

Bienvenue chez Roule Galette

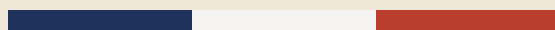
French Crêperie



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!
@RouleGaletteMelbourne



Check the specials board for our monthly specials!

CHEESE OR CHARCUTERIE BOARD

\$30

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

RILLETTES DE CANARD

\$18

Homemade slow cooked duck meat spread served with sourdough bread and cornichons.

Galettes

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

BUTTER GALETTE (V) \$8
EGG & SWISS CHEESE (V) \$16
HAM & EGG \$16

HAM & CHEESE \$18

COMPLÈTE \$21
Egg, ham, swiss cheese

MIGHTY COMPLÈTE \$29.5
2 eggs, double dose ham,
double dose swiss cheese, green salad

♥ **COMPLÈTE À LA ROULE GALETTE** \$23.9
Egg, swiss cheese, mushrooms,
ham, black truffle oil, green salad

VEGGO (V) \$21
Egg, swiss cheese,
mushrooms, green salad

CAMPAGNARDE \$24.9
Egg, swiss cheese, mushrooms, bacon

CHÉRIE PESTO (V) \$24.9
Egg, swiss cheese,
homemade basil pesto, cherry tomatoes,
baby rocket (homemade tomato sauce **+\$3.8**)

CHICKEN AVOCADO \$27.5
Chicken, swiss cheese, homemade
basil pesto, avocado

FORESTIÈRE \$25
Mushrooms, bacon, onions cooked
in bechamel, swiss cheese (egg **+\$3.8**)

LA GREEN (VG) \$23
Baby rocket, apple, avocado,
cherry tomatoes and homemade basil pesto

LA GARDEN (VG) \$24
Baby rocket, cherry tomatoes, potatoes,
mushrooms, homemade garlic & parsley sauce

SNAILS \$24
Burgundy snails in homemade garlic & parsley
sauce, bechamel, green salad

MERGUEZ \$25
Spicy lamb & beef sausage, swiss cheese,
homemade tomato sauce, green salad
(Meredith goats cheese **+\$6.9**)

ATLAS \$28.5
Spicy lamb & beef sausage, potatoes,
onions, swiss cheese, shallot & chives
yoghurt, green salad

TARTIFLETTE \$32
Reblochon cheese, onions, bacon,
potatoes cooked in white wine, green salad
(extra Reblochon cheese **+\$8**)

♥ **CAMEMBERT (V)** \$28
Camembert de Normandie, homemade
onion chutney, sliced fresh apple,
black truffle oil, green salad with pecan nuts

CHEVREFEUILLE CROTTIN (V) \$27
Whole goats cheese, honey, pecan nuts,
green salad with pecan nuts (prosciutto **+\$8**)

CAPRI \$27.5
Meredith goats cheese, cherry tomatoes,
homemade basil pesto, baby rocket,
prosciutto (potatoes **+\$5.9**)

TRUFFLE SALMON \$28
Egg, cherry tomatoes, smoked salmon,
avocado, rocket, black truffle oil
(Meredith goats cheese **+\$6.9**)

AUVERGNATE \$27
French blue cheese sauce, bacon, apple,
pecan nuts, green salad (potatoes **+\$5.9**)

EXTRAS (prices are per item) :

Onion **\$3.5**

Egg, Cherry tomatoes, Homemade sauces: Garlic &
parsley sauce (VG), tomato sauce (VG),

Basil pesto (VG), Shallot & chives yogurt **\$3.8**

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

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

Chicken, Merguez sausage, Smoked salmon,

Prosciutto **\$8.5**

♥ OUR SIGNATURES / V=VEGETARIAN / VG=VEGAN

1% surcharge applies on all card payments

10% surcharge applies on weekends

No split bills when busy

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.

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	\$10.8
Bonne Maman strawberry jam (VGO)	
100% Pure Canadian Maple Syrup (VGO)	
Homemade raspberry coulis (VGO)	
French chestnut spread (VGO)	\$11
Nutella	\$12
Homemade salted caramel	
Biscoff spread (VGO)	



OUR SIGNATURE CRÊPES

LA GOURMANDE	\$24
Banana, strawberries, ice cream, almonds, chocolate	
LA BELLE NORMANDE	\$24
Cinnamon poached apple, ice cream, homemade whipped cream, homemade salted caramel	
LA LOTUS	\$25
Biscoff spread, homemade whipped cream, ice cream, homemade salted caramel, Biscoff biscuit crumbs	



OUR FLAMBÉED CRÊPES

NORMANDE FLAMBÉE	\$27
Ice cream, homemade whipped cream, cinnamon poached apple, homemade salted caramel, flambéed with French apple brandy	
FAMOUS SUZETTE	\$27
Homemade orange & lemon butter, flambéed with French orange-flavoured liqueur Grand Marnier, ice cream	

VGO = VEGAN OPTION AVAILABLE

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CRÈME DE L'ARDÈCHE	\$21
French chestnut spread, homemade whipped cream, chocolate	
AUMONIERE	\$22
Ice cream, homemade whipped cream, chocolate (strawberries +\$4.9)	
LADY PETROVA	\$18
Strawberries, Nutella (ice cream +\$4.9)	
STRAWBERRY QUEEN	\$18
Strawberries, homemade whipped cream	
MONKEY	\$16
Banana, chocolate (ice cream +\$4.9)	
MIMI (VGO)	\$14
Homemade apple & cinnamon compote	
PIM'S	\$17.5
Raspberry coulis, chocolate	
TIGER	\$17.5
Chocolate, homemade salted caramel, almonds (homemade whipped cream +\$4.9)	
RIVIERA	\$19.5
Ice cream, homemade salted caramel, almonds	
BUENO	\$23.5
Nutella, sweet condensed milk, ice cream, crushed hazelnuts, chocolate waffers	
MONTREAL (VGO)	\$19
Banana, strawberries, maple syrup	
BISCOFFOLIE	\$24.5
Lotus Biscoff spread, ice cream, crushed pistachios, chocolate, raspberry coulis	

EXTRAS (prices are per item) :

Swap chocolate for Nutella \$1.5

Gluten Free option, Vegan option \$2.5

Strawberries, Banana, Almonds, Crushed Hazelnuts, Nutella, Chocolate, Homemade salted caramel, Chestnut spread, Raspberry coulis, 100% Pure Canadian Maple Syrup, Biscoff spread, Biscoff crumbs, Chocolate waffers, Vanilla Ice cream, Homemade whipped cream \$4.9

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 \$4.3 / Double espresso \$4.9

Long black, Latte, Flat white, Cappuccino, Piccolo, Macchiato (long or short) \$5.1 / Mocha \$5.8 / Magic \$5.5 (Large +\$0.9 / Extra shot +\$0.9)

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

Bonsoy / MilkLab almond / Alternative DairyCo oat / MilkLab Lactose free +\$0.9
Vanilla, Hazelnut or Caramel syrup +\$0.9

Loose leaf teas - T2 \$5.5

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

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 / Banana mango passionfruit blend

SUNZEST Orange Juice \$6

Softs by Daylesford & Hepburn \$6

Lemonade / Lemon Lime & Bitters

San Pellegrino sparkling water

500mL \$6

MILKSHAKES

Made with vanilla ice cream

Chocolate / Nutella / Vanilla / Raspberry / Coffee / Caramel / Biscoff \$11
alternative milk +\$0.9



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



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

SPIRITS

Cognac VSOP \$13

Scotch Whisky \$13

Fine Calvados Château du Breuil \$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