

# Crème de la Crepe Dessert Menu

## Scrumptious Crêpes

Served with Homemade Whipped Cream

**Sucré** made with sugar and melted butter: \$5.50

**Louison** made with sea salt caramel, vanilla ice cream: \$8.50

**Leïla** made with banana, dulce de leche, candied walnuts, vanilla ice cream: \$8.50

**Lola Rose** made with banana, melted chocolate topped with toasted almonds, vanilla ice cream: \$8.50

**Zidane** made with strawberries, banana, nutella, vanilla ice cream: \$9

**Daph'** made with cinnamon baked apples and brown sugar topped with toasted almonds, vanilla ice cream: \$8.50

**La Lilloise** made with speculoos spread (cookie butter), vanilla ice cream: \$8.50

**Fondante** made with pear, melted chocolate, vanilla ice cream: \$9

**Suzette** made with sugar, lemon, orange splash << flambé >> with Grand-Marnier: \$9

**Creme De La Crêpe** made with banana, nutella, coconut << flambé >> with Grand-Marnier: \$9.50

**Guillotine** made with mango, banana, Bailey's, nutella, vanilla ice cream: \$9.50

**Bisous** made with strawberries, banana, mango, nutella, vanilla ice cream: \$10

## **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

### **Alcohol**

Bailey's  
Grand-Marnier

### **Toppings**

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

## **OTHER DESSERTS**

Fondue au Chocolat served with seasonal fruits (for 2-4 pp.): \$14

Pot De Crème <<Grand Mother's>> Chocolate Cream: \$9

cremedelacreme.com – We proudly use local and organic produce when available