

Crème de la Crepe Beverly Hills 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: \$9

Leïla made with banana, dulce de leche, candied walnuts, vanilla ice cream: \$9

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: \$9.50

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

Crème Brulée: \$9

Pot De Crème: \$9

Apple Tarte Tatin: \$12

Poire Belle Hélène: \$9.50

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