

Crème de la Crepe Lunch Menu

Appetizers

Soupe Du Jour: (Vegetarian) \$7

French Onion Soup: \$8

Tomato Basil Soup: (Vegetarian) \$7

Ménage à Trois Cheese Plate: \$12

Authentic Cheese Fondue for 2 people, served with baguette and sliced apples: \$17

6 Escargots: \$9

Country Paté Plate: \$11

Caprese Salad (Vegetarian) served with tomatoes, fresh burrata cheese, basil yogurt and balsamic glaze: \$11

Les Salades

Light Lunch special any half salad + soup: \$14

Niçoise made with white tuna, white anchovies, tomatoes, hard boiled eggs, potatoes and roasted bell peppers: \$14

Warm Chicken Salad served with croutons, cheese and tomatoes: \$16

Grilled Wild Alaskan Salmon served with roasted bell peppers, tomatoes, mango and candied walnuts: \$18

Chèvre Chaud (Vegetarian) served with warm goat cheese croutons, candied walnuts and tomatoes: \$14

Hermosa Fitness made with grilled chicken, scrambled egg whites, tomatoes and asparagus: \$15

Fraîche made with arugula, grilled shrimps, smoked salmon, capers, grilled almonds, balsamic vinaigrette: \$16

Vegan Salad made with arugula topped with sautéed market vegetables, toasted almonds and homemade balsamic vinaigrette: \$15

Les Sandwiches

Sandwiches are served with baby green salad and potato gratin or french fries.

Le Dejeuner special any sandwich + soup: \$15

Baguette Sandwiches

Smoked Salmon made with cream cheese, tomatoes, green onions and arugula: \$15

Smoked Turkey & Brie made with tomatoes, greens, Dijon mustard and mayonnaise: \$14

Warm Chicken Breast made with avocado, tomatoes and chili mayo: \$13

Panini Sandwiches

L'italien made with melted mozzarella, pesto, sliced prosciutto and fresh tomatoes: \$14

Chicken made with melted brie, fresh tomatoes and Dijon mustard: \$14

Veggie made with baby spinach, mushroom, sun-dried tomato, caramelized onions, roasted bell peppers, goat cheese and pesto: \$14

Specialty Sandwiches

Croque Monsieur (add eggs 1.50) made with ham, swiss cheese and béchamel sauce: \$13

Fitness Sandwich made with toasted wheat bread, lettuce, egg whites, chicken, tomatoes, avocado and basil pesto: \$13

Croque Vegan made with wheat toast, chopped mint & basil, avocado purée, pico de gallo, and sautéed mushroom, served with arugula, balsamic vinaigrette and fresh fruit: \$14

Quiches

They are Served with baby green salad

Lorraine made with ham and swiss cheese: \$13

Vegetarian made with mushroom/spinach/tomato: \$13

Spécialité De Maison

House Specialties

Boeuf Bourguignon a stew marinated in red wine sauce, served with baby green salad and potato gratin: \$16

Chicken Dijon topped with tarragon mustard sauce, served with baby green salad and potato gratin: \$15

Pasta Carbonara made with ham, Chardonnay cream sauce, garlic and parsley: \$14

Vegetarian Risotto made with assorted seasonal vegetables with pesto broth: \$13

Pasta Bolognese made with ground beef in our homemade tomato basil bolognese sauce (made with grass-fed beef): \$14

Les Burgers

Burgers are served with baby green salad and potato gratin or french fries

Chicken Burger made with chicken breast with bacon, tomatoes, cheddar and chili mayonaise on brioche bun: \$14

CDLC made with grass-fed beef burger with sautéed mushroom, brie cheese, Dijon mustard and over easy egg on brioche bun; \$15

TFT a grass-fed beef burger with tomatoes, butter lettuce, caramelized onions, blue cheese aioli and swiss on a brioche bun: \$15

Le Crab made with jumbo lump crab burger with real crab meat, tomatoes, arugula, basil aioli on brioche bun: \$17

Savory Buckwheat Crêpes

Served with baby green salad & made with gluten-free crêpe batter

Basique made with ham & melted swiss cheese: \$12

Normandie made with goat cheese, spinach, prosciutto, grilled onions and sour cream: \$14

Végétarienne (Vegetarian) made with fresh spinach, tomatoes, mushrooms, potatoes and jack cheese: \$13

Nordique made with smoked salmon, creamy dill lemon sauce, tomatoes and jack cheese: \$16

Parisienne made with chicken breast topped with swiss, mushroom and green onions in béchamel sauce: \$14

Bolognaise made with ground beef, marinara sauce, grilled onions, mushrooms and swiss topped with fresh basil: \$13

Filet Mignon made with creamy blue cheese crêpe topped with filet mignon in Porto wine mushroom sauce: \$17

Saint Pierre made with sweet batter crêpe with crab meat, shrimp, tomato, bell peppers and jack cheese: \$16

Marocaine made with jack cheese, spicy lamb sausage and madeira mushroom sauce: \$15

Farmer (Vegetarian) made with goat cheese, asparagus, spinach, walnuts, avocado and tomatoes: \$14

Exquise made with melted brie cheese over tomatoes, ham, topped with basil sauce: \$14

Marine made with fresh scallops and shrimp prepared in white wine clam sauce: \$16

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We proudly use local & organic produce when available as well as grass-fed beef & free range poultry

