

Custardy sweets

	PF	IND
Custard éclair <i>choux pastry filled with chocolate or coffee custard, topped with fondant icing</i>	3.50	5.30
mille-feuille <i>3 layers of caramelised puff pastry & Grand Marnier custard</i>	3.50	6.80

Macarons (GF)

Crunchy on the outside, deliciously chewy on the inside, La Galette de France macarons make the perfect gift.

Box of 6 \$16.80 - 12 \$31.80 - 24 \$60.20

Other GF treats

Crème Brulée (GF) (V) <i>rich baked custard</i>	\$6.80
Rocher Coco (GF) (DF) (V) <i>Coconut macaroon</i>	\$2.50
Friand (GF) (V) <i>almond cake. Lemon or blueberry</i>	\$5.30
Chocolate Fondant (GF) (V) <i>almond choc. cake</i>	\$5.30

(GF)Gluten Free (DF) Dairy free (V) Vegetaria

Food allergy warning

Dairy products, eggs, tree nuts and gluten are used in our bakery kitchen.

While we take measures to prevent the comingling of ingredients, traces of allergens could be present in products not meant to contain such ingredients.

If you have questions or concerns, please do not hesitate to contact us.

How much notice do we need

Orders need to be placed at the latest by 2:30pm for next day pick up. Please note that some items require more notice.

Your payment options

Payment in full is required at time of order:

credit card payment over the phone

in person

prepaid account (please contact us via email if you wish to open an account).

Coffee & hot food

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Available 7days

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7:00am to 2:00pm

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Text or call 0478 113 786

Drinks

Coffees, Milkshakes, Fresh Juices and Bottled drinks

Prepared to order meals

Croques-Monsieurs, Omelettes, Soups, Sweet and Savoury crêpes (Gallettes), Quiches, Sausage rolls and salads

Catering menu



Available for Pick-up 7 days from 7am to 3pm

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Delivery can be organised through a 3rd party, please enquire at time of order

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Contact us

0478 113 786 / 6162 9412

orders@lagalettedefrance.com.au

4/160 Hampden Rd, Nedlands, 6009

♥ WE THANK YOU FOR YOUR ONGOING SUPPORT ♥

Croissant Pastries

Opt for your favourite individually sized pastries, or indulge in an assortment of mini sizes.

minimum order per <u>mini</u> type: 2 croissant (v)	MINI	IND.
<i>the authentic French butter croissant, made from scratch daily.</i>	2.50	4.20
chocolate croissant (v)	3.00	5.30
<i>with 2 delicious chocolate bars</i>		
almond croissant	3.50	6.10
<i>our best seller, filled with custard and almond cream, it is highly addictive... (contains rum)</i>		
ham & cheese croissant	3.50	6.50
<i>filled with ham of the bon and tasty . Savoury heaven...</i>		
snail - sultanas (v)	3.50	5.30
<i>filled with custard and juicy sultanas</i>		
Danish assorted (v)	2.50	4.50
<i>vanilla custard with: apricots , mixed fruits, or mixed berries.</i>		

Quiches

our quiches come in 3 sizes

Petit fours	3.50
Individual	6.00
Large	
8 inch	6 to 8 serves
10 inch	10 to 12 serves
	32.00
	45.00

our range is made out of delicate savoury flavours.

minimum order per mini quiche filling: 6

- Quiche Lorraine (ham & cheese)
- Spinach & feta (v)
- Pumpkin & feta (v)
- Smoked salmon

Savoury pastry rolls

Made with our buttery puff pastry, and filled with beautifully seasoned premium ingredient.

minimum order per filling: 6	MINI	IND.
sausage roll (<i>beef sausage mix</i>)	3.00	6.00
spinach roll (v) (<i>spinach & feta, topped with tasty cheese</i>)	3.00	6.00

Baguette Sandwiches

generously filled with premium ingredients.

individual sandwiches: 9.50 ea.

mini sandwiches: 4.50 ea. (1/8th of a baguette)
minimum order per filling: 4

- ham & cheese** - **Le Parisien**
ham off the bone, swiss cheese, gherkins & green leaves.
 - prosciutto/brie** - **Le Gastronom**
prosciutto, brie, rocket, walnuts, mustard & honey mayo
 - chicken/avocado** (DF) - **Le Fermier**
tender chicken breast, homemade mayonnaise, avocado, green leaves
- *sandwich ingredient combinations may vary without notice.

Vegetarian option available (roasted vegetables with goat cheese)

(GF)Gluten Free (DF)Dairy free (V)Vegetarian

Tarts

Our tarts come in 3 sizes

Petit fours	3.50
Individual	6.80
Large	
8 inch	6 to 8 serves
10 inch	10 to 12 serves
	32.00
	45.00

shortbread base, fresh custard, topped with fruits:

	PF	IND	LRG
mix fruit tart with apricot, strawberry & kiwi fruit	X	X	X
strawberry tart	X	X	X
forestière tart <i>with strawberries, raspberries and blueberries</i>	X	X	X

baked almond tarts and fruit tarts on a shortbread base:

almond tart plain	X	X	X
pear & almond tart (v)		X	X
almond & berry tart (v) <i>strawberries, raspberries and blueberries</i>		X	X
apricot & almond tart (v)			X

other tarts:

lemon tart <i>shortbread base & tangy lemon curd</i>	X	X	X
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