

# CAFÉ MONTMARTRE

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## MORNING TREATS

Menu available all day

### TARTINE D'AVOCAT

*Toasted sourdough bread, smashed avocado* \$11

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GRANOLA BIO, YAOURT ET COULIS DE FRUITS ROUGES \$12  
*GF Organic Granola, yoghurt with berry coulis*

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CROISSANT SERVIT AVEC DE LA CONFITURE ET BEURRE \$6.5  
*Croissant served with jams and butter*

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*Plain croissant* \$5

*Chocolate croissant* \$5,5

*Chocolate twist* \$6

*Apple turnover* \$6

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### ADDS

Smoked Salmon .... \$7

Organic Soft Egg .... \$4

Prosciutto .... \$5

Avocado .... \$5

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

GF+\$1

Green salad .... \$6

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## BRUNCH - DÉJEUNER - DINNER

Menu available all day

### OEUFS MOUILLETES

\$11

*Two organic soft eggs with a drizzle of Truffle oil & slightly toasted sourdough bread*

VEG

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### CROISSANT AU JAMBON CRU ET CHEDDAR À LA TRUFFE

\$16

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

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### DUCK RILLETTES

\$15

*Served with serrano, cornichons, Sourdough bread*

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### 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*

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## CROQUE MONSIEUR

\$18

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

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## CROQUE MADAME

\$21

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

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## OUR GOURMANDISES - DESSERTS

TARTE TATIN \$11

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TARTE MYRTILLE \$11

*Blueberry tart, whip cream*

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TARTE AUX POMMES SANS GLUTEN \$11

*Gluten free apple tart*

VEG / GF

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CLAFOUTIS \$11

*Flan base with cherry*

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FONDANT AU CHOCOLAT \$11

*Chocolate Fondant, whip cream*

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CAFÉ GOURMAND \$17

*Any coffee with our pastries selection of the day*

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GLACES

Strawberry

Dark Belgium Chocolate

Madagascar Vanilla

*Gelato*

1 scoop ..... \$4

2 scoops ..... \$7

3 scoops ..... \$9

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# CAFÉ MONTMARTRE

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## KIDS

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

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

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

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## 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

PALE ALE	Fat Yak, 100% malt	\$ 9
ARMAGNAC	Tarriquet	\$ 20
MONTMARTRE	Lillet, gin, tonic, cucumber	\$ 18
SPRITZ	Aperol, Prosecco, soda, Orange	\$ 16
LILLET BLANC	Lillet blanc on the rocks	\$ 12
RICARD	French Anise liquor	\$ 10

BYO (wine only) - corkage applies

