



PETITS - DÉJEUNER

breakfast

Muesli ^V

fruit, yoghurt and honey

13

Petit Déjeuner ^V

pastry, baguette and jam, juice and your choice of coffee or tea

16

Scrambled Eggs & Herbs ^{*}

smoked salmon and toast

17

French Toast

streaky bacon, caramelised banana and canadian maple syrup

18

Omelette de L'Assiette ^{*}

champagne ham, emmental, potato and toast

17.5

Egg White Omelette ^{GF, V}

chèvre, kale, spinach, leeks and avocado crush

18

Mushroom Ragu ^V

chèvre, oregano, kumara, poached egg and toast

19

Potato & Herb Hash ^{GF}

poached egg, hollandaise sauce with your choice of either

streaky bacon **or** house-smoked Akaroa salmon **or** mushroom

19.5

Eggs Benedict ^{*}

with your choice of either

streaky bacon **or** house-smoked Akaroa salmon **or** mushroom

19

19.5

17.5

Steak & Egg ^{GF}

potatoes, red onions, spinach and chorizo

22 add holandaise sauce 23.5

Baked Breakfast ^{*}

baked eggs, baked tomato, streaky bacon, L'Authentique toulouse sausage, potato and herb hash, mushroom and toasted sourdough

24

Croque Monsieur

champagne ham, emmental, béchamel in sourdough bread served with salad

17

Croque Madame

croque monsieur with a fried egg

19

D É J E U N E R

l u n c h - f r o m 11 a m

Garlic Pizza Bread *

8

Duck Liver Parfait *

sangria jelly, pickled grapes and olive oil powder

16

Homemade Hummus *.V

served with flatbread, dukkah, feta, crispy chickpea and grapefruit oil

15

Tartare Revisited *

eye fillet beef, parsley pesto, cured egg yolk and cauliflower purée

22

Escargots *

baked in the shell with Pastis and garlic butter

^{1/2} dozen dozen
16 24

Te Matuku Oysters ^{GF}

Waiheke Island

^{1/2} dozen dozen
26 48

Billy *

crumbed goat's cheese salad with quinoa, vine-ripened tomato, pancetta, walnuts and balsamic dressing

21

L'Authentique *

roasted camembert salad with calvados poached apple, butter croûtons, vine-ripened tomato and balsamic glaze

22

Oasis Bowl ^{GF}

house smoked salmon salad with avocado, kiwi, pineapple, toasted pinenuts, goat's curd, spinach and red cabbage

25

Basque ^{GF}

shredded duck confit salad with vine-ripened tomato, fig, walnuts, watermelon and portwine cheddar

29

La Fourchette's Burger

beef, homemade brioche bun, mustard pickles, bacon, comté cheese, dark beer onion and red wine jus, served with fries and truffle mayo

26

Rare Tuna *

served with crispy polenta, grapefruit and fennel salad in a capsicum and hazelnut sauce

35

Scotch Fillet ^{GF}

served with confit native potatoes, salad and sauce au poivre

39

Plat du Jour

Chef's daily dish - Ask your waiter

POA

Red Butter Lettuce ^{GF}

chardonnay verjuice dressing

9

Frites ^{GF}

served with aioli sauce

6

Broccolini ^{GF}

mint, garlic butter and sesame

9

Polenta Fries ^{GF}

pecorino and truffle mayo

9

PIZZAS

*all our pizzas are topped with mozzarella and tomato ragù
GF base available on request*

Pissaladière

caramelised onion, anchovy, olive and parmesan
18

The Classic Marguerite

buffalo mozzarella and basil
20

La Provençale

tomato, comté cheese, olive and herbs
20

La Fermière

mushroom, spinach, goat cheese and sundried tomato
21

Tarte Flambée

emmental, crème fraîche, bacon, and red onions
21

L'Antillaise

spiced chicken, goat cheese, tomato, capsicum and caramelised onion
22

Du Soleil

smoked ham hock, emmental and caramelised pineapple
22

Le Sud

prosciutto, fig and fourme d'ambert cheese
23

Quatre Fromages

brie de meaux, emmental, mozzarella and fourme d'ambert
23

Carnivore

l'authentique sausage, ham, mortadelle, beef ragù and aioli
23

De la Mer

seafood, chilli and crème fraîche
24

GALETTES

all our galettes come with mozzarella

La Suisse ^{GF}

ham, emmental and egg
16

La Forestière ^{GF}

spinach, mushroom and egg
17

La Méditerranéenne ^{GF}

tomato, buffalo mozzarella, chorizo and basil
17

La Nordique ^{GF}

akaroa smoked salmon, red onion,
caper and lemon crème fraîche
19.5

CRÊPES

Citron *

lemon and vanilla sugar
7

Baies Sauvages *

wild berry, mint, rose water and yoghurt
9

Noisette *

nutella and icing sugar
9

Caramel Salé *

caramel à la fleur de sel, hazelnut crumble
and vanilla ice cream
9

Suzette *

orange, Grand Marnier liqueur and walnuts
13.5

