



# L'Atelier du Fromage

- Kitchen closes at 2.30pm -

## CHARCUTERIE

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

### **MOUSSE DE FOIE DE VOLAILLE (100G) \$15**

Chicken liver mousse served with bread

### **RILLETES DE PORC À L'ANCIENNE \$18**

Free range pork rillettes flavoured with Fallot green peppercorn moutarde

### **JAMBON DE BAYONNE (80G) \$18.50**

Cured ham from the Bayonne region

### **PLANCHE DE CHARCUTERIE \$28.50**

(LARGE PLATTER TO SHARE)

Pork rillettes, countryside terrine, Bayonne ham, salami, chicken liver mousse 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

### **PLAT DU JOUR**

- See blackboard for today's special -

### **SOUPE À L'OIGNON \$18**

Beef consommé, crostinis, grated gruyère

### **SAUCISSON DE CANARD \$19**

Homemade duck sausage, Agria potato pavé, poached organic eggs, red wine sauce

### **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, roasted carrots, piperade, thyme jus

### **PIÈCE DE BOEUF WAGYU \$29.50**

Seared wagyu steak, Agria potatoes, wild mushroom sauce, truffle butter

## ON THE SIDE

### **TAPENADE NIÇOISE \$8.50**

Black olive tapenade & half baguette

### **SALADE - \$9.50**

Gem lettuce with walnuts, radishes, Beaufort & buttermilk dressing

PLEASE SCAN WITH  
NZ COVID TRACER  
FOR CONTACT TRACING



THANK YOU!

## 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**

Ham & cheese

Wild mushroom & washed rind cheese (V)

Spinach, goat cheese & almond (V)

Join us on  
Facebook & Instagram



## VINS

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



\$31

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

\$11

\$46

Bott-Geyl **Alsace** Points Cardinaux 2017  
*Alsace Pinot Blanc / Auxerrois / Pinot Gris / Pinot Noir – white*

\$10

\$39.50

Castel des Maures **Côtes de Provence** 2018  
*Provence Grenache / Cinsault / Syrah - rosé*

\$9

\$34.50

Vincent Girardin **Bourgogne** 2014  
*Burgundy Pinot Noir - red*

\$12

\$48.50

Château Blaignan **Médoc** 2015  
*Bordeaux Cabernet Sauvignon / Merlot / Cabernet Franc – red*

\$11

\$42

Cuvée du Vatican **Côtes du Rhône Villages**  
*Rhône Grenache / Syrah - red*

\$9

\$34.50

### - WINES HALF BOTTLES -

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

\$47.50

Billaud Simon **Chablis** 2018  
*Burgundy Chardonnay - white*

\$30

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

Domaine Jamet **Côte Rôtie** 2016  
*Rhône Syrah - red*

\$102

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

\$9.50

\$36

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



## 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

Parot sparkling water 750ml - \$7-

Apple, Orange & Mango

Nature

Karma Cola Sparkling - \$5 -

Red Grapefruit

Coffees & Teas

Blood Orange

Allpress coffee / Harney & Sons teas

Blackcurrant

Cola

Join us on  
Facebook & Instagram

