

LUNCH MENU

Le Déjeuner

Soup

French Onion Soup 12.50
Served with toasted cheese croutons

Baguettes

Ham & Butter 6.50
Baguette with ham and butter

Parisien 8.50
Baguette with ham, Gruyère cheese, mesclun and dressing

Pain Bagnat 8.50
Baguette with tuna, tomatoes, egg, mesclun, red onion and dressing

Gruyère Baguette 8.50
Baguette with Gruyère cheese, tomatoes, egg, mesclun, red onion and dressing

Quiches

All served with a green salad

Quiche Lorraine 12.50
Beaten eggs, crème fraîche and bacon, a french Classic!

Quiche Salmon & Spinach 14.50
Savoury New Zealand smoked salmon and fresh spinach quiche

Tartes

All served with a green salad

Tarte Provençale 14.50
The classic tomato, onion confit and black olive tart

Tarte Leek and Roquefort 14.50
Creamy leek and melted Roquefort (blue cheese) tart
All served with a green salad



Menu du Jour - Daily Specials

Check the Blackboard or ask our staff

Soup of the Day From 12.50

Quiche of the Day From 14.50

Dish of the Day 19.50 to 34.50

Croques - toasted sandwiches

All served with a green salad

Croque-Monsieur 13.50
Parisian Ham, béchamel sauce and grated cheese

Croque-Madame 16.50
A Croque-Monsieur with a fried egg on top

Cheese and Ham Croissant 14.50
Ham, cheese, tomatoes and béchamel sauce

Children's Options

Cheese on toast 6.00

Ham and cheese on toast 6.50

Extra

Gluten Free bread 3.50

Baguette and butter 5.50

*Le Marché Français is open 8am-3pm from Monday to Thursday
From 8am till late on Friday (bookings only)
9am-3pm on Saturday*

LE DEJEUNER

Lunch Menu

*Dinner and Special Events
are available by prior arrangement.
Please call us on 499 1834*

Les Salades / Salads

Escargots	12.00	
<i>Six snails baked in garlic butter served with salad and bread</i>		
Salade Aquitaine	19.00	
<i>Pan fried chicken liver in raspberry vinegar, garlic and parsley, served with mesclun, tomatoes and red onion</i>		
Salade de Chèvre Chaud	21.50	
<i>Goat cheese and honey on toasted baguette slices, mesclun, seasonal fruits, walnuts and vinaigrette</i>		
Salade Océane	24.50	
<i>New Zealand smoked salmon with mesclun, avocado, red onions, tomatoes and sundried tomato dressing</i>		
Salade Niçoise	24.50	
<i>Lettuce, tomatoes, green beans, seared yellow fin tuna, anchovies, black olives, new season potatoes, hard boiled eggs and dressing</i>		

Les Assiettes / Platters

All served with bread

Chicken Liver & Black Truffle Pâté	19.50	
<i>A smooth chicken liver and black truffle pâté served with Roscoff caramelised onion jam and a green salad</i>		
Pork Confit Rillettes	19.50	
<i>Slow cooked shredded pork pate served with caramelised onion jam and a green salad</i>		
Deli Platter	25.50	
<i>A selection of classic French cheeses: Bleu d'Auvergne, Brie and Saint Nectaire served with Roscoff caramelised onion jam</i>		
Le Marché Platter	32.50	
<i>A selection of duck liver pâté, prosciutto, and your choice of Bleud'Auvergne OR Saint Nectair cheese served with walnuts and caramelised onion jam</i>		

Les Desserts / Sweets

Pear Tart	7.50	Creme Brulee	7.50 to 10.00
Lemon Tart	8.50	Chocolate Tart	8.50
Dessert of the Day	7.50 to 15.00		

Le
FRANCAIS
THE FRENCH MARKET
& CAFE

BREAKFAST

Le Petit Déjeuner
Until 11.30

Cooked Breakfast

Toasted Baguette <i>Baguette slices with butter, honey or home made jam (apricot or strawberry)</i>	7.50
L'Omelette au Fromage <i>Omelette with Gruyère cheese and parsley</i>	12.50
Croque-Monsieur <i>Parisian Ham, béchamel sauce and grated cheese</i>	13.50
Croque-Madame <i>A Croque-Monsieur with a fried egg on top</i>	16.50
Le Pain Perdu <i>French toast with bananas and maple syrup</i>	15.50
Le Québécois <i>French Canadian Pancakes with maple syrup and bananas</i>	15.50
Le Londonien <i>Two poached eggs on toast with streaky bacon and provençal tomatoes</i>	18.50
L'Akaroa <i>Two poached eggs with smoked salmon topped with hollandaise sauce served on a toasted baguette</i>	18.50
Eggs Benedict <i>Two poached eggs with prosciutto topped with hollandaise sauce served on a toasted baguette</i>	18.50
Vero's favourite vegetarian <i>Two poached eggs with spinach cheese gratin with toasted baguette</i>	19.50

Extras

Mushrooms	5.50
Sautéed potatoes in Duck fat	5.50
Provençal tomatoes	5.50
Bacon	6.50

*Please check our board for the
specials of the day !*



Le
MARCHÉ
FRANÇAIS
THE
FRENCH MARKET
& CAFÉ

Dinner and Special Events are available by prior arrangement. Please call us on **(04) 499 1834**

DRINKS

Nos Boissons

Coffee

Supreme fair trade organic

Espresso	3.50
Long Black	3.50
Flat White	4.00
Bowl	5.50
Latte	4.00
Bowl	5.50
Cappucino	4.00
Bowl	5.60
Macchiato Short	4.00
Macchiato Long	4.00
Mochaccino	4.50

Extra 50 cents for take-away

Other

Hot Chocolate	4.50
Bowl	5.50
Chai Latte	4.50
Bowl	5.50
Lemon, Honey and Ginger	4.50
Water and slice of Lemon	3.50

Extras

0.5

Decaf	Caramel
Coffee shot	Vanilla
Soy Milk	Hazelnut
Almond milk	Chai
Coconut Milk	

Tea 4.00

Black Teas
English Breakfast
Earl Grey Blue Flower
Green Teas
Tokyo Lime
Herbal Tisanes
High Grade Jasmine
Peppermint
Chamomile

Extra 50 cents for take-away

Soft Drinks from 4.50

Orange Juice
Apple Juice
Organic Lemonade
Ginger Beer
Coke
Coke Zero
Lemon Lime and Bitters
San Pellegrino Sparkling Mineral Water
Small 4.50
Medium 7.50
Large 12.50
Evian Mineral Water
Perrier
Ice Tea

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