

DESSERTS

We proudly use local & organic produce when available.

SCRUMPTIOUS CRÊPES

Served with house made whipped cream

sucrée

sugar & melted butter 5

gourmande

melted butter topped with lemon & sugar 6

savoureuse

dulce de leche with mango & vanilla ice cream 8

lola rose

banana & melted chocolate topped with toasted almonds & vanilla ice cream 8

splendide

fresh strawberries topped with organic honey & vanilla ice cream 7

zidane

fresh strawberries, bananas, melted nutella & vanilla ice cream 8

bisous

fresh strawberries, bananas, mango, nutella & vanilla ice cream 9

daph'

cinnamon baked apples & brown sugar topped with toasted almonds & vanilla ice cream 8

suzette

sugar, lemon, orange splash, "Flambé" with Grand Marnier 7

crème de la crêpe

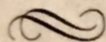
bananas, nutella, coconut, "Flambé" with Grand Marnier 9

la guillotine

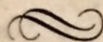
mango, bananas, Bailey's, ice cream, powdered sugar & nutella 9

la lilloise

speculoos spread (cookie butter) & vanilla ice cream 8



make your own dessert crêpe



Start with a plain crêpe (\$5) & add any of the following items:

TOPPINGS \$1.50

dulce de leche
honey
melted chocolate
nutella
shredded coconut
speculoos spread
strawberry jam
vanilla ice cream

FRUIT \$1.50

bananas
cinnamon apples
mango
strawberries

FLAMBÉ \$2

Bailey's
Grand Marnier

MORE DESSERTS

duo lavender crème brûlée 8

warm apple tarte tatin à la mode

with cinnamon, amber ale, rosemary
& vanilla ice cream 9

fondue au chocolat (for 2)

with seasonal fruit 12



Bonsoir

DESSERT WINES

house muscat 8

kir

Chardonnay with a drop of Mûre 10

kir royal

Champagne with a drop of Mûre 11

