



## Breakfast/Lunch Menu

**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; Add Bacon or Smoked Salmon +\$6**

**Les Œufs \$11** *til 11.30am weekdays; all day weekends*  
Free-range eggs as you like them with buckwheat bread.  
**Add bacon or smoked salmon \$16.50**  
**Extras:** roast tomato, avocado, sautéed mushrooms, sautéed potatoes **+\$4 each; Pork sausage +\$5**

**Pain Perdu \$15.00** *til 11.30am wkdays; all day weekends*  
French toast served with maple syrup, banana and raspberry purée  
**Add crispy bacon \$19.00**

**Petit Déjeuner Complet \$19.00**  
French breakfast with croissant, pain au chocolat, baguette, butter, jam, orange juice & hot drink

**Tartelette à l'Oignon \$14**  
Onion tartlet served with mesclun salad & baguette

**Tourte au Bœuf et Champignons \$14**  
Beef and mushroom pie with salad & baguette

**Quiche du chef \$14**  
Quiche Lorraine, Vegetarian or Salmon and Leek with salad & baguette

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

**Croque-Madame \$17**  
French toasted Ham and Cheese Sandwich with fried egg on top, served with salad

**Omelette \$17** (*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**

**Steak frites à la moutarde \$24.50**  
Grilled beef sirloin steak with grainy mustard sauce, served with French fries & mesclun salad

**Soupe du Jour ou Soupe à l'Oignon \$12**  
The chef's soup of the day *or* French onion soup topped with croutons and melted cheese, served with fresh baguette

## Les Salades

**Salads can be served gluten-free on request**

**Salade Océane \$18**  
The chef's smoked salmon on a bed of mesclun salad with avocado, walnuts & French vinaigrette; served with baguette

**Salade de Chèvre chaud \$18**  
Warmed goat's cheese on baguette served with mesclun salad, warm potato, figs, pine nuts & French vinaigrette

## Sides

**Assiette de frites \$8**  
French fries with the chef's mayo

## Les Desserts... Pudding

**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 - Wednesday 7am - 4pm  
Thursday & Friday 7am - 5pm  
Saturday 9am - 4pm  
Sunday 9am - 2pm

### Contact Detail:

Email: [bonjour@cafebreton.co.nz](mailto:bonjour@cafebreton.co.nz)



Web: <http://www.cafebreton.co.nz>

**Please communicate any allergies and dietary preferences to staff**

## 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 \$16

Kale, tomato, basil, mushroom, cheese & salad

### La Provençale \$17

Ratatouille (vegetable stew), mushroom, rocket & salad

### La Cocorico \$17

Smoked chicken, cheese, corn, spinach, coriander & salad

### La Savoyarde \$18

Bacon, potatoes, onion, raclette cheese & salad

### La Bretonne \$18

Breton pork sausage, onion jam, grainy mustard sauce & salad: **Add egg \$19**

### La Bergère \$19

Soft French goat's cheese, spinach, honey, walnuts & salad

### La Trégor \$19

Minced beef, cheese, tomato, onion, egg & salad

### La Nordique \$ 19

House smoked salmon, kale, vegetable « julienne » with a touch of cream, dill & salad

### Galette au choix - two fillings \$13 extra filling \$2

Choose your own fillings from ham, smoked chicken, bacon, cheese, egg, tomato, mushroom, corn, spinach, kale, rocket

**Ask about our Galette du Jour (Lunch Special)**

**See the display cabinet for our range of baguette sandwiches and fougasses (bread wraps)**

## Les Crêpes – Sweet Crêpes

*(gluten free on request)*

### Crêpe Sucre ou Confiture \$5.50, 2 for \$9

Crêpe with butter, sugar & lemon juice **OR** jam

### Crêpe au Citron \$8

Crêpe with the chef's lemon curd

### Crêpe au Nutella \$8

Crêpe with Nutella

### Crêpe au Chocolat \$9

Crêpe with homemade hot chocolate sauce

### Crêpe au Sirop d'érable \$10

Crêpe with maple syrup & banana **Add bacon \$14**

### Crêpe Nutella Banane \$11

Crêpe with Nutella & banana

### Crêpe Chocolat Banane \$11

Crêpe with homemade hot chocolate sauce & banana

### Crêpe Caramel \$12

Crêpe with homemade caramel sauce, vanilla ice-cream & whipped cream

### Crêpe Dame Blanche \$12

Crêpe with hot chocolate sauce, vanilla ice-cream & whipped cream

### Crêpe Poire Belle Helene \$13

Crêpe with pear, hot chocolate sauce, vanilla ice-cream & whipped cream

### Crêpe Framboisine \$13

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

### Crêpe Normande \$14

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

### Crêpe aux Fruits \$14

Crêpe with fruit salad, raspberry coulis & whipped cream