

DESSERTS

SCRUMPTIOUS CRÊPES

Served with Homemade Whipped Cream

Sucré

sugar and melted butter5.50

Louison

sea salt caramel, vanilla ice cream 9

Leïla

banana, dulce de leche, candied
walnuts, vanilla ice cream 9

Lola Rose

banana, melted chocolate topped with
toasted almonds, vanilla ice cream 8.50

Zidane

strawberries, banana, nutella,
vanilla ice cream 9

Daph'

cinnamon baked apples and brown
sugar topped with toasted almonds,
vanilla ice cream8.50

La Lilloise

speculoos spread (cookie butter),
vanilla ice cream8.50

OTHER DESSERTS

Fondue au Chocolat14
with seasonal fruits (for 2-4 pp.)

Crème Brulée9

Pot De Creme9

Apple Tarte Tatin12

Poire Belle Hélène9.50

Fondante

pear, melted chocolate, vanilla
ice cream9

Suzette

sugar, lemon, orange splash
<< flambé >> with Grand-Marnier 9.50

Creme De La Crêpe

banana, nutella, coconut << flambé >>
with Grand-Marnier 9.50

Guillotine

mango, banana, Bailey's, nutella,
vanilla ice cream9.50

Bisous

strawberries, banana, mango, nutella,
vanilla ice cream10

MAKE YOUR OWN DESSERT CRÊPES

*Start with a plain crêpe \$5.50 and
add any of the following items*

EACH TOPPING IS \$1.50

Fruit

Banana
Cinnamon Apples
Mango
Strawberries
Pear

Toppings

Dulce de Leche
Organic Honey
Melted Chocolate
Nutella
Shredded Coconut
Speculoos Spread
Strawberry Jam
Sea Salt Caramel
Walnuts
Peanuts

Alcohol

Bailey's
Grand-Mernier