

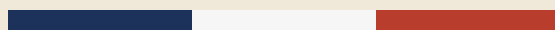
*Bienvenue chez*  
**Roule Galette**  
*French Crêperie*



*Bonjour!*

*At Roule Galette we bring you to France for a moment with traditional food, drinks, music, and French accents!*

We love seeing your photos, tag us on Instagram!  
@RouleGaletteMelbourne



Check the specials board for our monthly specials!

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## CHEESE OR CHARCUTERIE BOARD

\$30

A selection of 3 cheeses or 3 charcuteries served with sourdough bread and French condiments.

## RILLETTES DE CANARD

\$18

Homemade slow cooked duck meat spread served with sourdough bread and cornichons.

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# Galettes

A galette is a slightly crispy, savoury crêpe made with buckwheat flour and is naturally gluten free.


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**BUTTER GALETTE (V)** \$7  
**EGG & SWISS CHEESE (V)** \$15  
**HAM & EGG** \$15

**HAM & CHEESE** \$16.5

**COMPLÈTE** \$19  
Free range egg, ham, swiss cheese

**MIGHTY COMPLÈTE** \$27.5  
2 free range eggs, double dose ham, double dose swiss cheese, green salad

 **COMPLÈTE À LA ROULE GALETTE** \$22  
Free range egg, swiss cheese, mushrooms, ham, black truffle oil, green salad

**VEGGO (V)** \$19  
Free range egg, swiss cheese, mushrooms, green salad

**CAMPAGNARDE** \$23  
Free range egg, swiss cheese, mushrooms, bacon

**CHÉRIE PESTO (V)** \$23  
Free range egg, swiss cheese, homemade basil pesto, cherry tomatoes, baby rocket (homemade tomato sauce +\$3.5)

**CHICKEN AVOCADO** \$25  
Chicken, swiss cheese, homemade basil pesto, avocado

**FORESTIÈRE** \$24  
Mushrooms, bacon, onions cooked in bechamel, swiss cheese (Free range egg +\$3.5)

**LA GREEN (VG)** \$22  
Baby rocket, apple, avocado, cherry tomatoes and homemade basil pesto

**LA GARDEN (VG)** \$23  
Baby rocket, cherry tomatoes, potatoes, mushrooms, homemade garlic & parsley sauce


**SNAILS** \$22  
Burgundy snails in homemade garlic & parsley sauce, bechamel, green salad

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**MERGUEZ** \$23  
Spicy lamb & beef sausage, swiss cheese, homemade tomato sauce, green salad (Meredith goats cheese +\$6.5)

**ATLAS** \$27  
Spicy lamb & beef sausage, potatoes, onions, swiss cheese, shallot & chives yoghurt, green salad

**TARTIFLETTE** \$30  
Reblochon cheese, onions, bacon, potatoes cooked in white wine, green salad (extra Reblochon cheese +\$8)

 **CAMEMBERT (V)** \$27  
Camembert de Normandie, homemade onion chutney, sliced fresh apple, black truffle oil, green salad with pecan nuts

**CHEVREFEUILLE CROTTIN (V)** \$26  
Whole goats cheese, honey, pecan nuts, green salad with pecan nuts (prosciutto +\$8)

**CAPRI** \$25  
Meredith goats cheese, cherry tomatoes, homemade basil pesto, baby rocket, prosciutto (potatoes +\$5.5)

**TRUFFLE SALMON** \$26  
Free range egg, cherry tomatoes, smoked salmon, avocado, rocket, black truffle oil (Meredith goats cheese +\$6.5)


**AUVERGNATE** \$26  
French blue cheese sauce, bacon, apple, pecan nuts, green salad (potatoes +\$5.5)

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EXTRAS (prices are per item) :

Onion, Free range egg, Cherry tomatoes  
Homemade sauces \$3.5 : Garlic & parsley sauce (VG)  
tomato sauce (VG), Basil pesto (VG), Shallot & chives yogurt  
Green salad with cherry tomatoes, Swiss cheese, Potatoes, Mushrooms \$5.5  
Bacon, Ham, Chicken, avocado, Meredith goats cheese \$6.5  
Merguez sausage, Smoked salmon, Prosciutto \$8

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 OUR SIGNATURES / V=VEGETARIAN / VG=VEGAN

1% surcharge applies on all card payments

10% surcharge applies on weekends

No split bills when busy

AS WE USE GLUTEN, DAIRY AND NUTS IN OUR KITCHEN, PLEASE INFORM US OF ANY DIETARY REQUIREMENTS. SORRY, BUT NO VARIATIONS TO THE MENU WHEN BUSY.

# Crêpes

Crêpes are made with eggs and white flour, request Gluten Free or vegan option if needed (+\$2).

## HAVE AN EXTRA PLAIN CRÊPE ON YOUR PLATE, ASK FOR A DOUBLE! +\$5

Sugar (VGO)	\$7
Sugar butter or Sugar lemon (VGO)	\$7.5
Honey	\$9
Chocolate	
Sugar butter lemon	
Butter cinnamon sugar	
Nutella	\$10
Bonne Maman strawberry jam (VGO)	
Real maple syrup (VGO)	
Homemade raspberry coulis (VGO)	
French chestnut spread (VGO)	
Homemade salted caramel	\$11
Biscoff spread (VGO)	

## ♥ OUR SIGNATURE CRÊPES

<b>LA GOURMANDE</b>	\$22
Banana, strawberries, ice cream, almonds, chocolate	
<b>LA BELLE NORMANDE</b>	\$22
Cinnamon poached apple, ice cream, homemade whipped cream, homemade salted caramel	
<b>LA LOTUS</b>	\$24
Biscoff spread, homemade whipped cream, ice cream, homemade salted caramel, Biscoff biscuit crumbs	

## 🔥 OUR FLAMBÉED CRÊPES

<b>NORMANDE FLAMBÉE</b>	\$25
Ice cream, homemade whipped cream, cinnamon poached apple, homemade salted caramel, flambéed with French apple brandy	
<b>FAMOUS SUZETTE</b>	\$25
Homemade orange & lemon butter, flambéed with French orange-flavoured liqueur Grand Marnier, ice cream	

VGO = VEGAN OPTION AVAILABLE

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<b>CRÈME DE L'ARDÈCHE</b>	\$19
French chestnut spread, homemade whipped cream, chocolate	
<b>AUMONIERE</b>	\$20
Ice cream, homemade whipped cream, chocolate (strawberries +\$4.5)	
<b>LADY PETROVA</b>	\$16.5
Strawberries, Nutella (ice cream +\$4.5)	
<b>STRAWBERRY QUEEN</b>	\$16.5
Strawberries, homemade whipped cream	
<b>MONKEY</b>	\$14
Banana, chocolate (ice cream +\$4.5)	
<b>MOCHA</b>	\$19
Chocolate, homemade coffee whipped cream, biscoff crumbs	
<b>MIMI (VGO)</b>	\$13
Homemade apple & cinnamon compote	
<b>PIM'S</b>	\$16
Raspberry coulis, chocolate	
<b>TIGER</b>	\$16
Chocolate, homemade salted caramel, almonds (homemade whipped cream +\$4.5)	
<b>RIVIERA</b>	\$18
Ice cream, homemade salted caramel, almonds	
<b>BUENO</b>	\$22
Nutella, sweet condensed milk, ice cream, crushed hazelnuts, chocolate waffers	
<b>MONTREAL (VGO)</b>	\$17
Banana, strawberries, maple syrup	
<b>BISCOFFOLIE</b>	\$23
Lotus Biscoff spread, ice cream, crushed pistachios, chocolate, raspberry coulis	

EXTRAS (prices are per item) :

Swap chocolate for Nutella **\$1**

Gluten Free option, Vegan option **\$2**

Almonds, Crushed biscoff biscuits (not GF),

Chocolate waffers (not GF), Banana, Ice cream,

Homemade whipped cream, Biscoff spread (not GF),

Crushed hazelnuts, Homemade salted caramel,

Strawberries, Nutella, Chocolate **\$4.5**

# Drinks

Because we care for our planet, we won't serve your coffee in take away cup if you are dining in.

## HOT DRINKS

### Coffee - Beans by NorthSouth

Short Black \$4 / Double espresso \$4.5

Long black, Latte, Flat white, Cappuccino, Piccolo, Macchiato (long or short) \$4.8 / Mocha \$5.5 / Magic \$5 (Large +\$0.7 / Extra shot +\$0.7)

Café Viennois (latte & whipped cream) \$8.5

Choco Viennois (hot choc & whipped cream) \$7.5

Bonsoy / MilkLab almond / Alternative DairyCo oat / MilkLab Lactose free +\$0.7

Vanilla, Hazelnut or Caramel syrup +\$0.7

### Loose leaf teas - T2 \$5.5

English breakfast, Earl grey, French earl grey, Peppermint, Lemongrass & ginger, Sencha green tea

### Chai

Prana Chai Leaves \$6.5

Vanilla chai powder \$5

Hot chocolate Regular \$5 / Large \$5.5

### Kids drinks

Strawberry milk \$5

Babycino \$3

## COLD DRINKS

### Iced chocolate, Iced coffee, Iced mocha \$10

Made with ice cream & homemade whipped cream

### Iced latte / Iced long black \$6

### Juices by Daylesford & Hepburn \$5.5

Apple / Banana mango passionfruit blend

### SUNZEST Orange Juice \$5.5

### Softs by Daylesford & Hepburn \$5.5

Lemonade / Lemon Lime & Bitters

### San Pellegrino sparkling water

500mL \$5.5

## MILKSHAKES

### Made with vanilla ice cream

Chocolate / Vanilla / Raspberry / Coffee / Caramel \$9

Biscoff \$11

alternative milk +\$0.7



## FRENCH FAVOURITES

### Orangina Orange soft drink \$7.5

### French cordial (served in water)

Grenadine (pomegranate) or Mint \$5.5

### Diabolo (cordial served in lemonade)

Grenadine (pomegranate) or Mint \$7

## FRENCH CIDER

Drinking cider with galettes and crêpes is a true tradition in France !

### François Séhédic AB organic

Brut cider 375ml \$20 750ml \$33



## FRENCH APERITIF

Ricard: Anise & licorice flavored aperitif \$11

### Kir vin blanc:

Blackcurrant liquor & white wine \$13

### Kir Royal:

Blackcurrant liquor & sparkling wine \$16.5

## BEERS

Stella Artois \$11

Peroni \$12

Kronenbourg 1664 \$12

## SPIRITS

Cognac VSOP \$13

Scotch Whisky \$13

Fine Calvados Château du Breuil \$13

## WINE

### House wines

	GL	QUARTER 250ML	PITCHER 500ML
Red, White, Rosé	\$13	\$24	\$46

### Red

Les Vieilles Vignes CÔTES DU RHÔNE \$58

Le Vieux Naudin BORDEAUX SUPERIEUR \$56

### White

Makipai SAUVIGNON BLANC \$48

Petit Chablis CHARDONNAY \$68

Cave de Turckheim RIESLING \$68

### Sparkling

Louis Perdrier 200ml BRUT EXCELLENCE \$13.5

Baron Jacques BLANC DE BLANC \$54