



CROQUE MONSIEUR

BY
Roule Galette

CAFÉ • DINE-IN • TAKEAWAY



OUR BEST SELLERS TOASTIES

(ASK FOR A VEGETARIAN OPTION) - GF BREAD +2\$

CROQUE MONSIEUR	\$14
HAM, SWISS CHEESE, BÉCHAMEL SAUCE (GF), GRATINÉ (TOPPED WITH MELTED CHEESE)	
CROQUE MADAME	\$16
HAM, SWISS CHEESE, BÉCHAMEL (GF), 2 EGGS, GRATINÉ (TOPPED WITH MELTED CHEESE)	

MAKE YOUR OWN

1 CHOOSE YOUR BASE:

SOURDOUGH BREAD | GLUTEN FREE BREAD (+2) | GALETTE (+3.5)
SAVOURY CRÊPE, NATURALLY GF (BUCKWHEAT FLOUR)

2 SELECT ONE OF OUR RECIPES:

COMPLÈTE	\$14	LE SAUMON	\$17
EGG, HAM, SWISS CHEESE		SMOKED SALMON, SMASHED AVOCADO, SPINACH AND TOMATOES	
COMPLÈTE À LA ROULE GALETTE	\$16.5	HERCULE POIREAU	\$16
EGG, HAM, SWISS CHEESE, MUSHROOM, BLACK TRUFFLE OIL		CHICKEN, FRIED EGG, CREAMY LEEK, WHOLE GRAIN MUSTARD	
VEGGO (V)	\$13.5	RACLETTE	\$19
EGG, SWISS CHEESE, MUSHROOM (ADD PESTO +3.5\$)		RACLETTE CHEESE, HAM, ONION CHUTNEY AND PICKLES	
BUCHERON	\$17.5	LA BIQUETTE	\$17
BÉCHAMEL SAUCE (GF), SWISS CHEESE, HOMEMADE ONION CHUTNEY, BACON, MUSHROOM		GOAT CHEESE, FIG CHUTNEY, ROCKET, WALNUT, HONEY	
CHAMPI (V)	\$17	BACON & EGG	\$10
BÉCHAMEL SAUCE (GF), SWISS CHEESE, MUSHROOM, SPINACH, HOMEMADE PESTO (ADD PROSCIUTTO +6.5\$)		EGG & SWISS CHEESE	\$10
L'ITALIEN	\$17	HAM & SWISS CHEESE	\$11.5
PROSCIUTTO, GOAT CHEESE, HOMEMADE PESTO, TOMATOES, ROCKET		SWISS CHEESE & TOMATO (V)	\$10
		HAM, SWISS CHEESE & TOMATO	\$12

3 CHOOSE YOUR FAVOURITE EXTRAS

PRICES ARE PER ITEM:

HOMEMADE BASIL PESTO (VG)	\$3.5	FREE RANGE EGG	\$3.5
HOMEMADE TOMATO SAUCE (VG)	\$3.5	HAM	\$6.5
HOMEMADE BECHAMEL SAUCE (GF)	\$3.5	CHICKEN	\$6.5
ONION CHUTNEY	\$3.5	BACON	\$6.5
TOMATOES	\$3.5	SMOKED SALMON	\$6.5
SPINACH	\$3.5	PROSCIUTTO	\$6.5
MUSHROOMS	\$5.5	SWISS CHEESE	\$5.5
GREEN SALAD	\$5.5	MEREDITH GOATS CHEESE	\$6.5
AVOCADO	\$6.5	GRATINÉE (TOPPED WITH MELTED CHEESE)	\$3.5
		(Toasties only)	

PLEASE NOTE WE CHARGE THE FOLLOWING: 1% ON ALL CARD TRANSACTIONS 10% SURCHARGE ON WEEKENDS

V=VEGETARIAN / VG=VEGAN / VGO = VEGAN OPTIONS

CRÊPES

GLUTEN FREE AND VEGAN OPTION AVAILABLE+2\$

SUGAR (VGO).....	\$7	CHOCOLATE.....	\$9	MONKEY.....	\$13
SUGAR BUTTER OR SUGAR LEMON.....	\$7.5	MAPPLE (VGO).....	\$9	BANANA & CHOCOLATE	
SUGAR BUTTER LEMON.....	\$9	FRENCH CHESTNUT (VGO).....	\$10	MONKEY NUT	\$14
SUGAR BUTTER CINNAMON.....	\$9	NUTELLA.....	\$10	BANANA & NUTELLA	
HONEY.....	\$9	HOMEMADE SALTED CARAMEL.....	\$10	LADY PETROVA.....	\$14.5
		BISCOFF (VGO).....	\$10	STRAWBERRIES & NUTELLA	
		STRAWBERRY JAM.....	\$10	STRAWBERRY QUEEN.....	\$14.5
				STRAWBERRIES & HOMEMADE WHIPPED CREAM	
				MONTREAL (VGO).....	\$15.5
				BANANA, STRAWBERRIES AND MAPLE SYRUP	

DRINKS MENU

HOT DRINKS

SHORT BLACK	\$4
DOUBLE ESPRESSO	\$4.5
LONGBLACK, LATTE, FLAT WHITE, CAPPUCCINO, PICCOLO, MACCHIATO (LONG OR SHORT)	\$4.8
MOCHA	\$5.5
MAGIC	\$5
LARGE +\$0.7 / EXTRA SHOT +\$0.70	
SOY/ ALMOND/ OAT/ LACTOSE FREE \$0.70	
VANILLA, HAZELNUT OR CARAMEL SYRUP +\$0.70	

Our specialities.♥

CAFÉ VIENNOIS	\$8.5
Latte & whipped cream	
CHOCO VIENNOIS	\$7.5
Hot choc & whipped cream	
HOT CHOCOLATE REGULAR	\$5
HOT CHOCOLATE LARGE	\$5.5
BABYCCINO	\$3
PRANA CHAI LEAVES	\$6
VANILLA CHAI POWDER	\$5
LOOSE LEAF TEAS - T2	\$5.5
English breakfast, Earl grey, French earl grey, Sencha green tea, Peppermint, Lemongrass & ginger	

HOUSE WINE

RED, WHITE, ROSÉ	GL	QUARTER (250ML)	PITCHER (500ML)
	\$13	\$24	\$46

SPARKLING

LOUIS PERDRIER 200ML BRUT EXCELLENCE	\$13.5
--------------------------------------	--------

COLD DRINKS

ICED LATTE / ICED LONG BLACK	\$6
ICED CHOCOLATE, ICED COFFEE, ICED MOCHA	\$10
(Made with ice cream & homemade whipped cream)	

MILKSHAKES

Made with vanilla ice cream	
alternative milk+\$0.7	
CHOCOLATE/ VANILLA/ COFFEE / CARAMEL	\$9
BISCOFF/ NUTELLA	\$11

JUICES

ORANGE / APPLE /	\$5.5
BANANA MANGO PASSIONFRUIT BLEND	
SOFTS	\$5.5
LEMONADE / LEMON LIME & BITTERS	
SAN PELLEGRINO SPARKLING WATER 500ML	

French favorites.♥

ORANGINA	\$7.5
Orange soft drink	
FRENCH CORDIAL	\$5.5
Served in water	
Grenadine (pomegranate) or Mint	
DIABOLO	\$7
Cordial served in lemonade	
Grenadine (pomegranate) or Mint	

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	\$20
BRUT CIDER 750ML	\$33

BEERS

STELLA ARTOIS	\$11
PERONI	\$12
KRONENBOURG	\$12

PLEASE NOTE WE CHARGE THE FOLLOWING: 1% ON ALL CARD TRANSACTIONS 10% SURCHARGE ON WEEKENDS

V=VEGETARIAN / VG=VEGAN / VGO = VEGAN OPTIONS