

LUNCH MENU

Le Déjeuner

Soup

French Onion Soup \$15.50

Served with toasted cheese croutons

Baguettes

Ham & Butter \$7.80

Baguette with ham and butter

Parisien \$11

Baguette with ham, Gruyère cheese, mesclun and dressing (add Mustard +\$1)

Pain Bagnat \$11

Baguette with tuna, tomatoes, egg, mesclun, red onion and dressing

Gruyère Baguette \$11

Baguette with Gruyère cheese, tomatoes, egg, mesclun, red onion and dressing

Slice of Quiche / Tarte

Extra salad : +\$4.80 or extra roasted potatoes : +\$6.50

Quiche Lorraine \$13.50

Beaten eggs, crème fraîche and bacon, a french Classic!

Quiche Salmon & Spinach \$15.50

Savoury New Zealand smoked salmon and fresh spinach quiche

The Favourite Quiche \$16.50

Goat's cheese, figs, walnuts and fresh spinach quiche

Tarte Provençale \$15.50

The classic tomato, onion confit and black olive tart

Tarte Leek (or zucchini following season) and Roquefort

Creamy leek and melted Roquefort \$15.50

(blue cheese) tart

Extras

Slice of bread : \$0.80

Plain baguette stick \$4

Gluten Free bread \$3.50

Baguette and butter \$5.50

Garlic bread \$9



Formule du midi - Lunch menu

\$35.50 !!!

1 glass of wine (colour of your choice)

+

1 slice of quiche with salad (lorraine, vegee, salmon, favorite, leek & roquefort or provençale)

+

1 fruit tart (plum or pear) or today's dessert

Croques - toasted sandwiches

Extra tomato : +\$2.80

Extra green salad : +\$4.80

Extra roasted potatoes / blue cheese / goat cheese / mushrooms: +\$7.50

Croque-Monsieur \$14.50

Parisian Ham, béchamel sauce and grated cheese

Croque-Madame \$17.50

A Croque-Monsieur with a fried egg

Cheese and Ham Croissant \$14.50

Ham, cheese and béchamel sauce

Make me vegetarian !

Children's Options

Cheese on baguette \$6.00

Ham and cheese on baguette \$6.50

Le Marché Français Bistro opening hours :

Tuesday - Friday : 8am to 3pm

Saturday : 9am to 3pm

Privatise Le Bistro for your friday night ! (booking only)

LE DEJEUNER

Lunch Menu

Dinner and Special Events
are available by prior arrangement.
Please call us on **499 1834**

Les Salades / Salads

Escargots \$16.50

Six snails baked in garlic butter served with salad and bread

Salade Aquitaine \$22.50

Pan fried chicken liver in raspberry vinegar, garlic and parsley, served with mesclun, tomatoes and red onion

Salade de Chèvre Chaud \$24.50

Goat cheese and honey on toasted baguette slices, mesclun, seasonal fruits, walnuts and vinaigrette

Salade Océane \$27.50

New Zealand smoked salmon with mesclun, avocado, red onions, tomatoes and sundried tomato dressing

Salade Niçoise \$28.50

Seared yellowfin tuna or smoked salmon, anchovies, black olives, green beans, tomatoes, new season potatoes, mesclun, hard boiled eggs and dressing

Les Assiettes / Platters

All served with bread

Chicken Liver & Black Truffle Pâté \$24.50

A smooth chicken liver and black truffle pâté served with Roscoff caramelised onion jam and a green salad

Deli Platter \$29.50

A selection of classic French cheeses: Bleu d'Auvergne, Brie and Saint Nectaire served with Roscoff caramelised onion jam

Le Marché Platter \$36.50

A selection of duck liver pâté, prosciutto, and your choice of Bleud'Auvergne OR Saint Nectair cheese served with walnuts and caramelised onion jam

Les Desserts / Sweets

Pear and Almond \$10.50

Macaron \$3.90

chocolate, vanilla, pistachio, salted caramel, lychee/raspberry/rose or lemon

Plum and Almond \$10.50

Lemon and Meringue \$11.50

Creme brulee

small \$8.50 / large \$12.50

extras \$1.50

Tart of the day from \$11.50

Dessert of the day from \$10.50

whipped cream or yogurt

MARCHE
FRANCAIS
FRENCH MARKET
& CAFE

BREAKFAST

Le Petit Déjeuner
Until 11.30

Cooked Breakfast

Toasted Baguette / croissant \$10.50
with butter, honey or home made jam

L'Omelette au Fromage \$14.50
Omelette with Gruyère cheese and parsley

Cheese and Ham Croissant \$14.50
Ham, cheese and béchamel sauce
Can be vegetarian !

Croque-Monsieur \$14.50
Parisian Ham, béchamel sauce and grated cheese
Can be vegetarian !

Croque-Madame \$17.50
A Croque-Monsieur with a fried egg on top
Can be vegetarian !

Le Pain Perdu \$17.50
French toast with bananas and maple syrup

Le Québécois \$17.50
French Canadian Pancakes with maple syrup and bananas

Le Londonien \$24.50
Two poached eggs on toast with streaky bacon and provençal tomatoes

L'Akaroa \$24.50
Two poached eggs with smoked salmon topped with hollandaise sauce served on a toasted baguette

Eggs Benedict \$24.50
Two poached eggs with prosciutto topped with hollandaise sauce served on a toasted baguette
Can be vegetarian !

Vero's favourite vegetarian \$27.50
Two poached eggs with spinach cheese gratin with toasted baguette

Extras

Green salad \$4.80

Mushrooms / provençale tomatoes / blue cheese / goat cheese \$7.50

Sauted potatoes \$6.50

Bacon \$9.50



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DRINKS

Nos Boissons

Hot drinks

Supreme fair trade organic
+\$0.50 take away cup

	regular	large	bowl
Espresso /Long Black	\$4.50		
Americano			
Flat white	\$5	\$5.50	\$7
Latte	\$5	\$5.50	\$7
Cappucino	\$5	\$5.50	\$7
Mochaccino	\$5	\$5.50	\$7
Macchiato	\$4.50		
Hot Chocolate	\$4.50	\$5	\$6
Chai Latte	\$4.50	\$5	\$6
Lemon Honey and Ginger	\$4.50		
Fluffy	\$2		

Extras \$1.25

Coffee shot
Soy Milk
Oat Milk
Almond Milk
Coconut Milk
Decaf
Hazelnut
Caramel
Vanilla
Chai

Tea \$5.00

Black Teas

English Breakfast
Earl Grey Blue Flower

milk +\$0.50

Green Teas

Tokyo Lime
Jasmine
Peppermint

Herbal Tisane

Chamomile

Soft Drinks

San Pellegrino Sparkling Mineral Water
Small \$4.50
Large \$12.50

Antipodes Sparkling Mineral Water
Medium \$7.50
Large \$12.50

Orange Juice \$5.00 / Kid \$3.50
Apple Juice \$5.00 / Kid \$3.50
Organic Lemonade \$5.00
Organic Kombucha \$5.50
Blood Orange San Pellegrino \$5.50
Ginger Beer \$5.00
Lemon Lime and Bitters \$5.00
Coke / Coke No Sugar \$5.00
Iced Tea \$5.50
Evian Mineral Water \$5.00

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or don't hesitate to speak directly with Veronique