

# Le Petit Marché

## BY ENTRECÔTE

PLEASE ORDER AT THE COUNTER  
OR QR CODE ON YOUR TABLE, MERCI!!

**B O N J O U R** from 8am

<b>Fruit du Matin*</b> <i>poached rhubarb, strawberries, organic yoghurt &amp; housemade granola</i>	\$17,9
<b>Pain Perdu</b> <i>custard baked brioche, creme Chantilly, brûlée banana &amp; chocolate sauce</i>	\$19,9
<b>Toasted Croissant</b> <i>toasted served w/ Bonne Maman jam or salted butter caramel</i>	\$10,9
<b>Baguette Traditionelle</b> <i>toasted served w/ French salted butter, Bonne Maman jam</i>	\$12,9

### LE PETIT DÉJEUNER \$29,9

our 'complete' breakfast, choose your sweet or savoury combination  
served w/ a cold pressed orange juice & a coffee or tea

- Baguette & French salted butter, Comte, Grandmother ham, boiled egg -  
or  
- Croissant, Bonne Maman jam, petit yoghurt & granola pot -

<b>Ham &amp; Cheese Croissant</b> <i>Grandmother ham, Gruyère &amp; mustard béchamel</i>	\$13,9
<b>Mushroom &amp; Cheese Croissant</b> <i>thyme buttered mushrooms, Gruyère &amp; mustard béchamel</i>	\$13,9
<b>Breakfast Brioche Roll</b> <i>folded eggs, Grandmother ham, Gruyère, tomato &amp; red pepper relish</i>	\$13,9
<b>Croque Monsieur</b> <i>Grandmother ham, three cheeses, mustard béchamel</i> + Ou si vous osiez, add a fried egg to make it a Madame!	\$16,9 +\$3,0
<b>Breakfast Burger</b> <i>breakfast sausage pattie, tomato &amp; red pepper relish, cheddar, fried egg</i>	\$23,9

**D É J E U N E R** from 11am

<b>Terrine de Printemps</b> <i>chicken, truffle &amp; leek terrine, tarragon mustard</i>	\$22,9
<b>Petit Pois Velouté</b> <i>pea &amp; chervil soup, lemon crème fraîche, petit croutons</i>	\$22,9
<b>Canard Rouge</b> <i>spiced duck croquette, smoked duck breast, beetroot, pickled rhubarb vinaigrette</i>	\$26,9
<b>Baguette Artisanale</b> <ul style="list-style-type: none"><li>• Bœuf Rôti Rare - rare roast beef, mustard, aioli, cornichons</li><li>• Jambon et Brie - Grandmother ham, brie, mustard, aioli</li><li>• Tomate et Chèvre - fresh tomato, goats cheese, basil</li></ul>	\$16,9
<b>Salade Sandwich Classique</b> <i>grain bread, beetroot, cucumber, aioli, tomato, cheddar, lettuce, carrots</i>	\$16,9
<b>Tartes Chaudes</b> <ul style="list-style-type: none"><li>• Tarte à la Tomate* - housemade vegan tomato &amp; basil tart</li><li>• Chou-fleur Pie - cauliflower &amp; Gruyère</li><li>• Boeuf Bourguignon Pie - red wine braised beef</li><li>• Poulet Pie - truffled chicken &amp; leek</li></ul> <i>served w/ a petite salad &amp; tomato &amp; roasted red pepper relish</i>	\$18,9
<b>Mr Jones Sausage Roll</b> <i>served w/ a petite salad &amp; tomato &amp; roasted red pepper relish</i>	\$15,9
<b>Le French Rueben 'Toastie'</b> <i>thick juniper bacon, lyonnaise sausage, Gruyère cheese, sauerkraut, dijon</i>	\$19,9
<b>Mitraillette*</b> <i>our signature 'Steak Frites w/ Secret Herb Butter Sauce in a baguette</i>	\$25,9
<b>Entrecôte Cheeseburger*</b> <i>180g Gippsland beef pattie, pickles, cheddar, aioli, our Secret Herb Butter Sauce, brioche bun served w/ frites</i>	\$26,9

ITEMS MARKED WITH AN \* CONTAIN NUTS - DUE TO THE NATURE OF OUR KITCHEN WE ARE UNABLE TO GUARANTEE THAT DISHES ARE ALLERGEN FREE. 10% SURCHARGE APPLIES ON WEEKENDS. 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS - 1.5% CARD FEES APPLY.

# BONJOUR



**BOISSONS**

**DRINKS**

## HOT DRINKS

- Coffee by Rosso Roasting Co.** \$4,9  
*alternative milk - oat, soy or almond* +\$1,0  
*add an extra shot* +\$0,5
- Larsen & Thompson Looseleaf Tea** \$4,9  
*english breakfast, earl grey, peppermint, sencha green tea, peppermint*
- Chai Latté** \$4,9
- Hot Chocolate** \$4,9
- Mont Blanc** \$8,9



## ANGELINA CHOCOLAT CHAUD

*real chocolate steamed w/ Jersey milk served w/ crème Chantilly w/ Madeleine \$13,9 or w/ a croissant \$18,9*

## COLD DRINKS

- Berocca - Remède gueule de bois... for that B-B-Bounce!** \$5,9
- Cold Pressed Juices** \$7,9
- Homemade Iced Drinks** \$6,9  
*iced chocolate, cold brew, lemon tea, homemade lemonade*
- Capi Sparkling Drinks** \$5,9  
*natural mineral water, pink grapefruit, lemonade*
- Coca-Cola coke zero, coca-cola** \$4,9
- Orangina** *lightly carbonated orange flavoured French favourite!* \$6,9

## PASTRIES *from the cabinet until sold out!*

<b>Plain Croissant</b>	\$5,9	<b>Pain au Raisin</b>	\$5,9
<b>Almond Croissant</b>	\$6,9	<b>Fruit Danish</b>	\$5,9
<b>Pain au Chocolat</b>	\$5,9	<b>Muffin du Jour</b>	\$5,9

## LET THEM EAT CAKE

- Petit Lemon Tart** \$8,9
- Frangipane & Poached Fruit Tart\*** \$8,9
- Chocolate & Salted Caramel Tart** \$8,9
- Gâteau Basque** \$8,9
- Raspberry & Pistachio Friands\*** \$5,9
- Macaron\*** *salted caramel, pistachio or raspberry chocolate* \$2,9
- Cannelés de Bordeaux** \$4,9

## ENTRECÔTE *a la maison*

*Recreate the French & fabulous Entrecôte magic with our à la Maison range - from our restaurant to your home!*

<b>SECRET HERB BUTTER SAUCE</b>	<b>\$11.90</b>
<b>FRENCH DRESSING</b>	<b>\$12.90</b>
<b>SEASONING</b>	<b>\$10.90</b>
<b>PICKLED CHERRIES</b>	<b>\$14.90</b>
<b>PEAR &amp; GINGER CHUTNEY</b>	<b>\$14.90</b>
<b>ENTRECÔTE VIN DE LA MAISON</b>	<b>\$29.90</b>
<b>CHARDONNAY / ROSÉ / CÔTES DU RHÔNE</b>	