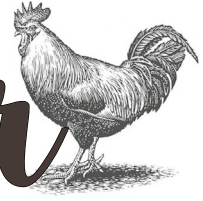




breakfast menu

# petit-déjeuner



♥ *Roule Galette Melbourne*




ROULEGALETTEMELBOURNE

PLEASE NOTE WE CHARGE THE FOLLOWING :  
A 1% ON ALL CARD TRANSACTIONS.  
15% SURCHARGE ON SUNDAYS + PUBLIC HOLIDAYS

## Galettes



A galette is a traditional savoury crêpe made from buckwheat (vegan & gluten free) that originates from Brittany, north west of France

Butter galette \$6  
Egg and emmental cheese \$12   
Ham off the bone and egg \$12


Ham+Cheese \$12.5  
*Ham off the bone and emmental cheese*

Complète \$15  
*Egg, ham off the bone, emmental cheese*

♥ **Roule Galette complète \$17**  
*Egg, emmental cheese, mushrooms, ham off the bone, black truffle oil, green salad*

**Veggo \$14.5**   
*Egg, emmental cheese, mushrooms*

**Campagnarde \$18**  
*Egg, emmental cheese, mushrooms, bacon*

**Chérie cherry pesto \$18**   
*Egg, emmental cheese, cherry tomatoes, homemade basil pesto, baby rocket*

**Chicken Avocado \$20**  
*Chicken on emmental cheese, homemade basil pesto, avocado*


**Capri \$18**  
*Farm goat cheese, cherry tomatoes, homemade basil pesto, baby rocket, prosciutto (Add potatoes +\$2)*


**Forestière \$18**  
*Bechamel with mushrooms, bacon, onions and emmental cheese*

**Ocean Salad \$18**  
*Salmon, tomatoes, green salad, homemade yogurt&chives sauce*

**Truffle Salmon \$20**  
*Egg, tomatoes, salmon, avocado, black truffle oil*

**Merguez \$18**  
*Spicy lamb & beef sausage, emmental cheese, homemade tomato sauce, green salad*

**La Green \$17**   
*Baby rocket, apple, avocado, cherry tomatoes and homemade basil pesto*

**La Garden \$17**   
*Baby rocket, cherry tomatoes, potatoes, mushrooms, homemade garlic&parsley sauce*

♥ OUR SIGNATURE  VEGETARIAN  VEGAN

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

EXTRA : onions \$2  
free range egg \$2.5  
green salad \$3  
mushrooms or tomatoes or avo \$3.5  
diced bacon or ham off the bone \$4  
merguez sausage \$4.5  
smoked salmon or prosciutto \$5



# Crêpes

Gluten Free option available, ask your waiter

*EXTRA* : any sweet topping \$3 / fresh strawberries \$4  
gluten free or vegan dough \$1.5 / vegan ice cream \$4  
swap chocolate for Nutella \$0.5

Sugar \$6 **V**

Sugar butter \$6.5

Sugar lemon **V**

Honey

Chocolate

Nutella \$7

Bonne Maman jam **V**

Butter cinnamon sugar

100% canadian maple syrup **V**

Raspberry coulis **V**

French chestnut spread **V**

Homemade salted caramel \$8

Lotus Biscoff spread **V**

Lady Petrova \$10

Fresh strawberries, Nutella (add ice cream +\$3)

Strawberry Queen \$10

Fresh strawberries, homemade whipped cream

Monkey \$10

Banana, chocolate (add ice cream +\$3)

Chamonix \$12

Ice cream, chocolate, almonds



**La Gourmande \$16**

Bananas, fresh strawberries, ice cream,  
almonds, chocolate



**La Belle Normande \$15**

Cinnamon poached apple, ice cream,  
homemade whipped cream,  
homemade salted caramel

Mimi \$9 **V**

Homemade apple and cinnamon compote

Pim's \$10

Raspberry purée and chocolate

Tiger \$12

Chocolate, homemade salted caramel, almonds  
(add homemade whipped cream +\$3)

Riviera \$12

Ice cream, homemade salted caramel, almonds

Montreal \$13.5 **V**

Banana, fresh strawberries, maple syrup

Caribou \$12 **V**

Banana, maple syrup, almonds

Crème de l'Ardèche \$15

French chestnut spread, homemade  
whipped cream and chocolate

Aumonière \$13

Ice cream and homemade whipped cream,  
chocolate (add fresh strawberries +\$4)

# Drinks

Because we care for the only planet we have,  
we strictly won't be serving take away cups  
when drinking here.

## HOT DRINKS

Short black \$3.5

Long black \$3.9

Latte \$3.9

Flat white

Cappuccino

Piccolo

Macchiato (long or short)

Mocha \$4.5

Caramel latte

Spice chai powder

Hot chocolate

Babyccino \$2

Chocolat liégeois \$7

(hot choc + whipped cream)

large + \$0.6

strong, decaf + \$0.5

soy, almond + \$0.5

**T2**

T2 loose leaf \$4.5

English breakfast, Earl Grey  
French Earl Grey, Peppermint  
Lemongrass & Ginger, Sencha

## COLD DRINKS \$5

Daylesford & Hepburn all natural

Apple

Banana, mango & passionfruit

Pineapple

Lemonade

Cola

Lemon, Lime & Bitters

SUNZEST orange juice

San Pellegrino sparkling water

Orangina (French favourite)



## ICED DRINKS

Made with milk, ice cream  
and homemade whipped cream

Chocolate \$7

Coffee \$7

Frappuccino \$8



**FRENCH CIDER**

François Séhédic organic

brut cider 375ml \$17

brut cider 750ml \$28