



Un petit goût de France

M E N U

K E R I K E R I

Bay of Islands

Our Story

NOTRE HISTOIRE

We are Alan and Noémie, both French, both pastry chefs. We met at a culinary school in Provence in 2010, came to the Bay of Islands for a work adventure, and never left.

La Patisserie began small, in 2022, from our own kitchen.

What we wanted was simple: to share the food we grew up with, made properly. For us, cake is such an important food. It brings joy, it brings smiles, and it usually means celebration and connection with others.

In France, a pâtisserie is part of the week. You stop in on the way home, you argue happily about which one to choose, and you carry the cake box to the table on Sunday, to share with everyone. That is what we wanted to bring here.

With this new location, we wanted somewhere people could sit down and disconnect. Somewhere to meet a friend, bring the family, and let the children play in the garden. Somewhere you feel looked after by all of us, from the moment you walk in.

All our creations are made by hand, right here, and nothing leaves our kitchen unless we would happily eat it ourselves.

We hope you enjoy your time with us.

Bon appétit !

OPEN Thursday - Tuesday

CLOSED Wednesday

8:00 am to 5 pm



Takeaway

À E M P O R T E R

Can't stay? Take a little France with you.

Coffee, any size from \$5

Croissant \$5

Pain au chocolat \$6.50

Baguette Sandwich \$15

Filled to order with Champagne ham, swiss cheese, butter and pickles

Croque Monsieur \$14

The French sandwich, sourdough bread, ham and Swiss cheese, béchamel, grilled golden

Croissant Sandwich \$13

Toasted croissant, Swiss cheese, smoked chicken, mayonnaise and pickles

Quiche Lorraine \$13

Bacon, caramelised onion and cream custard, slowly baked in butter pastry

Yoghurt Bowl \$14

Yoghurt and homemade granola with your choice of chocolate chips or seasonal fruit.

Crème Brûlée \$10

Vanilla custard, caramel top

Savoury

LE SALÉ

SERVED ALL DAY • SERVI TOUTE LA JOURNÉE

Croissant Breakfast <i>Le Croissant du Matin</i>	\$21	VO
A generously filled open croissant with béchamel, sautéed mushrooms, ham and spinach, topped with cheese and grilled.		
Croque Monsieur <i>Croque Monsieur</i>	\$16	VO
The French sandwich, sourdough bread, ham and Swiss cheese, béchamel, grilled golden & served with a side salad		
Croque Madame <i>Croque Madame</i>	\$19	VO
Like a Croque Monsieur, topped with a fried egg, served with a side salad		
Croissant Sandwich <i>Le Croissant Garni</i>	\$15	VO
A pressed croissant filled with smoked chicken, Swiss cheese, mayonnaise and cornichons, served with a side salad		
Quiche Lorraine <i>Quiche Lorraine</i>	\$15	
Bacon, caramelised onion and cream custard, slowly baked in butter pastry, served with a side salad		
Smoked Salmon Tartine <i>La Tartine au Saumon Fumé</i>	\$24	GFO, VO
Smoked salmon, sour cream, capers, lemon on sourdough bread		
Warm Goat Cheese Salad <i>Salade de Chèvre Chaud</i>	\$26	GFO, VO, VGO
Grilled goat cheese on toasted baguette, honey, walnuts, seasonal leaves		
French Onion Soup <i>La Soupe à l'Oignon</i>	\$18.50	GFO, DFO
Slow-cooked, caramelized onions, baguette, melted Swiss cheese		
The French Board <i>La Planche</i>	\$35	GFO
Three French cheeses, French rosette saucisson, homemade pâté, cornichons, olives and baguette. A generous board for one		
Pâté <i>Pâté de Campagne</i>	\$14	GFO, DFO
Homemade French country-style pork terrine, made with seasoned minced pork and herbs, served with baguette		
Kid ham & cheese toasty	\$11	GFO, VO

Gluten-free (GFO), Vegetarian (VO), Dairy-free (DFO), Vegan (VGO) option available, please ask

Gluten-free (GF) +\$2

Sweet

LE SUCRÉ

SERVED ALL DAY • SERVI TOUTE LA JOURNÉE

Croissant \$5
Pain au chocolat \$6.50

French Breakfast *Le Petit-Déjeuner Français* \$15
Croissant or Pain au chocolat, sourdough toast with butter and jam. Includes your choice of a regular coffee or tea, or Phoenix juice;
Fresh orange juice +\$2 and alternative milk +\$1.

French Toast *Le Pain Perdu* \$15
Brioche French toast, berry compote and coulis, whipped cream

Crêpe *La Crêpe* \$13
Your choice of chocolate, berry or salted caramel *Add whipped cream +\$2*

Yoghurt Bowl *Le Bol de Yaourt* \$14
Yoghurt and homemade granola with your choice of chocolate chips or seasonal fruit.

Crème Brûlée *La Crème Brûlée* \$10
Vanilla custard, caramel top

Croissants, pains au chocolat and today's pâtisserie are in the cabinet.

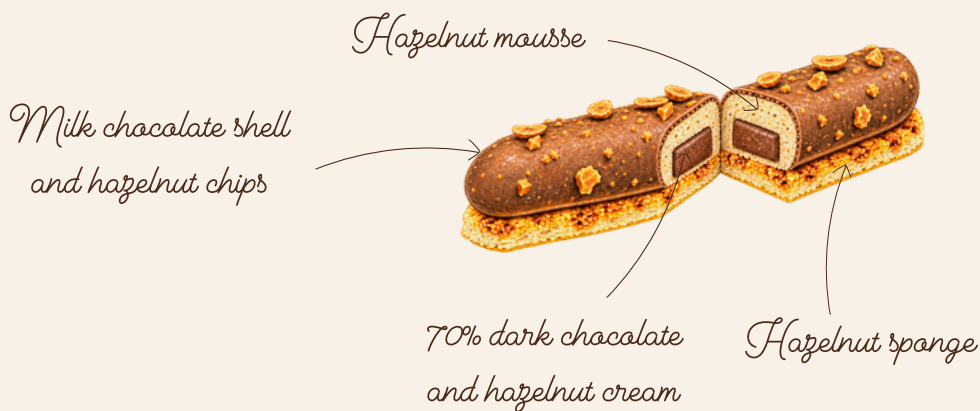
From the cabinet

LES GÂTEAUX

PLEASE CHECK TODAY'S AVAILABILITY

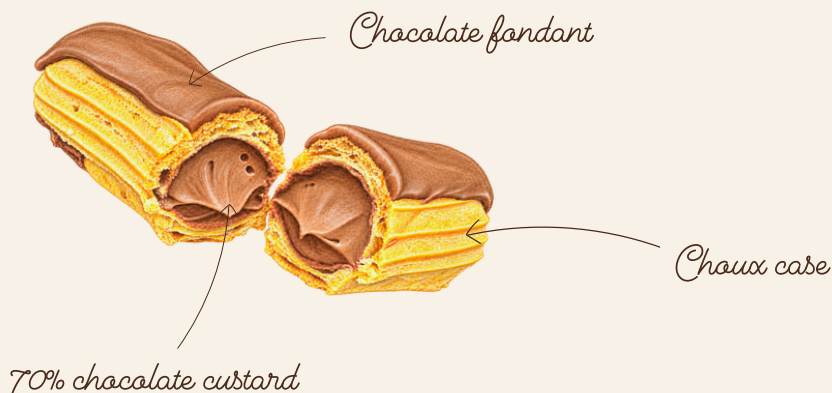
Hazelnut Rocher \$14

Le rocher Noisette



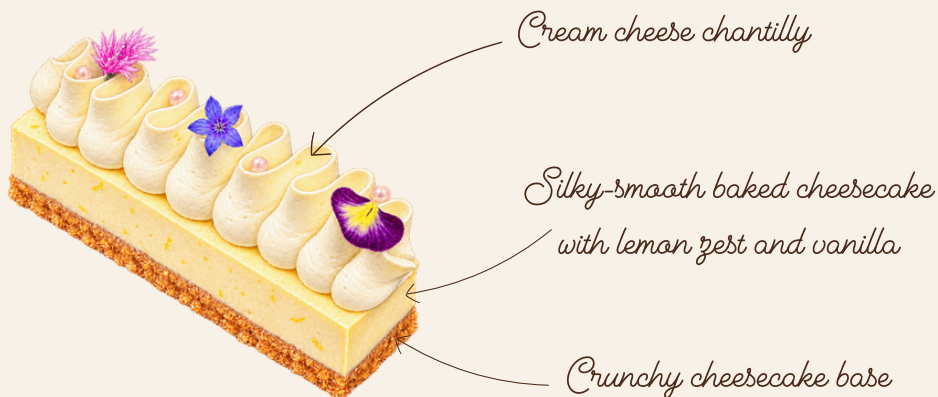
Chocolate Eclair \$9

L'Éclair au Chocolat



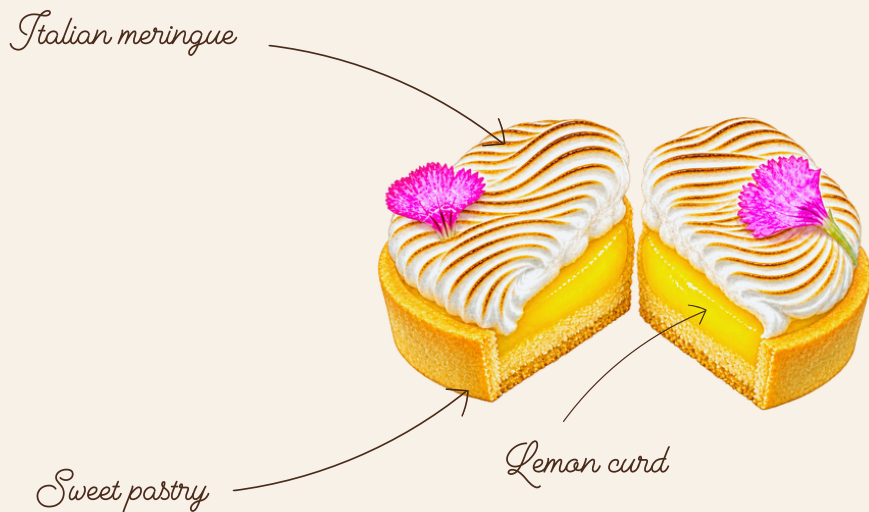
Cheesecake \$10

Le Cheesecake



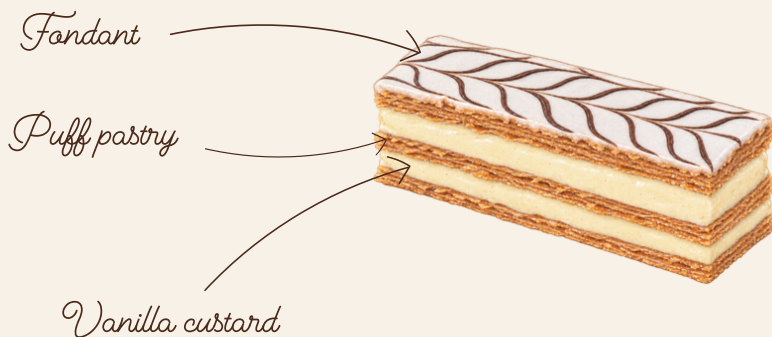
Lemon Meringue Tart \$12

La Tarte au Citron Meringuée



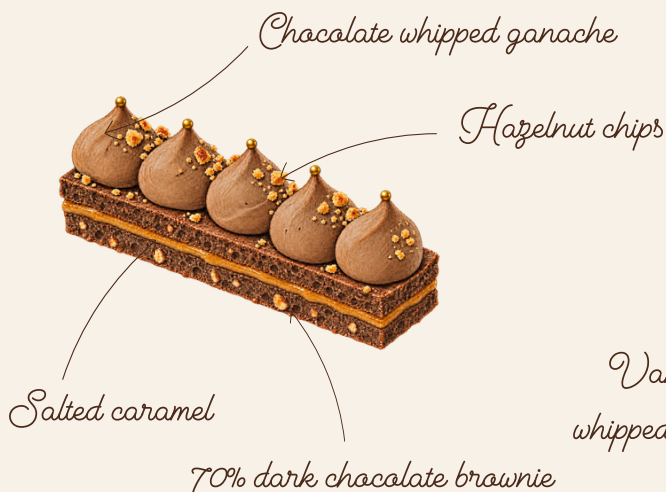
Mille-Feuille \$10

Le Mille-Feuille



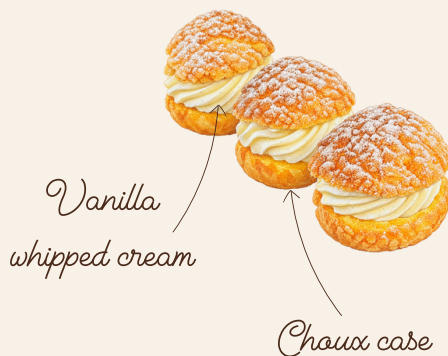
Salted Caramel Brownie \$12

Brownie et caramel au beurre salé



Choux pastry \$9

Le Chou à la Crème



Sundae

LES COUPES DE GLACES

Summer berry Sundae

\$19

strawberry ice
cream
berry sorbet
berry sauce
vanilla whipped
cream
crispy pearl



Hokey Pokey Sundae

\$19

caramel ice cream
vanilla ice cream
salted caramel
sauce
vanilla whipped cream
hokey pokey
crispy pearl



Black Forest Sundae

\$19

chocolate ice cream
vanilla ice cream
chocolate sauce
vanilla whipped cream
crispy pearl
maraschino cherry



Kid Sundae

\$9.50

chocolate ice cream
vanilla ice cream
chocolate sauce
vanilla whipped
cream
sprinkles



Ice Cream scoop

LES BOULES DE GLACES

Chocolate
Chocolat

Passion fruit & Mango sorbet
Sorbet fruit de la Passion et Mangue

Salted caramel
Caramel sale

Vanilla
Vanille

Strawberry ice cream
Glacé à la Fraise

Tiramisu
Tiramisu

Berry Sorbet
Sorbet Fruits Rouges

1 scoop
\$9

2 scoops
\$12

3 scoops
\$15

Kid scoop
\$6

Hot drinks

BOISSONS CHAUDES

All our coffee are double shot

REGULAR
SIZE

Espresso, Piccolo, Macchiato	\$5
Long Black, Americano	\$5
Flat White	\$5.50
Cappuccino	\$5.50
Cafe Mocha	\$6
Latte	\$6.50
Hot chocolate	\$6.50
Kid hot chocolate	\$4.50
Fluffy	\$2.50
Kerikeri Tea <i>English breakfast, Royal Earl Grey, Jasmine green, Peppermint, Honey and lemon</i>	\$5

Size: regular, or mug (+\$1)

Alternative milks (+\$1): oat, soy, almond, coconut

Decaf: \$1

Extra shot: \$1.50

Cold drinks

BOISSONS FROIDES

Iced Coffee	<i>Made with Vanilla Ice-cream and whipped cream</i>	\$11
Iced long black		\$5.50
Iced Latte, Iced Mocha, Iced Chocolate		\$6.50
Fresh Orange Juice	<i>Available seasonally</i>	\$8.50
Organic Phoenix Juice	<i>Apple, Orange & Passionfruit, 290ml</i>	\$6
Sparkling Water	<i>300ml</i>	\$4
Soft Drinks	<i>Coca-Cola, Coke Zero, Sprite, L&P, 330ml</i>	\$4
Still Bottle	<i>500ml</i>	\$3

Wine and Beer

VINS, BIÈRES ET APÉRITIFS

	GLASS 150 ml	BOTTLE
BEERS		
Heineken		\$10
Corona		\$10
FRENCH WINES		
White	\$14	\$52
<i>AnneLaure Pinot Gris (Alsace) - 2024 : juicy, textured and easy-going</i>		
Rosé	\$13	\$47
<i>Roubine R Rosé (Méditerranée) - 2025 : our favourite, a classic Provençal style, crisp and dry</i>		
Red	\$13.50	\$49
<i>Lafond Côtes du Rhône (Rhône) - 2024 : generous, ripe fruit with soft spice</i>		
FRENCH BUBBLES		
Crémant	\$15	\$59
<i>Couamais Crémant de Loire (Vouvray) : traditional sparkling, a perfect alternative to Champagne</i>		
Champagne	\$25	\$99
<i>Albert Le brun Brut Cuvée Réservee</i>		
ALCOHOL FREE & LOW ALCOHOL		
Heineken 0%		\$10
Peroni 0%		\$10

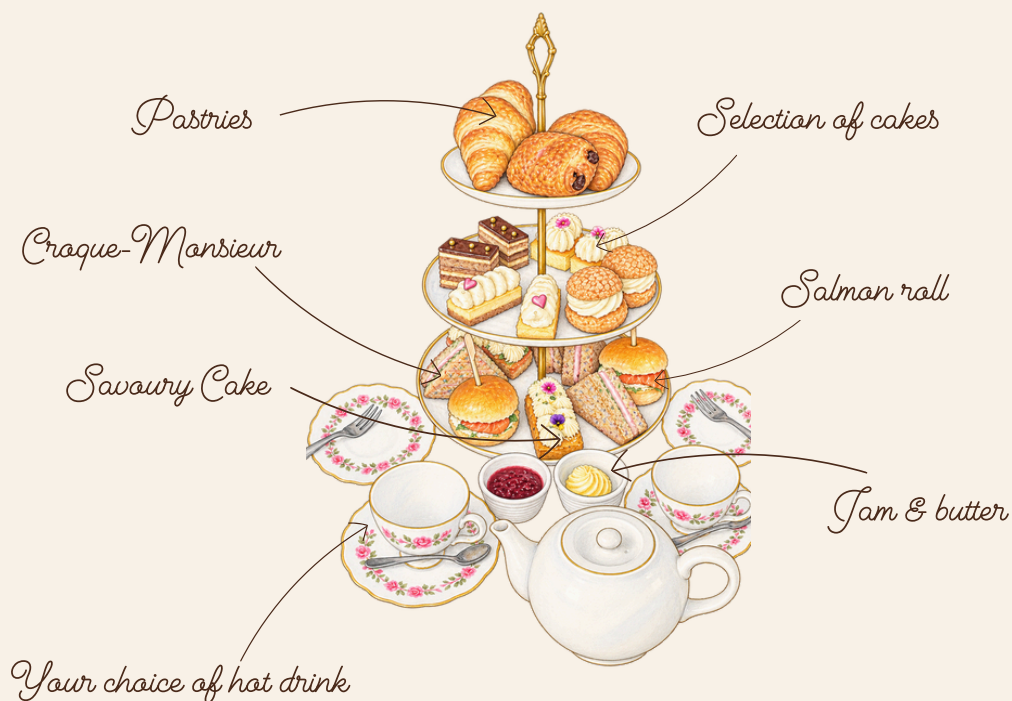
High Tea

AFTERNOON TEA

Take a little time to slow down and enjoy a beautifully presented High Tea at La Patisserie. Perfect for a special occasion, a catch-up with friends, or simply an afternoon treat.

Available for a minimum of two guests.

Bookings are essential and can be made directly through our website.



Price per person (min. 2 people)

\$59 p.p.

With a glass of Champagne

Albert Le brun Brut Cuvée Réservee

\$79 p.p.

Merci et à bientôt

WE HOPE TO WELCOME YOU AGAIN

