

Bienvenue to Frenchie & Co.

Where timeless French culinary traditions meet modern flair. Enjoy an authentic taste of France, crafted with passion and served with elegance. Experience our signature dishes amid subtle French accents that echo the charm of a classic bistro.

POUR LES PETITS GOURMANDS / KIDS

(For children up to 12 years – \$10.50)

JambonCoquillettes
Ham & Pasta Shells

Croissant jambonfromage
Ham & Cheese Croissant

Œuf et bacon sur pain au levain
Egg & Bacon on Sourdough

Muffin à la confiture et à la crème
Muffin with Jam & Cream

PETIT DÉJEUNER / BREAKFAST

(Served until 11:00 am)

CRÊPES FRANÇAISES / FRENCH CRÊPES

Choose one of:

Nutella & Strawberry Crêpe	\$19.00
Lemon & Sugar Crêpe	\$19.00
Jam & Cream Crêpe	\$19.00

CROQUE SANDWICHES

CroqueMademoiselle	\$21.00
Mushroom, onion & Swiss cheese on sourdough	

CroqueMonsieur	\$21.00
Leg ham and Swiss cheese on sourdough	

OMELETTES – SERVED WITH BAGUETTE

Lorraine ham, onion & cheese	\$25.00
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Parisienne mushroom, onion & cheese	\$25.00
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Smoked Salmon, Spinach & Cheese	\$30.00
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WAFFLES

Maple Bacon & Peaches Waffle	\$28.50
A crispy, golden waffle generously topped with caramelized maple bacon and fresh, juicy peaches.	

EGGS ON SOURDOUGH

\$14.00

poached, scrambled, or fried
Customize with:

Bacon	\$8.00
Salmon	\$8.00
Avocado	\$4.00
Mushrooms	\$4.00
Tomato	\$4.00
Spinach	\$4.00
Ratatouille	\$8.00

CLASSIC EGGS – SIGNATURE SELECTION

Carefully crafted with classic French influence.

Eggs Florentine Frenchie & Co. Favorite!	\$28.00
Poached eggs on sourdough with wilted spinach & velvety hollandaise.	

Eggs Benedict Traditional Elegance!	\$26.00
Poached eggs on sourdough with leg ham & rich hollandaise.	

DÉJEUNER / LUNCH

(Served from 11:00 am onward)

ENTRÉES / SHARE PLATES

Perfect for sharing

Soupe à l'Oignon (GFA) Traditional French onion soup	\$24.00
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Pâté du Chef (GFA) Chicken liver pâté with cranberry jus & pickles	\$36.00
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Assorted Mushrooms (GFA) Cheesy stuffed mushrooms with balsamic glaze	\$38.00
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Scallops (GFA) Panseared scallops with cauliflower purée, prosciutto, and basil pesto	\$40.00
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PLATS PRINCIPAUX / MAINS

Quiche (V/A) Choice of Lorraine, Spinach, Mushroom, or Provençale, served with a side salad	\$24.00
CroqueMonsieur (GFA) Ham with Swiss cheese on grilled sourdough	\$21.00
CroqueMademoiselle (GFA) Mushroom, onion & Swiss cheese on grilled sourdough	\$21.00
Confit Duck Signature Dish Slowcooked duck leg with crispy skin, served with roasted potatoes and seasonal vegetables	\$42.00
Fish of the Day Fresh catch prepared daily, ask our friendly waiter/waitress	POA

CRÊPES SALÉES / SAVORY CRÊPES

Choose one of:

Crêpes de Volaille aux Champignons Chicken and mushrooms enveloped in a creamy mushroom sauce.	\$42.00
Crêpes aux Fruits de Mer A delightful mix of shrimp, scallops, and fish in a Pernod & dill sauce.	\$45.00
Crêpes Provençale (V) Vegetarian crêpe filled with spinach and ratatouille and a fresh tomatoherb sauce.	\$36.00

CHEESE SELECTION

Cheese Platter (GF, DFA) Featuring Brie, Blue, and Goat cheeses with crackers	\$42.00
Twice Baked Cheese Soufflé A rich, twicebaked soufflé bursting with three cheeses	\$36.00

DESSERTS

Crème Brûlée Baked creamy custard topped with a delicate caramelized crust	\$19.00
Crêpes Suzette Fine crêpes dressed in an orange sauce with Grand Marnier	\$19.00

Pâtisserie

A selection of tarts – starting at (Whole tart available for \$65.00) Affogato	\$10.00
Shot of coffee served with vanilla ice cream	\$8.00

LIQUEURS

Baileys	\$15.00
Kahlua	\$15.00
Frangelico	\$15.00
Cointreau	\$15.00
Grand Marnier	\$15.00
Drambuie	\$15.00

Dietary Information
Glutenfree option available: add \$2.00 to any dish.

DF: Dairy Free | GF: Gluten Free |
V: Vegetarian | A: Substitutions available

Please notify us of any dietary requirements. While we take all precautionary measures, our kitchen may contain allergens.