

LES CREPES

Spun on our 15" French cast iron machine

A Crêpe is a type of very thin pancake that originated in Brittany, a region in the northwest France. But today their consumption is widespread in France and they are considered a national dish, however they have become increasingly popular in North America. Crêpes are served with a variety of fillings, where the combination of ingredients is limited only by your imagination. In France sweet crêpe are referred as *Crêpes Sucrées* and savory one as *Gâlettes*.

Savory Crêpes

Les Vegetarians

La Fermière 9-

Mozzarella, baby artichokes, avocado, Spinach, tomatoes, pesto aioli.

La Trois Fromages 10-

Brie, blue cheese, feta, fresh fruits, spinach and balsamic dressing.

La Capri 8-

Tomatoes, mozzarella, pesto, mixed greens and balsamic dressing

Ratatouille and Egg 9-

Tomatoes, eggplants, zucchini, red peppers, onions and garlic all roasted and topped with cage free sunny side up egg.

La Brouillade 8-

Scrambled cage free eggs, swiss cheese, mushrooms, tomatoes, cooked in garlic and herb butter (add \$1 for bacon)

Les Meats

Poulet Béchamel 11-

Chicken, Swiss cheese, sautéed mushrooms baby spinach and Béchamel sauce.

Jambon & Brie 10-

House cured ham, French Brie, fresh apple and jam.

La Parisienne 9-

Marinated pork loin, caramelized onions, Cornichons, fresh apple, tomatoes, baby spinach with honey Dijon mustard dressing.

La Chèvre 11-

Goat Cheese, Chorizo, toasted almonds, fresh apples, spinach and balsamic dressing.

La Crêpadilla 11-

Ground Steak, cheese, tomatoes, onions, avocado, fire roasted Poblano sauce and crème fraîche.

Crêpe Madame 10-

House cured Ham, Swiss cheese, Béchamel sauce, and cage free sunny side up egg.

Sweet Crêpes

Sugar & Cinnamon 3-

Melted butter, white sugar and cinnamon

Sugar, Cinnamon and Apple 4-

Jam 4-

Ask for our Jams of the day.

Nutella 5-

Hazelnut and chocolate spread.

Peanut butter & Jelly 5-

Nutella & Banana 6-

Nutella and sliced banana. Ze House favorite!!!

