

# Crêpes

The classic crêpes are made with plain flour, request Gluten Free or vegan if needed (+\$1.5)

## HAVE AN EXTRA CRÊPE ON YOUR PLATE, ASK FOR A DOUBLE! +\$5

Sugar (VGO)	\$6.5
Sugar butter or Sugar lemon (VGO)	\$7.0
Our honey from Carnegie	\$8.0
Chocolate	\$8.0
Sugar butter lemon	\$8.0
Butter cinnamon sugar	\$8.0
Nutella	\$9.0
Bonne Maman strawberry jam (VGO)	\$9.0
Real maple syrup (VGO)	\$9.0
Homemade raspberry coulis (VGO)	\$9.0
French chestnut spread (VGO)	\$9.0
Homemade salted caramel	\$10
Biscoff (VGO)	\$10

## ♥ OUR SIGNATURE CRÊPES

<b>LA GOURMANDE</b>	\$17
banana, strawberries, ice cream, almonds, chocolate	
<b>LA BELLE NORMANDE</b>	\$17
cinnamon poached apple, ice cream, homemade whipped cream, homemade salted caramel	
<b>LA LOTUS</b>	\$20
Biscoff spread, homemade whipped cream, ice cream, homemade salted caramel, Biscoff biscuit crumbs	

## 🔥 OUR FLAMBÉED CRÊPES

<b>NORMANDE FLAMBÉE</b>	\$19
Ice cream, cinnamon poached apple, homemade salted caramel, flambéed with French apple brandy Calvados	
<b>FAMOUS SUZETTE</b>	\$19
Homemade orange&lemon butter, flambéed with French orange-flavoured liqueur Grand Marnier, ice cream	

VGO = VEGAN OPTIONS

AS WE USE GLUTEN, DAIRY AND NUTS IN OUR KITCHEN,  
PLEASE INFORM US OF ANY DIETARY REQUIREMENTS.  
SORRY, BUT NO VARIATIONS TO THE MENU WHEN BUSY.

<b>CRÈME DE L'ARDÈCHE</b>	\$16
French chestnut spread, homemade whipped cream, chocolate	

<b>AUMONIERE</b>	\$16
Ice cream, homemade whipped cream, chocolate (strawberries +\$3)	

<b>LADY PETROVA</b>	\$14
Strawberries, Nutella (ice cream +\$3)	

<b>STRAWBERRY QUEEN</b>	\$13
Strawberries, homemade whipped cream	

<b>MONKEY</b>	\$12
Banana, chocolate (ice cream +\$3)	

<b>CHAMONIX</b>	\$13
Ice cream, chocolate, almonds	

<b>MIMI (VGO)</b>	\$11
Homemade apple&cinnamon compote	

<b>PIM'S</b>	\$13
Raspberry purée, chocolate	

<b>TIGER</b>	\$13
Chocolate, homemade salted caramel, almonds (homemade whipped cream +\$3)	

<b>RIVIERA</b>	\$15
Ice cream, homemade salted caramel, almonds	

<b>BUENO</b>	\$18
Nutella, sweet condensed milk, ice cream, crushed hazelnuts, chocolate waffles	

<b>MONTREAL (VGO)</b>	\$14
Banana, strawberries, maple syrup	

ADD-ON (prices are per items) :  
Swap chocolate for Nutella \$0.5  
Gluten Free or vegan batter \$1.5  
Almonds, crushed biscoff biscuits (not GF), chocolate  
waffles (not GF) \$3  
Ice cream, homemade whipped cream, banana,  
maple, raspberry coulis, chestnut spread, biscoff  
spread (not GF) crushed hazelnuts, homemade salted  
caramel, strawberries, Nutella, chocolate \$4

# Roule Galette

♥ Melbourne CBD - Carnegie



## COFFEE Beans by NorthSouth

<b>Regular / Large</b>	\$4.4 / \$5.0
Long black, Latte, Flat white, Cappuccino, Piccolo, Macchiato (long or short)	

<b>Magic</b>	\$4.5
<b>Mocha</b> (regular / large)	\$5.0 / \$5.6
<b>Iced latte / Iced long black</b>	\$5.5
<b>Café Liégeois</b> (latte + whipped cream)	\$7.5

<b>Extra shot</b>	+0.60c
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<b>Milk options</b>	+0.60c
BonSoy, Alternative DairyCo almond, Alternative DairyCo oat, MilkLab lactose free	

<b>Syrups</b>	+0.60c
Vanilla, Hazelnut or Caramel	

Please note we strictly won't serve your coffee in  
take away cup when having here.

## ICED DRINKS

<b>Made with ice cream &amp; housemade chantilly</b>	
iced chocolate, iced coffee, iced mocha	\$9.0

## MILKSHAKES

<b>Made with vanilla ice cream</b>	
Chocolate, Vanilla*, Raspberry*, Coffee*	\$8.0
Biscoff*	\$10
alternative milk	+0.60c
* can be made vegan	+\$2.0

## HOT DRINKS

<b>T2 loose teas</b>	\$5.0
english breakfast, earl grey, french earl grey, peppermint, lemongrass&ginger, sencha green tea	

<b>Chai powder</b>	\$4.5
<b>Prana Chai leaves</b> (served large)	\$5.5
<b>Hot chocolate</b> (regular / large)	\$4.5 / \$5.0
<b>Choco Liégeois</b> (hot choc+whipped cream)	\$7.0
<b>Babyccino</b>	\$3.0

## COLD DRINKS

<b>Orange juice SUNZEST</b>	\$5.0
<b>Juices by Daylesford &amp; Hepburn</b>	\$5.0
Apple Banana mango passionfruit blend Pineapple	
<b>Softs by Daylesford &amp; Hepburn</b>	\$5.0
Lemonade Lemon Lime Bitter	
<b>Hepburn mineral water 330ml</b>	\$4.5
<b>San Pellegrino sparkling</b>	\$5.0

## FRENCH FAVOURITES

<b>Orangina</b>	\$6.0
Orange fizzy soft drink	
<b>French syrup</b>	\$5.0
Grenadine or Mint	
<b>Diabolo</b> (syrup with lemonade)	\$6.5
Grenadine or Mint	

1% surcharge applies on all card payments  
10% surcharge applies on weekends  
15% surcharge applies on public holidays

All policies in place are aligned  
with government guidelines and requirements.

# Le menu du bar



## FRENCH CIDER

Cider with galette and crêpe is a true tradition in France !  
Made with apples grown in Brittany, it is served in a bolée (traditional wide ceramic cup)

**François Séhédic AB organic**  
brut cider 375ml \$18  
brut cider 750ml \$30

## FRENCH APERITIF

**Ricard** \$10  
Anise & licorice flavored aperitif

**Kir vin blanc** \$12  
Blackcurrant liquor + white wine

**Kir Royal** \$15  
Blackcurrant liquor + sparkling wine

## BEERS

Stella Artois \$10  
Peroni \$11  
Kronenbourg 1664 \$11

## SPIRITS

Cognac VSOP \$12  
Scotch Whisky \$12  
Fine Calvados Château du Breuil \$12

## WINE LIST

### RED

**The Winner Tank** \$12 \$48  
SHIRAZ  
Langhorne Creek SA

**Nikkal** \$14 \$56  
PINOT NOIR  
Yarra Valley VIC

**Domaine Parc St Charles** \$15 \$60  
CÔTES DU RHÔNE  
Côtes du Rhône FR

**Le vieux Naudin** \$14 \$56  
BORDEAUX SUPÉRIEUR  
Saint Michel de Fronsac FR

### WHITE

**Makipai** \$12 \$48  
SAUVIGNON BLANC  
Marlborough NZ

**Petit Chablis** \$15 \$60  
CHARDONNAY  
Burgundy FR

**bio Millton Vineyard** \$12 \$48  
SHOTBERRY CHARDONNAY  
Gisborne NZ

### ROSÉ

**Sirocco Pays d'OC IGP** \$13 \$52  
GRENACHE/SYRAH  
Languedoc FR

### SPARKLING

**Louis Perdrier 200ml** \$13.5  
BRUT EXCELLENCE  
Côte-d'Or FR

# Galettes

All our galettes are Gluten Free, made from buckwheat flour following traditional recipes.

BUTTER GALETTE (V) \$6  
EGG AND SWISS CHEESE (V) \$12  
HAM AND EGG \$12

**HAM+CHEESE** \$13.5  
Ham and swiss cheese

**COMPLÈTE** \$16  
Free range egg, ham, swiss cheese

**MIGHTY COMPLÈTE** \$24  
2 free range eggs, double dose ham, double dose swiss cheese, green salad

**COMPLÈTE À LA ROULE GALETTE** \$18  
Free range egg, swiss cheese, mushrooms, ham, black truffle oil, green salad

**VEGGO (V)** \$16  
Free range egg, swiss cheese, mushrooms, green salad

**CAMPAGNARDE** \$19  
Free range egg, swiss cheese, mushrooms, bacon

**CHÉRIE PESTO (V)** \$19  
Free range egg, swiss cheese, homemade basil pesto, cherry tomatoes, baby rocket (homemade tomato sauce +\$2)

**CHICKEN AVOCADO** \$22  
Chicken, swiss cheese, homemade basil pesto, avocado

**FORESTIÈRE** \$20  
Mushrooms, bacon, onions cooked in bechamel, swiss cheese

**LA GREEN (VG)** \$18  
Baby rocket, apple, avocado, cherry tomatoes and homemade basil pesto

**LA GARDEN (VG)** \$19  
Baby rocket, cherry tomatoes, potatoes, mushrooms, homemade garlic&parsley sauce

**MERGUEZ** \$18  
Spicy lamb&beef sausage, swiss cheese, homemade tomato sauce, green salad (Meredith goat cheese +\$5)

**ATLAS** \$22  
Spicy lamb&beef sausage, potatoes, onions, swiss cheese, shallot&chives yoghurt, green salad

**TARTIFLETTE** \$25  
Reblochon cheese, onions, bacon, potatoes cooked in white wine, green salad

**CAMEMBERT (V)** \$23  
Camembert de Normandie, homemade onion chutney, sliced fresh apple, black truffle oil, green salad with pecan nuts

**CHEVREFEUILLE CROTTIN (V)** \$21  
Whole goat cheese, honey, pecan nuts, green salad with pecan nuts (prosciutto +\$6)

**CAPRI** \$20  
Meredith goat cheese, cherry tomatoes, homemade basil pesto, baby rocket, prosciutto (potatoes +\$4)

**SNAILS** \$18  
Burgundy snails in homemade garlic&parsley sauce, bechamel, green salad

**TRUFFLE SALMON** \$21  
Free range egg, cherry tomatoes, smoked salmon, avocado, rocket, black truffle oil

ADD-ON (prices are per items) :

Onions \$2  
Free range egg \$2.5  
Homemade sauces: tomato (VG), basil pesto (VG), garlic&parsley (VG), shallot&chives yogurt \$3  
Green salad, swiss cheese, potatoes, mushrooms, cherry tomatoes, half avocado \$4  
Bacon, ham, chicken, Meredith goat cheese \$5  
Merguez sausage, smoked salmon, prosciutto \$6

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OUR SIGNATURES / V=VEGETARIAN / VG=VEGAN