



ALL DAY MENU

Our kitchen is open from 8am until 3pm

Brunch Cocktail

Tartines' G&T or Traditional \$15

Mimosa \$14

Aperol Spritz \$16

Kir Royal \$15

Tartines Lemon Lime & Bitter \$9

Check our full drinks list at the back

Vegan Delight

Buckwheat Crêpe With Du Puy Lentil
& Spinach Bolognese \$19

Vitality Bar \$5.50

Kid Menu

Mini croque monsieur
Served With Fries \$18

Milk chocolate crepe \$14

DESSERT

Les Profiteroles Au Chocolat \$14
Choux pastry filled with chantilly and
covered with chocolate sauce

La Crème Brulée \$10
Traditional crème brulée

Check our website for our monthly dinners & cooking classes

Crêpe Sucrée

- Lemon curd, sugar & chantilly cream \$12.50
- Chocolate peanut butter & chantilly cream \$14

Galette Au Sarasin \$20

Buckwheat crêpe filled with

- Smoked salmon, cream cheese & spinach
 - Spinach, mushroom & swiss cheese
- Served with hollandaise, garlic & parsley oil

Les Oeufs Pochés \$15

2 poached eggs with hollandaise
& parsley and garlic oil

- Add ham, mushroom or salmon + \$8 Each

La Tartines Gourmande \$26

Prosciutto, french goat cheese, sundried tomato &
spinach on toasted ciabatta

Le Croque Monsieur \$26

Ham, swiss cheese & bechamel sauce
on toasted ciabatta,
Served with fries or salad

Add a salad or french fries + \$5 , a poached egg +\$3
to your Breakfast

Side

- Garden Salad \$7
- French Fries \$7 with truffle sea salt + \$3

www.tartinesfrenchcafe.co.nz

Soupe A L'oignon \$20

Served With gruyere & croutons

Parfait De Canard \$20

Laurent's duck Liver parfait served with black
berry compote, toasted bread and pickles

La Quiche Au Saumon & Epinards \$21

Salmon, cream cheese & spinach quiche, served
with a side salad

Salade De Canard Fumé \$28

Seared duck breast salad, honey roasted apple,
croutons, walnut, bacon and a poached egg

Beef Bourguignon Pie \$28

Beef cheeks bourguignon pie,
served with fries & salad

Les Coquilles St Jacques Gratinées \$30

Gratinated scallops, lobster sauce, creamy leek &
& french fries

Le Plat Du Jour \$28

Ask your wait staff for the special of the day

Burger Napoleon \$29

Milk Bun, double patties (chorizo & beef) brie
cheese sauce, pickles, onion Jam,
lettuce slaw & swiss cheese
Served with french fries



SPARKLING

	Glass	Bottle
Champagne André Clouet Brut Nv, France		\$90
Montelvini Prosecco, Treviso Doc, Italy	\$15	\$64
Veuve Du verney Brut 200ml, France		\$16

WHITE WINE & ROSE

	Glass	Bottle
Matahiwi Estate <i>Sauvignon Blanc, Nz</i>	\$12	\$45
Mâcon-Lugny Les Crays, 2020, <i>Chardonnay, France</i>	\$15	\$64
Maison Delas 2021, Vin De Pays D'oc <i>Viognier, France</i>	\$13	\$49
L'escarelle Rosé, <i>Rumeurs, Syrah, Cinsault, Grenache, France</i>	\$13	\$49

RED WINE

	Glass	Bottle
Matahiwi Estate <i>Pinot Noir, Nz</i>	\$14	\$55
Château La Chapelle Maillard 2019, <i>Cabernet Sauvignon, Cabernet Franc, Merlot, France</i>	\$15	\$64
Lavau 2021, <i>Grenache, Syrah, France</i>	\$15	\$64

BEERS & CIDER

1664 Kronenbourg, 330ml France - 5%	\$10
Sawmill Bare Beer, NZ - 0%	\$9
Sawmill Nimble Pale Ale - 2.5%	\$9
Zeffer Hazy Passionfruit Infused Cider - 4.5%	\$10

Our liquor licence runs only Tuesday to Sunday 10am-late. Sorry for the inconvenience on Mondays

SOFT DRINKS

Sparkling Elderflower	\$8
Sparkling Rhubarb	\$8
Orangina	\$6
Perrier 250ml ; Evian 300ml	\$5
San Pellegrino 750ml	\$13
Coke Zero Sugar / Ginger Beer, Kombucha	\$4.90
Orange Juice, Apple Juice, Tomato	\$6
Apple & Pear juice	\$5
	\$6

HOT DRINKS

	Regular	Large
Black Coffee	\$4.80	
White Coffee & Chai Latte	\$5.50	\$6
Mochaccino		\$6.50
Tartines's Hot chocolate	\$6.50	\$7.80
Iced latte		\$6.80
Iced Coffee		\$7.80
French Coffee (Americano, Cognac & Whipped Cream)		\$14
Extra Shot,		
Soy, Coconut, Oat milk & Cream		+\$0.80
Dilmah Tea:	\$4.50	
English Breakfast, Earl Grey, Italian Almond, Jasmine		
Green, Blueberry & Pomegranate, Rose & French		
Vanilla, Hibiscus, Coconut & Mango, Peppermint		

*Enjoy a glass of wine & build your own platter using our deli produces...
Cheeses, pâtés, crackers,
& condiments...*