

L'atelier du fromage

OEUF COCOTTE EN FORESTIÈRE 17

Baked organic egg, mushrooms, smoked Raclette, Bayonne ham

SAUCISSON DE CANARD AUX TROMPETTES DE LA MORT 19

Duck and black trumpet mushrooms sausage, poached organic eggs & Agria potatoes

RILLETTES DE DORADE ET KAHAWAI FUMÉ 18

Snapper and smoked kahawai terrine, lemon, fine herbs and crayfish mayonnaise

SALADE DE LÉGUMES AU FROMAGE DE CHÈVRE 18

Young vegetable, cos lettuce, three goat cheeses & Vadouvan crumbs

SELECTION DE FROMAGE ET CHARCUTERIE 22.50

L'Atelier's cheese and charcuterie platter - air dried sausage, Coppa, Bayonne ham, Tomme de Savoie, Bleu de Gex, Appenzeller served with fresh baguette and condiments

LANGUE DE BOEUF, SAUCE GRIBICHE 21

Grilled Wagyu beef tongue, Beaufort cheese, gribiche sauce, watercress

VELOUTÉ DE CHATAIGNE AUX CÈPES ET CHEVREUIL GRILLÉ 22

Chestnuts and porcini mushroom soup, grilled wild venison loin, truffle oil and Parmesan

BAVETTE DE BOEUF WAGYU 24.50

Wagyu angus skirt steak, Burgundy style & "Brie à la Truffe"

DEMI-CANARD FERMIER ROTI APICIUS 29

Free-farmed half duck, honey and spices jus, iceberg lettuce, buttermilk dressing and aged Comté

All our produce are made in-house from free-range and organic ingredients

Please let our staff know if you have any food allergy

5 McColl St
Newmarket Auckland

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SPECIALITÉS 10.00

Ham and cheese croissant
Free range ham & camembert

Feuilleté Catalan
Boursin, tomatoes, basil & Bayonne ham

Croque-Monsieur
Free range ham, melted emmental & sauce Mornay
Coppa & Raclette cheese
Bayonne ham, Chebris & smoked paprika

SANDWICHES 8.00

Harmony farm ham, gruyere cheese, tomatoes

Brie, Bayonne ham, cos lettuce, walnut mustard butter

Free range chicken, saffron aioli, pickled onions & salad

Saucisson, gherkins, Cantal cheese, truffle mayonnaise

Chorizo, Ossau Iraty cheese, smoke peppers mayonnaise

Provençal vegetables, goat cheese & black olives tapenade

QUICHES 10.00

Wild mushrooms & wash rind cheese

Spinach, goat cheese & almonds

Cured Gascony pork belly & onion confit

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BEVERAGES

Harney & Sons fine organic beverages

6.00

Organic Peach

Organic Orange & Mango

Organic Orange, Green tea & Lemonade

Karma cola beverages

5.00

Bitter Lemon, Blood Orange, Blackcurrant, Cola

Almighty juices

5.00

Carrot, Orange, Turmeric

Beetroot, Blackcurrant, Ginger

Orange, Apple

Guava, Lime, Basil

Perrier sparkling water

5.00

Nature, Lemon, Lime 330ml

Parot sparkling water

7.00

Nature 750ml

Coffees & Teas

Allpress coffee / Harney & Sons teas

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WINES



Monmousseau **Brut** NV
Sparkling Loire Chenin - white

31.00

Domaine des Malandes **Petit Chablis** 2016
Burgundy Chardonnay - white

9.50

43.00

Château Mourgues du Grès **Costières de Nîmes** 'Galets Dorés' 2016
Languedoc Grenache Blanc / Vermentino / Roussanne - white

8.50

35.00

Paradou **Cinsault rosé** 2016
Languedoc Cinsault - rosé

7.50

30.00

Angélique Léon **Chinon** 2015
Loire Cabernet Franc - red

8.50

36.00

Gilles Robin **Crozes-Hermitage** Terroir des Chassis 2016
Rhône Syrah - red

9.50

43.00

Château Baignan **Médoc** 2012
Bordeaux Merlot dominant - red

10.00

45.00

- Cellar wines Choose your bottle from Maison Vauron's cellar (Shelf price + \$10.00) -

BEERS & CIDERS

Ciders - 250ml - **Val de Rance**

6.00

Beers - 330ml - **Kronenbourg, 1664**

7.00

DIGESTIFS

Cognac organic, Armagnac Delord, Single Malt Whisky, Calvados v.s.o.p

10.00

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WINES HALF BOTTLES

Champagne Gatinois **Grand Cru Brut** NV
Champagne Pinot Noir / Chardonnay - white

50.00

Albert Mann **Pinot Gris** 2015
Alsace Pinot Gris - white

26.00

Henri Bourgeois **Sancerre** 2015
Loire Sauvignon Blanc - white

27.00

Vincent Girardin **Savigny-les-Beaunes** 'Vieilles Vignes' 2014
Burgundy Chardonnay - white

36.00

Pierre-Marie Chermette **Fleurie Poncié** 2016
Beaujolais Gamay - red

27.00

Château des Combes **St Emilion Grand Cru** 2015
Bordeaux Merlot - red

27.00

Domaine Lafond **Côtes du Rhône** 2014
Rhône Grenache / Syrah - red

20.00

Pierre Usseglio **Chateauneuf-du-Pape** 2014
Rhône Grenache / Syrah - red

41.00

Vincent Girardin **Santenay** 2015
Burgundy Pinot Noir - red

39.00

- **Cellar wines** Choose your bottle from Maison Vauron's cellar (Shelf price + \$10.00) -

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L'atelier du fromage

DELICIOUS WINTER

Fondue Savoyarde aux 3 fromages 19.50

Melted cheeses :
Comté-Tunnel
Abondance
Mont Jura
with Artisan Baguette
and cornichons

Add Charcuterie: 8.50

Raclette au jambon de pays 19.50

Melted Raclette cheese
Bayonne Ham
"Red Jacket potatoes"
cornichons
Winter leaves
Walnuts
Banyuls vinegar dressing



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