



ALL DAY BRUNCH SERVED TILL 3PM

Toasted baguette / croissant, berry compote or marmelade & butter
 Millet porridge, poached pear, coconut yogurt & dark ghana chocolate (V,DF,NG)
 Free range eggs on toast any style (V)
 Eggs benedict on potato rosti, baby spinach, citrus hollandaise, with choice of (NG):
 - Mushrooms
 - Bacon
 - House cured salmon
 Tip: Swap the rosti for a toasted croissant
 Mushrooms on baguette, shiitake, portobello, cashew butter, grated comté, truffle oil, poached egg (V) • add one poached egg

Egg any style (each)

Sourdough, 5 grains / OMG Gluten Free bread

	Oeufs cocotte & soldiers	
9	- champagne ham, comté, potatoes	24
	- salmon, capsicum, parsley	26
22	- butter beans, carrots, smash avocado (V)	23
15	Croque Copain, sauce mornay, champagne ham, three cheeses cream, fried egg, served with rosemary salted fries	27
	Baked croissant, crispy bacon, scrambled eggs, caramelised onions	22
25	add mushrooms	26
26	Maman's crêpe, apple tatin, salted caramel, candied pecans, vanilla whipped cream	23
28	add ice cream, add bacon	25/27
	French toasts, roasted banana, chocolate sauce, vanilla whipped cream, almond & pistachio crumble	25
25		
28	add ice cream / add bacon	27/29

SIDES

3	Smash avocado, mushrooms, potato rosti	6
5 / 6	Crispy bacon, cured salmon gravlax	8

MODERN BISTRO FROM 11AM TILL LATE

OYSTERS

Te Matuku oysters (Waiheke) freshly shucked to order, or tempt yourself and get them beer battered or baked with champagne.

three 21 | six 38 | twelve 72

TO SHARE

Mediterranean marinated olives (DF,NG,V) 11

Sourdough and homemade butter 12

Seafood terrine of the day, fresh warm baguette 22

Goat's cheese croquettes, honey & chili, toasted almonds 21

House seasonal hummus, fresh baguette (DF,V) 14

ENTREES

	Beef tartare "au couteau", craquelin, dijon mustard	26	Vodka cured salmon gravlax, whipped goat cheese	24
	French onion soup, grated cheese, croutons	22	Duck liver creme brulee, caramelised onions, crostinis	25

MAINS

	Wagyu burger, 180g wagyu beef, comté cream, free range bacon, lettuce, tomato, served with fries and aioli	35	"Le Poulet", chicken leg, potatoes Grenaille, creamy mustard sauce	34
	Tuna tataki Niçoise salad, boiled egg gourmet potatoes, anchovies, green beans, olives (DF,NG)	38	Market catch of the day (Check with the staff for any dietary requirements)	44

Butcher's cut, peppercorn & Grand Marnier sauce, truffle fries or Seasonal vegetables (NG) 250g | \$46 or 400g | \$57

Fries, truffle oil, grated comté, parsley, homemade aioli (V) 14

Seasonal greens, paprika, creme fraiche (V) 16

Gratin Dauphinois & melted Reblochon cheese (V) 24

CASSE CROUTE

	Quick lunch platter, half a baguette, pork rilette, coppa, a slice of cheese, french pickles, green salad	22
	Add a glass of Bordeaux for perfect pairing	12

CHEESES

Ask for cheese list then pick one, two or three cheeses, served with a delicious onion chutney, nuts, fruits and baguette.

one 17 | two 29 | three 44

DESSERTS

Chocolate fondant, matcha and white chocolate heart, Kohu road matcha ice cream

Paname apple tatin, Kohu road salted caramel ice cream

Profiterolle, kohu road vanilla ice cream, poached pear, chocolate sauce

Lemon meringue pie, berry compote

DRINKS

	Espresso, short macchiato, long black, long macchiato, piccolo	4.8
	Flat white, cappuccino	5.5
	Latte, mochaccino, hot chocolate	6
	Hakanoa Chai latte, Turmeric, Matcha or Beetroot latte (V,NG)	6
	Fluffy	1.5
	Milk soy, almond, coconut or oat	0.5
22	Harney & sons tea & herbal tea selection	5
23	Iced coffee / chocolate / mocha	7
	Iced Hakanoa Chai / Turmeric / Matcha	8
22	Café or Chocolat viennois	9
20	Freshly squeezed juice of the day	9
	Mixed berry & coconut smoothie (V,DF)	12