

café breton

Toast \$5.00 *til 11.30am weekdays; all day weekends*
Buckwheat bread or baguette toasted, served with butter and jam
OR served with avocado, roast tomato or sautéed mushrooms
+\$4 per extra; Bacon +\$6

Les Œufs \$10 *til 11.30am weekdays; all day weekends*
Free-range eggs as you like them with buckwheat bread.
Add bacon or smoked salmon **\$16**
Extras: roast tomato, avocado, sautéed mushrooms, sautéed potatoes **+\$4 each**

Pain Perdu \$14.50 *til 11.30am wkdays; all day weekends*
French toast served with maple syrup, banana and raspberry purée.
Add crispy bacon **\$18.50**

Le P'tit Dej Kiwi \$21.50 *til 11.30am; all day weekends*
Free-range eggs with bacon, pork sausage, sautéed mushrooms, roast tomato, sautéed potatoes & toast

Petit Déjeuner Complet \$18.50
French breakfast with croissant, pain au chocolat, baguette, butter, jam, orange juice & hot drink

Tartelette à l'Oignon \$13.80
Onion tartlet served with mesclun salad & baguette

Feuilleté à la Saucisse \$13.80
Sausage roll with raclette cheese & onion jam served with mesclun salad & baguette

Tourte au Bœuf et Champignons \$13.80
Beef and mushroom pie with salad & baguette

Quiche du chef \$13.80
Quiche of the day with salad & baguette

Croque-Monsieur \$15.50
French toasted Ham and Cheese Sandwich & salad

Croque-Madame \$16.50
French toasted Ham and Cheese Sandwich with fried egg on top & salad

Omelette \$16.50 (*gluten free*)
Omelette with your choice of 2 fillings: ham, cheese, mushrooms, tomato, onion, potato, smoked chicken, smoked salmon (**+\$2**); served with salad & baguette. **Extra fillings \$2**

Assiette du petit Breton \$21.50 (*gluten free*)
Mixed platter with mussels cooked in white wine, in-house smoked salmon, French fries & mesclun salad

Steak frites à la moutarde \$24
Grilled beef sirloin steak with grainy mustard sauce, served with French fries & mesclun salad

Soupe du Jour ou Soupe à l'oignon \$11.50
The chef's soup of the day or French onion soup topped with croutons and melted cheese, served with fresh baguette

Les Galettes...Savoury Crêpes

Gluten-free buckwheat crêpes originate from Brittany and are ideally matched with cider

La Complete \$15
Ham, egg, cheese & salad

La Végétarienne \$15
Spinach, tomato, mushroom, cheese & salad

La Provençale \$16
Ratatouille, mushroom, rocket & salad

La Fermière \$16
Smoked chicken, rocket, mushrooms in a creamy sauce & salad

La Savoyarde \$17.50
Bacon, potatoes, onion, raclette cheese & salad

La Bretonne \$17.50
Breton pork sausage, onion jam, grainy mustard sauce & salad:
Add egg \$18.50

La Bergère \$18.50
Soft French goat's cheese, spinach, honey, walnuts & salad

La Tregor \$18.50
Minced beef, cheese, tomato, onion, egg & salad

La Nordique \$ 18.50
In house smoked salmon, rocket, vegetable « julienne » with a touch of cream & salad

Galette au choix - two fillings \$12.50 extra filling \$2
Choose your own fillings from ham, cheese, egg, tomato, mushroom & spinach

Les Salades

All salads can be served gluten-free on request

Salade Océane \$17.50
The chef's smoked salmon on a bed of mesclun salad with avocado, walnuts & French vinaigrette; served with baguette

Salade de Chèvre chaud \$17.50
Warmed goat's cheese on baguette served with mesclun salad, warm potato, figs, pine nuts & French vinaigrette

Salade au Canard \$18.50
Mesclun salad with smoked duck breast, roast kumara, sautéed mushrooms, orange & French vinaigrette, served with baguette

Ask about our Galette du Jour (Lunch Special)
See the display cabinet for our range of baguette sandwiches and fougasses (bread wraps)



Sides

Assiette de frites \$7.50
French fries with the chef's mayo

Salade verte \$7.50
Mesclun salad with French vinaigrette served with baguette

Les Crêpes Sucrées...Sweet Crêpes (gluten free on request)

Crêpe sucre ou confiture \$5, 2 for \$8.50, 3 for \$10
Plain Crêpe with butter, sugar & lemon juice OR jam

Crêpe au citron \$7.50
Crêpe with the chef's lemon curd

Crêpe au Nutella \$7.50
Crêpe with Nutella

Crêpe au chocolat \$8.50
Crêpe with homemade hot chocolate sauce

Crêpe au sirop d'érable \$9.50
Crêpe with maple syrup & banana **Add bacon \$13.50**

Crêpe chocolat banane \$10
Crêpe with homemade hot chocolate sauce & banana

Crêpe Caramel \$11
Crêpe with homemade caramel sauce, vanilla ice-cream & whipped cream

Crêpe Dame Blanche \$11
Crêpe with hot chocolate sauce, vanilla ice-cream & whipped cream

Crêpe au Speculoos \$12
Crêpe with homemade speculoos paste, gingernut ice-cream & whipped cream

Crêpe Kiwi \$12
Crêpe with hokey-pokey ice cream, honey, pistachio & whipped cream

Crêpe Poire Belle Helene \$12
Crêpe with pear, hot chocolate sauce, vanilla ice-cream & whipped cream

Crêpe Framboisine \$12
Crêpe with raspberry coulis, a scoop of Kapiti white chocolate and raspberry ice-cream & whipped cream

Crêpe Normande \$13.50
Crêpe with warm cooked apple and vanilla ice-cream, flambéed with calvados (apple brandy)

Crêpe aux Fruits \$13.50
Crêpe with fruit salad, raspberry coulis & whipped cream

Les Desserts...Pudding

Mousse au Chocolat \$6.50 (gluten free)
Chocolate Mousse

Tarte Tatin \$8
Caramelised apple tart served warm with vanilla ice cream

Profiteroles au Chocolat \$12
Choux Pastry with vanilla ice-cream & homemade hot chocolate sauce, served with whipped cream

Please see our display cabinet for the daily selection of tarts and gâteaux

Selection of French wine and cider available

Bon Appetit!

Opening Hours:

Monday & Tuesday 7am - 4pm
Wednesday - Friday 7am - 5pm
Saturday 9am - 4pm
Sunday 9am - 2pm

Contact Detail:

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