

LE CHEF

FRESH SEASONAL CUISINE

Breakfast

Muesli du Chef	18	Eggs on toast	12.5
<i>Toasted muesli, fresh fruits, yoghurt & passion fruit pulp</i>		<i>Poached, fried or scrambled</i>	
		<i>Add: Avo/ bacon / mushrooms /salmon +5</i>	
Big breakfast	28.5	Mince on toast	24.5
<i>Bacon, sausage, mushrooms, hash beignet, roasted tomato, toasted bread & eggs any ways.</i>		<i>Beef mince with parmesan and poached eggs on sourdough</i>	
		<i>Add: avocado +6</i>	
Avo tartine	24.5	Omelette du chef	26
<i>Seasoned avocado & salsa, goat cheese, toasted sourdough, poached eggs</i>		<i>× Mushrooms, goats cheese & salsa</i>	
<i>Add: Salmon / bacon +6</i>		<i>× Ham, tomatoes & cheese</i>	
		<i>Add: bread & butter +3</i>	
Brioche pain perdu	24	Waffles	24
<i>French toast, brioche, fresh fruits, berry compote, maple syrup</i>		<i>Fresh fruits, maple syrup, coffee & caramel cream</i>	
<i>Add: bacon and/or ice cream +5</i>		<i>Add: Ice cream and/or bacon +5</i>	
Eggs benedict	26.5	Croque Monsieur(half/full)	24/34
<ul style="list-style-type: none">Bacon/mushroomEggs royal (salmon)Eggs caprice (tomato)		Croque Madame(with eggs)	+3
<i>with fresh homemade hollandaise on hash beignet</i>		<i>Honey glazed ham sandwich, Appezenler, Parmesan & Raclette cheese, served with French fries & salad</i>	

ADD ONS



+ Tomato sauce / Mustard / Butter / Aioli / Jam	1
+ Tomato / Mushrooms / Hash beignet / Sourdough (2)	5
+ Bacon / Salmon / Champagne ham	6
+ Creamy mushrooms / Sausage / Avo	6

PATISSERIES



Bread, butter & jam	12
Croissant	6
Pain au chocolat	6.5
Pain aux raisins	6.5



Hot tea and Coffee available all day.

Pre-Order

French Raclette 43 p.p.

Melted cheese, potatoes & charcuterie. Minimum 2 people, to pre-order 6 hours before.

Note: products may contain nuts, dairy, soy, gluten, etc.
For any allergies, please let our staff know.

 @le_chef_auckland

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Entrées & Snacks

Wagyu Beef carpaccio <i>with capers, truffle mayo, parmesan</i>	26
Les Escargots(1/2 or 1 doz) <i>Snails in garlic butter with toasted baguette.</i>	17/32
Crispy salt & pepper squid <i>with Wasabi mayonnaise and salad</i>	22
Gravlax de saumon <i>Salmon gravlax cured 48 hours w. our chefs secret ingredients.</i>	24.5
Terrine de Canard <i>Duck terrine, condiments & cornichons</i>	27
Rillettes de porc <i>Six hours slow cooked pork cheek paté with bread and cornichons</i>	26
Charcuterie <i>Selection of fresh charcuterie du jour, pickles & fresh bread.</i>	44.5
French cheeses <i>Selection of 1/2/3/4 cheese's with fresh bread, fig jam and honeycomb</i>	18/35/42/49
Les brocolini du chef <i>Broccolini, béarnaise and smoked almonds</i>	18.5
Grilled Octopus Salad <i>with olives, roasted red peppers</i>	27
Burrata <i>with heirloom tomato, chilli pinenut, extra virgin olive oil.</i>	34

Mains

Beef bourguignon <i>French stew of braised beef</i>	38
Boudin Noir <i>Caramelised apple, roast vegetables and jus.</i>	35
Le Poisson du chef <i>Pan fried Market Fish, seasonal greens, sauce of the day</i>	42
Carré d'agneau <i>Lamb rack with fondant potatoes, honey roasted carrot, jus.</i>	52
Cuisse de canard confite <i>Duck leg confit, baby potatoes, beetroot, seasonal vegetables, jus</i>	42
Steak de chou-fleur <i>Chimichurri Cauliflower Steaks & Caramelized onions</i>	30
Croque Monsieur(half/full)	24/34
Croque Madame(with eggs) <i>Honey glazed ham sandwich, Appezenler, Parmesan & Raclette cheese, served with French fries & salad</i>	+3
Filet de Boeuf <i>300gr, Beef Eye Fillet served with seasonal vegetables & jus.</i>	48
French onion soup <i>comte' & emental crust, sourdough</i>	34
Le Chef's Cheese Fondue <i>Comte', emental, beaufort, garlic, white wine, rosemary with sourdough and salad. (For 2 people)</i>	73.5

SPECIAL LUNCH

(only from 12pm to 3pm)

Beef scotch fillet w. French fries & salad.	26.5*
Sauce: mushroom, peppercorn, blue cheese, red wine jus, fried eggs.	3.5

(*) with any drink purchase.

Sides

• French Fries	11
• Green Salad	12
• Bread Basket	12
• Duck fat roasted potato	16
• Truffle Fries with truffle mayonnaise & parmesan	17

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