

Les crêpes

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

sugar&butter or sugar&lemon (VGO) \$6.5

butter sugar lemon \$7
butter cinnamon sugar \$7
our honey from Carnegie \$8
melted Cadbury chocolate \$8

Nutella \$9
Bonne Maman jam (VGO) \$9
organic maple syrup (VGO) \$9
raspberry coulis (VGO) \$9
french chestnut spread (VGO) \$9

housemade salted caramel \$10
Lotus Biscoff spread (VGO) \$10

MIMI (VGO) \$11
apple & cinnamon compote

PIM'S \$13
raspberry purée & chocolate
(ice cream +\$3)

MONKEY \$12
banana & chocolate
(ice cream +\$3, swap choc for Nut +50c)

CHAMONIX \$13
ice cream, chocolate, almonds

RIVIERA \$15
ice cream, salted caramel, almonds

TIGER \$13
salted caramel, chocolate, almonds
(whipped cream +\$3)

LADY PETROVA \$14
strawberries & Nutella (ice cream +\$3)

STRAWBERRY QUEEN \$13
strawberries & whipped cream
(chocolate +\$3)

MONTREAL (VGO) \$14
banana, strawberries, maple

CARIBOU (VGO) \$14
banana, maple, almonds
(whipped cream +\$3)

FAIRY (VGO) \$16
2 crêpes with sugar&butter,
ice cream, 100's&1000's

GOURMANDE \$17
ice cream, banana, strawberries,
chocolate, almonds

CRÈME DE L'ARDÈCHE \$16
chestnut spread, whipped cream, chocolate
(raspberry +\$3)

AUMONIERE \$16
ice cream, whipped cream, chocolate
(strawberries +\$3)

BELLE NORMANDE \$17
cinnamon poached apple, ice cream,
whipped cream, salted caramel

BUENO \$18
Nutella, sweet condensed milk, ice cream,
crushed hazelnuts, chocolate waffles

LOTUS \$20
Lotus Biscoff spread, ice cream, whipped cream,
salted caramel, crushed Biscoff biscuit

BISCOFFOLIE (VGO) \$19
Lotus Biscoff spread, ice cream, crushed
pistachios, chocolate, raspberry

SUZETTE FLAMBÉE \$19
housemade orange&lemon butter flambéed with
French orange liqueur Grand Marnier, ice cream

NORMANDE FLAMBÉE \$19
cinnamon poached apple, ice cream, salted
caramel, flambéed with French brandy Calvados

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
syrup, raspberry coulis, strawberries, chestnut spread,
biscoff spread (not GF) crushed hazelnuts, homemade
salted caramel, Nutella, chocolate \$4

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.

Roule Galette

♥ Carnegie - Melbourne CBD



COFFEE Beans by NorthSouth

Regular / Large \$4.4 / \$5.0
Long black, Latte, Flat white, Cappuccino,
Piccolo, Macchiato (long or short)
Magic \$4.5
Mocha \$5.0
Iced latte / Iced long black \$5.5
Café Liégeois (latte+whipped cream) \$7.5

Extra shot +0.60c

Milk options +0.60c
BonSoy, Alternative DairyCo almond,
Alternative DairyCo oat, MilkLab lactose free

Syrups +0.60c
Vanilla, Hazelnut or Caramel

ROULE GALETTE SPECIALTIES

Made with ice cream & housemade chantilly
iced chocolate, iced coffee, iced mocha \$9.0

COLD DRINKS

Juices by Daylesford & Hepburn \$5.0
Orange
Apple
Banana mango passionfruit blend
Pineapple

Softs by Daylesford & Hepburn \$5.0
Lemonade
Lemon Lime Bitter

Hepburn mineral water small / large \$4.5 / \$8.5
SanPellegrino sparkling small / large \$4.0 / \$8.0

HOT DRINKS

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

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

MILKSHAKES Made with vanilla ice cream
Chocolate, Vanilla*, Raspberry*, Coffee* \$8.0
Salted caramel, Choco+Raspberry \$8.5
alternative milk +0.60c
* can be made vegan +\$2.0

FRENCH FAVOURITES

Orangina \$6.0
Orange fizzy soft drink

French syrup \$5.0
Grenadine or Mint

Diabolo (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

Lefe Blonde \$12

SPIRITS

Cognac VSOP \$12

Scotch Whisky \$12

Fine Calvados Château du Breuil \$12

Triple Orange Grand Marnier \$12

WINE LIST

Gl

Bt

SPARKLING

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

Baron Jacques \$54
BLANC DE BLANC
Burgundy FR

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

Cave de Turckheim \$17 \$68
RIESLING
Alsace FR

ROSÉ

Roumery M. Chapoutier \$13 \$52
PROVENCE AOP
Provence FR

DESSERT

Domaine des Bernardins \$14
MUSCAT
Vaucluse FR

Le salé

ENTRÉES

ESCARGOTS \$17
9 snails in garlic and parsley butter with grilled baguette and salad

SALADE DE CHÈVRE CHAUD (V) \$15
Hot crottin de chèvre on baguette, honey, pecan nuts, salad
(as a main \$20)

PLATEAUX All served with fresh baguette

CHARCUTERIE \$32
Prosciutto, ham, dry pork sausage, housemade pork paté, Lescure butter, tapenade, cornichons

FROMAGE \$36
4 house curated imported French cheeses, Lescure butter, fig jam, grapes

MIXED BOARD \$42
the perfect mix of both plateaux

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.

GALETTES Traditionally Gluten Free, made from buckwheat flour

PLAIN GALETTE \$6
HAM + SWISS CHEESE \$13.5
COMPLÈTE Egg, ham, swiss cheese \$16

COMPLÈTE À LA ROULE GALETTE \$18
Egg, ham, swiss cheese, mushrooms, truffle oil

CAMPAGNARDE \$19
Egg, bacon, mushrooms, swiss cheese

CHÉRIE PESTO (V) \$19
Egg, swiss cheese, cherry tomatoes, basil pesto, rocket

SICILIENNE (VG) \$17
Rocket, cherry tomatoes, mushrooms, pine nuts, basil pesto (prosciutto +\$6 / half avocado +\$5 / potatoes +\$4)

DIJONNAISE \$19
Chicken, egg, swiss cheese, spring onions, Dijon mustard

CHICKEN AVOCADO \$22
Chicken, swiss cheese, basil pesto, cherry tomatoes, avocado

ATLAS \$23
Merguez sausage, swiss cheese, red onions, potatoes, shallot&chives yoghurt (egg +\$2.5)

FORESTIÈRE \$20
Mushrooms, bacon, onions, bechamel, swiss cheese

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

TRUFFLE SALMON \$21
Egg, avocado, cherry tomatoes, smoked salmon, rocket, truffle oil (Meredith goat cheese +\$5)

AUVERGNATE \$23
Blue cheese, bacon, apple, pecan nuts

CAMEMBERT DE NORMANDIE (V) \$23
Camembert, onion chutney, truffle oil, salad

TARTIFLETTE \$25
Reblochon cheese, bacon, onion, potatoes cooked in white wine (extra cheese +\$6)

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

TERROIR \$23
Pork sausage, onions, potatoes cooked in white wine, swiss cheese, Dijon mustard, spring onions

SAINT-JACQUES \$26
Leek&cream fondue, seared scallops, salad

CANARD CONFIT \$28
Shredded duck leg cooked in duck fat, potatoes, swiss cheese, red onions, salad

ADD-ON (prices are per items) :

Red onions or spring onions \$2 - Free range egg \$2.5
Basil pesto (VG), garlic&parsley (VG), shallot&chives yogurt, Dijon mustard \$3 / Green salad, swiss cheese, potatoes, baby rocket, mushrooms, relish (VG), cherry tomatoes \$4 / Bacon, ham, chicken, Meredith goat cheese, brie cheese, half avocado \$5
Merguez sausage, pork sausage, smoked salmon, prosciutto \$6