



L'Atelier du Fromage

- Kitchen closes at 2.30pm -

PLEASE SCAN FOR
CONTACT TRACING
THANK YOU!



CHARCUTERIE

Charcuterie boards are served with house pickles & baguette from La Voie Française

RILLETTES DE PORC À L'ANCIENNE \$18.00

Free range pork rillettes flavoured with Fallot green peppercorn moutarde

TERRINE DE CAMPAGNE \$18

Countryside pork terrine, figs and pistachio

JAMBON DE BAYONNE (80G) \$18.50

Cured ham from the Bayonne region

JAMBON BLANC À LA TRUFFE (80G) \$18.50

Truffled Champagne ham

PLANCHE DE CHARCUTERIE \$24.00

(LARGE PLATTER TO SHARE)

Pork rillettes, countryside terrine, Bayonne ham, truffle ham and black olive tapenade

CHEESEBOARD

Cheeseboards are served with preserves, dried fruit, condiments & baguette from La Voie Française.

LES FROMAGES (90G) \$17

Comté Marcel Petite (cow), Ossau-Iraty (sheep), Bleu d'Auvergne (cow - blue)

CUISINE

SOUPE À L'OIGNON \$18

Beef consommé, crostinis, grated gruyère

RILLETTES DE SAUMON D'AKAROA \$21

Akaroa Salmon, moutarde and 'crème fraîche', pickled cucumber

PLAT DU JOUR

- **GNOCCHI DE POMME DE TERRE, ŒUF POCHÉ, COMTÉ MILLESIME VELOUTÉ \$23.50**

Agria potato truffle gnocchi, poached egg, aged comté veloute

- **CONFIT DE CANARD \$28.50**

Confit duck leg, Toulouse sausage, Perla potatoes, piperade, thyme jus

- **BAVETTE DE BOEUF WAGYU \$29.50**

Seared wagyu skirt steak, duck fat roasted potatoes, wild mushroom sauce, truffle butter

- **CHOUCROUTE ALSACIENNE \$28.50**

Smoked pork belly, confit sausage, braised pork scotch, sauerkraut, whole grain mustard velouté

ON THE SIDE

TAPENADE NIÇOISE \$8.50

Black olive tapenade & half baguette

SALADE - \$9.50

Gem lettuce with walnuts, radishes, Beaufort & buttermilk dressing

READY TO GO

SPECIALITÉS - \$10

Ham & cheese croissant

Free range ham, Comté & Mornay sauce

Feuilleté Catalan

Boursin, tomato, basil & Bayonne ham

Croque-Monsieur

- *Classique*
Free range ham, Emmental & Mornay sauce

SANDWICHES

Baguette - \$9.50

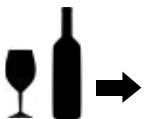
- *Le complet*
Harmony Farm ham, Comté, tomato
- *Le Végétarien*
Roasted aubergines, Ossau-Iraty, tomato, basil, home-made tapenade
- *La volaille*
Poached free-range chicken, tarragon mustard mayonnaise, cos lettuce

QUICHES - \$10

Wild mushroom & washed rind cheese (V)

Spinach, goat cheese & almond (V)

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VINS

Monmousseau **Brut** NV 'Etoile'
Loire Chenin Blanc - Sparkling white



\$31

Denis Race **Chablis** 2018
Burgundy Chardonnay - white

\$11

\$46

Bott-Geyl **Alsace** 'Métiss' 2016

Alsace Muscat / Pinot Blanc / Auxerrois / Riesling / Chasselas - white

\$10

\$39.50

Castel des Maures **Côtes de Provence** 2018

Provence Grenache / Cinsault / Syrah - rosé

\$9

\$34.50

Domaine Cheysson **Chiroubles** 2018

Beaujolais Gamay - red

\$11

\$41

Domaine du Seuil **Cadillac Côtes de Bordeaux** 2016

Bordeaux Cabernet Sauvignon / Merlot - red

\$10

\$39

Charbonnières **Côte du Rhône** 2018

Rhône Grenache / Syrah - red

\$10

\$38.50

- WINES HALF BOTTLES -

Champagne Gatinois **Grand Cru Brut** NV
Champagne Pinot Noir / Chardonnay - white

\$47.50

Domaine des Malandes **Chablis** 2017
Burgundy Chardonnay - white

\$27.50

Henri Bourgeois **Sancerre** 'Les Baronnes' 2018
Loire Sauvignon Blanc - white

\$33

Albert Mann **Pinot Gris** 2016
Alsace Pinot Gris - white

\$27.50

Girardin **Puligny-Montrachet** 2016
burgundy Chardonnay - White

\$73

Ch. Vieux Chevrol **Lalande de Pomerol** 2016
Bordeaux Merlot / Cabernet Franc / Cabernet Sauvignon - red

\$28.50

Domaine Pierre Usseglio **Châteauneuf-du-Pape** 2015
Rhône Grenache / Syrah - red

\$44

Jamet **Côte Rôtie** 2017
Rhône Syrah - red

\$102

Domaine Cazes **Rivesaltes** 'Grenat' 2013
South West Grenache - red, sweet

\$9.50

\$36



BIÈRE & CIDRE

Low alcohol Cidre - 700ml - **Val de Rance Doux**

\$15

Cidre - 250ml - **Kerisac Brut**

\$6

Bière - 330ml - **Kronenbourg, 1664**

\$7

- 750ml - **Les 3 Monts**

\$18.50

- 750ml - **La Blanche**

\$19.50

DIGESTIFS

Camus Cognac Ile de Ré Fine

\$10

Armagnac Delord VSOP

\$10

Michel Couvreur Single Malt Whisky

\$10

Père Jules Calvados 3 years old

\$10

BEVERAGES

Phoenix Organic Juice - \$5 -

Perrier sparkling water 330ml - \$5 -

Ginger Beer,

Nature

Lemonade

Lemon

Apple, Mango & Passion fruit

Apple & Feijoa

Apple, Orange & Mango

Parot sparkling water 750ml - \$7-

Nature

Karma Cola Sparkling - \$5 -

Red Grapefruit

Blood Orange

Blackcurrant

Cola

Coffees & Teas

Allpress coffee / Harney & Sons teas

- Cellar wines Choose your bottle from Maison Vauron's cellar (Shelf price + \$10.00) -

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