (Soy, Coconut, Oat, Almond)	\$0.80	
Dilmah Tea	\$4.20	
English Breakfast, Earl Grey, Italian Almond, Jasmine Green, Blueberry & Pomegranate, Rose & French Vanilla, Hibiscus, Coconut & Mango, Peppermint		