





Sweet Crêpes

(local organic wheat flour)


FROM 12PM



Sweet Crêpes

Plain	3€
Salted butter or sugar	3,50€
Salted butter + sugar	3,80€
Lemon + sugar or lemon + salted butter	3,80€
 Artisanal Loretzia Jam	4,50€
<i>Strawberry, apricot, or black cherry, with 70% fruit content</i>	
 Honey or maple syrup	4,50€
Chestnut cream	5€
Dulce de leche	5€
 Nutella or Basquella ↘	5€
<i>(local hazelnut & chocolate spread, without palm oil)</i>	
Homemade dark chocolate sauce	5€
 Homemade salted butter caramel	5,50€
Banana + chocolate or Nutella or dulce	6,50€
Soft apples + homemade caramel	7,50€

Gourmet toppings

Toasted almonds/Grated coconut/Speculoos	0,50€
Banana/Honey/Vanilla Whipped cream	1,50€
Chocolate sauce/Nutella/Dulce de leche	2€
Homemade salted butter Caramel	2,50€
Ice cream or sorbet (see menu)	3€
Soft apples/Strawberries (only in season)	3€
 Rum or Grand Marnier	4€

OUR CRÊPE BATTER CONTAINS MILK, GLUTEN AND EGGS.

POSSIBILITY TO SUBSTITUTE THE WHEAT CREPE
WITH AN ALLERGEN-FREE BUCKWHEAT GALETTE
FOR AN EXTRA CHARGE OF 0.50€



Gourmet Crêpes

 Bounty 8€	Coconut sorbet, chocolate sauce, grated coconut
Gourmande 8.50€ 	Hazelnut ice cream, Nutella, vanilla whipped cream
 Caramelos 8.30€	Caramel ice cream, Speculoos homemade salted butter caramel
Suzette 8€ 	Orange juice and zest, flambéed with Grand Marnier
 Sorbetine 8€	Raspberry sorbet, mixed berries, red berries coulis
Mont Blanc 8.90€ 	Vanilla ice cream, chestnut cream, meringue, vanilla whipped cream
Duo de Choc 8.50€	Vanilla ice cream, chocolate sauce, vanilla whipped cream
Antillaise 9.50€ 	Banana, Rum raisin ice cream, chocolate sauce, flambéed with Rum
 Compotine 9.50€	Soft apples, salted butter caramel, vanilla ice cream, vanilla whipped cream
 Délicieuse 9.50€	Chocolate sauce, salted butter caramel, vanilla ice cream, toasted almonds, vanilla whipped cream
Banoffee 8.20€ 	Banana, dulce de leche, Speculoos, vanilla whipped cream
 Fraisage 8.50€ (in season)	Strawberries, strawberry coulis, vanilla whipped cream