

# Bienvenue chez Roule Galette

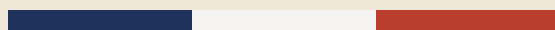
French Crêperie



## Bonjour!

At Roule Galette we bring you to France for a  
moment with traditional food, drinks, music, and  
French accents!

We love seeing your photos, tag us on Instagram!  
@RouleGaletteCarnegie



# Entrées

Check the specials board for our monthly specials!

## ESCARGOTS

\$20

12 snails in garlic and parsley butter with baguette and a green salad.

## SALADE DE CHÈVRE CHAUD (V)

entrée \$17

Hot crottin de chèvre on toasted baguette, honey, pecan nuts, on a green salad.

main \$23

## CHEESE OR CHARCUTERIE BOARD

\$30

A selection of 3 cheeses or 3 charcuteries served with baguette and French condiments.

## RILLETTES DE CANARD

\$18

Homemade slow cooked duck meat spread served with baguette and cornichons.

## Galettes

A galette is a slightly crispy savoury crêpe made with buckwheat flour and is naturally gluten free!

### BUTTER GALETTE HAM & SWISS CHEESE

\$8  
\$18

### COMPLÈTE

Egg, ham, swiss cheese

\$19.9



### COMPLÈTE À LA ROULE GALETTE

Egg, ham, swiss cheese, mushrooms, truffle oil, green salad

\$23

### CAMPAGNARDE

Egg, bacon, mushrooms, swiss cheese

\$24

### CHÉRIE PESTO (V)

Egg, swiss cheese, cherry tomatoes, basil pesto, rocket (bacon +\$5.9)

\$24

### SICILIENNE (VG)

Rocket, cherry tomatoes, mushrooms, pine nuts, basil pesto (prosciutto +\$8.5 / half avocado +\$6.9 / potatoes +\$5.9)

\$23

### DIJONNAISE

Chicken, egg, swiss cheese, spring onions, Dijon mustard

\$24

### CHICKEN AVOCADO

Chicken, swiss cheese, basil pesto, cherry tomatoes, avocado

\$26

### ATLAS

Merguez sausage, swiss cheese, onions, potatoes, shallot & chives yoghurt (egg +\$3.8)

\$27.5

### FORESTIÈRE

Mushrooms, bacon, onions, bechamel, swiss cheese (egg +\$3.8)

\$25

### CAPRI

Meredith goats cheese, cherry tomatoes, basil pesto, rocket, prosciutto (potatoes +\$5.9)

\$26

### TRUFFLE SALMON

\$27

Egg, avocado, cherry tomatoes, smoked salmon, rocket, truffle oil (Meredith goats cheese +\$6.9)



### CAMEMBERT (V)

Camembert de Normandie, onion chutney, truffle oil, apple, green salad

\$28

### AUVERGNATE

French blue cheese sauce, bacon, apple, pecan nuts, green salad

\$27

### TARTIFLETTE

Reblochon cheese, bacon, onion, potatoes deglazed with white wine, green salad (extra Reblochon cheese +\$8)

\$31

### CHEVREFEUILLE CROTTIN (V)

Whole goats cheese, pecan nuts, honey, green salad (prosciutto +\$8.5)

\$27

### TERROIR

Pork sausage, onions, potatoes cooked in white wine, swiss cheese, Dijon mustard, spring onion

\$28

### CANARD CONFIT

Shredded duck leg cooked in duck fat, potatoes, swiss cheese, onion, green salad

\$33

EXTRAS (prices are per item) :

Onion \$3.5

Egg, Cherry tomatoes, Basil pesto (VG), Dijon mustard, Shallot & chives yogurt sauce \$3.8

Green salad with cherry tomatoes, Swiss cheese, Potatoes, Rocket, Mushrooms \$5.9

Bacon, Ham, Avocado, Meredith goats cheese \$6.9

Chicken, Merguez sausage, Pork sausage, Smoked salmon, Prosciutto \$8.5

1% surcharge applies on all card payments  
10% surcharge applies on weekends



OUR SIGNATURES / V=VEGETARIAN / VG=VEGAN

WE USE GLUTEN, DAIRY AND NUTS IN OUR KITCHEN.  
PLEASE INFORM US OF ANY DIETARY REQUIREMENTS.

# Crêpes

Crêpes are made with eggs and white flour, request  
Gluten Free or vegan option if needed (+\$2.5).

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

Sugar (VGO)	\$7.5
Sugar butter or Sugar lemon (VGO)	\$8
Honey	\$9
Sugar butter lemon	
Butter cinnamon sugar	
Chocolate	\$9.8
Bonne Maman strawberry jam (VGO)	\$10.8
100% Pure Canadian Maple Syrup (VGO)	
Homemade raspberry coulis (VGO)	
French chestnut spread (VGO)	
Nutella	\$11.8
Homemade salted caramel	
Biscoff spread (VGO)	



## OUR SIGNATURE CRÊPES

<b>LA GOURMANDE</b>	\$23
Banana, strawberries, ice cream, almonds, chocolate	
<b>LA BELLE NORMANDE</b>	\$23
Cinnamon poached apple, ice cream, homemade whipped cream, homemade salted caramel	
<b>LA LOTUS</b>	\$25
Biscoff spread, homemade whipped cream, ice cream, homemade salted caramel, Biscoff crumbs	



## OUR FLAMBÉED CRÊPES

<b>NORMANDE FLAMBÉE</b>	\$26
Ice cream, cinnamon poached apple, homemade salted caramel, flambéed with French apple brandy	
<b>FAMOUS SUZETTE</b>	\$26
Homemade orange & lemon butter, flambéed with French orange-flavoured liqueur Grand Marnier, ice cream	

EXTRAS (prices are per item) :

Swap chocolate for Nutella **\$1.5**  
Strawberries, Banana, Almonds, Crushed Hazelnuts, Nutella, Chocolate, Homemade salted caramel, 100% Pure Canadian Maple Syrup, Biscoff spread, Biscoff crumbs, Chocolate waffers, Vanilla Ice cream, Homemade whipped cream **\$4.9**

## CRÈME DE L'ARDÈCHE \$20

French chestnut spread, homemade whipped cream, chocolate

## AUMONIERE \$21

Ice cream, homemade whipped cream, chocolate (strawberries **+\$4.9**)

## LADY PETROVA \$16

Strawberries, Nutella (vanilla ice cream **+\$4.9**)

## STRAWBERRY QUEEN \$17

Strawberries, homemade whipped cream

## MONKEY \$15

Banana, chocolate (vanilla ice cream **+\$4.9**)

## CHAMONIX \$17

Ice cream, chocolate, almonds

## MIMI (VGO) \$13.8

Homemade apple & cinnamon compote

## PIM'S \$17

Raspberry coulis, chocolate

## TIGER \$17

Chocolate, homemade salted caramel, almonds (homemade whipped cream **+\$4.9**)

## RIVIERA \$19

Ice cream, homemade salted caramel, almonds

## BUENO \$23

Nutella, sweet condensed milk, ice cream, crushed hazelnuts, chocolate waffers

## MONTREAL (VGO) \$18

Banana, strawberries, maple syrup

## FAIRY \$20

2 crêpes with sugar, butter, ice cream, 100's&1000's

## BISCOFFOLIE \$24

Lotus Biscoff spread, ice cream, crushed pistachios, chocolate, raspberry coulis

## CARIBOU (VGO) \$18

Banana, maple, almonds (homemade whipped cream **+\$4.9**)

VGO = VEGAN OPTION AVAILABLE

WE USE GLUTEN, DAIRY AND NUTS IN OUR KITCHEN.  
PLEASE INFORM US OF ANY DIETARY REQUIREMENTS.



# Drinks

Because we care for our planet, we won't serve your coffee in take away cup if you are dining in.

## HOT DRINKS

### Coffee - Beans by NorthSouth

Short Black \$4 / Double espresso \$4.5

Long black, Latte, Flat white, Cappuccino, Piccolo, Macchiato (long or short) \$4.9 / Mocha \$5.5 / Magic \$5 (Large +\$0.7 / Extra shot +\$0.7)

Café Viennois (latte & whipped cream) \$8.5  
Choco Viennois (hot choc & whipped cream) \$8.5

Bonsoy / MilkLab almond / Alternative DairyCo oat / MilkLab Lactose free +\$0.7  
Vanilla, Hazelnut or Caramel syrup +\$0.7

### Loose leaf teas - T2 \$5.5

English breakfast, Earl grey, French earl grey, Peppermint, Lemongrass & ginger, Sencha green tea, Chamomile

### Chai

Prana Chai Leaves \$6.9  
Vanilla chai powder \$5.5

Hot chocolate Regular \$5.5 / Large \$6

### Kids drinks

Strawberry milk \$5  
Babycino \$3

## COLD DRINKS

### Iced chocolate, Iced coffee, Iced mocha \$11

Made with ice cream & homemade whipped cream

Iced latte \$7 / Iced long black \$6.5

### Juices by Daylesford & Hepburn \$6

Apple / Orange / Banana mango passionfruit blend

### Softs by Daylesford & Hepburn \$6

Lemonade / Lemon Lime & Bitters

Coca Cola / Coca Cola Zero \$4.5

### San Pellegrino sparkling water

500mL \$6 / 750mL \$8.5

## MILKSHAKES

### Made with vanilla ice cream

Chocolate / Nutella / Vanilla / Raspberry / Coffee / Caramel / Chocolate & Raspberry / Biscoff \$11  
alternative milk +\$0.7



## FRENCH FAVOURITES

Orangina Orange soft drink \$7.5

French cordial (served in water)

Grenadine (berries) or Mint \$5.5

Diabolo (cordial served in lemonade)

Grenadine (berries) or Mint \$7

## FRENCH CIDER

Drinking cider with galettes and crêpes is a true tradition in France !

### François Séhédic AB organic

Brut cider 375ml \$20 750ml \$33

### Val de Rance

Brut cider 300ml \$11 / 750ml \$25

Pear cider 300ml \$11



## FRENCH APERITIF

Ricard: Anise & licorice flavored aperitif \$12

Kir vin blanc:

Blackcurrant liquor & white wine \$15.5

Kir Royal:

Blackcurrant liquor & sparkling wine \$17

## BEERS

Stella Artois \$12

Peroni \$12

Kronenbourg 1664 \$12

Leffe Blonde \$13

## SPIRITS

Cognac VSOP \$13

Scotch Whisky \$13

Fine Calvados Château du Breuil \$13

Triple Orange Grand Marnier \$13

## WINE

### House wines

	GL	QUARTER 250ML	PITCHER 500ML
Red, White, Rosé	\$13	\$24	\$46

### Red

Les Vieilles Vignes CÔTES DU RHÔNE	\$58
Le Vieux Naudin BORDEAUX SUPERIEUR	\$56

### White

Makipai SAUVIGNON BLANC	\$48
Petit Chablis CHARDONNAY	\$68
Cave de Turckheim RIESLING	\$68

### Sparkling

Louis Perdrier 200ml BRUT EXCELLENCE	\$13.5
Baron Jacques BLANC DE BLANC	\$54