

CAFÉ MONTMARTRE

BRUNCH - DÉJEUNER - DINNER

Menu available all day

RATATOUILLE

VEG / GF

\$17

FRENCH OIGNON SOUP

VEG

\$19

CRUMBLE DE POTIRON

\$24

Pumpkin, shallots, parmesan crumble, served with salad

DUCK RILLETTES

\$15

Served with serrano, cornichons, Sourdough bread

SALADE DE CHÈVRE CHAUD AU MIEL, NOIX & PROSCIUTTO \$24

VINAIGRETTE À LA MOUTARDE DE DIJON

*Warm goat cheese salad with honey, walnuts, prosciutto &
Dijon mustard dressing*

CAFÉ MONTMARTRE

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CROQUE MONSIEUR

\$16

*Sourdough bread, béchamel, ham, Gruyère cheese,
served with mesclun salad*

CROQUE MADAME

\$19

*Sourdough bread, béchamel, ham, Gruyère cheese & soft
organic egg with truffle oil, served with mesclun salad*

CROQUE VEGETARIAN

\$16

*Sourdough bread, ratatouille, pesto and Gruyère cheese
sandwich, served with mesclun salad*

vegan version available

CROISSANT AU JAMBON CRU ET CHEDDAR À LA TRUFFE

\$16

*Croissant with Prosciutto & Truffled Cheddar, served with
mesclun salad*

CAFÉ MONTMARTRE

MORNING TREATS

Menu available all day

OEUFS MOUILLETES

Two organic soft eggs with a drizzle of Truffle oil & slightly toasted sourdough bread \$11

TARTINE D'AVOCAT

Toasted sourdough bread, smashed avocado \$11

GRANOLA BIO, YAOURT ET COULIS DE FRUITS ROUGES

GF Organic Granola, yoghurt with berry coulis \$12

CROISSANT SERVIT AVEC DE LA CONFITURE ET BEURRE \$6.5

Croissant served with jams and butter

Plain croissant \$5

Chocolate croissant \$5,5

Chocolate twist \$6

Apple turnover \$6

ADDS

Smoked Salmon \$7

Organic Soft Egg \$4

Prosciutto \$5

Avocado \$5

sourdough toast, butter and jam...\$6

GF+\$1

Green salad \$6

CAFÉ MONTMARTRE

OUR GOURMANDISES - DESSERTS

TARTE POIRE AMANDE \$11

Almond and Pear tart, whip cream

TARTE AUX POMMES SANS GLUTEN \$9

Gluten free apple tart

VEG / GF

CLAFOUTIS \$11

Flan base with cherry

FONDANT AU CHOCOLAT \$11

Chocolate Fondant, whip cream

CAFÉ GOURMAND \$17

Any coffee with our pastries selection of the day

GLACES

Strawberry

Dark Belgium Chocolate

Madagascar Vanilla

Gelato

1 scoop \$4

2 scoops \$7

3 scoops \$9

CAFÉ MONTMARTRE

KIDS

CROISSANT AU JAMBON ET GRUYÈRE \$9
croissant, ham, Gruyère cheese

BABY MOUILLETTE \$8
1 Organic soft egg on sourdough bread

YAOURT ET COULIS DE FRUITS ROUGES BIO \$5
GF Yoghurt with Organic berry coulis
Add Organic Granola topping \$3

GLACES *Ice Cream*

Strawberry	1 scoop \$4
Dark Belgium Chocolate	2 scoops \$7
Madagascar Vanilla	3 scoops \$9

CAFE MONTMARTRE

BEVERAGES

Glass Btl

SPARKLING

PROSECCO	Maschio, extra dry	\$ 10	\$ 40
VEUVE DU VERNAL CHAMPAGNE	Sparkling rosé Brut, Aubert et fils	\$ 14	\$ 60
		\$ 20	\$ 90

RED

PAYS D'HERAULT	Moulin de Gassac 2018	\$ 10	\$ 40
BORDEAUX	Chateau Dallau, 2016	\$ 16	\$ 70
BORDEAUX	Lalande de Pomerol, Bertin, 2008		\$ 90

WHITE

MARSANNE	Pays d'Oc, Paul Mas 2018	\$ 10	\$ 40
SAUVIGNON	Anjou AOC, Domaine de Clayou 2017	\$ 14	\$ 60
CHARDONNAY	Bleeding Heart 2020	\$ 14	\$ 60

ROSE

PROVENCE	Cabernet d'Anjou, La Planchelière, 2018	\$ 10	\$ 40
PAYS D'OC	Domaine de St Bénézet, Préférence, 2018	\$ 14	\$ 60

BEERS & COCKTAILS

BLOND	1664, France	\$ 8
PALE ALE	Fat Yak, 100% malt	\$ 9
MONTMARTRE	Lillet, gin, tonic, cucumber	\$ 18
SPRITZ	Aperol, Prosecco, soda, Orange	\$ 16
LLLLET BLANC	Lillet blanc on the rocks	\$ 12
RICARD	French Anise liquor	\$ 10

BYO (wine only) - corkage applies

