

Crème de la Crepe Dinner Menu

Appetizers

Soupe Du Jour: (Vegetarian) \$8.50

French Onion Soup: (Vegetarian) \$9.50

Tomato Basil Soup: \$8.50

Ménage à Trois Cheese Plate [selection of the day] with candied walnuts, port wine apples and balsamic glaze: \$14

Authentic Cheese Fondue for 2 people, served with baguette and sliced apples: \$18

6 Escargots: \$9.50

Country Paté Plate: \$13

Filet Mignon Tartare Au Couteau a traditional raw filet mignon, dijon mustard, shallots, capers, parsley, egg yolks, olive oil, ketchup, tabasco, Worcestershire sauce: \$15

Spicy Tuna Tartare served with chili paste and avocado purée: \$14

Caprese Salad (Vegetarian) served with tomatoes, fresh burrata cheese, basil yogurt and balsamic glaze: \$12

Prosciutto Bruschetta served on toasted bread topped with prosciutto, tomato, mozzarella and olive oil: \$14

Jumbo Lump Crab Cake made with real crab meat with corn, cilantro and bell peppers on a bed of arugula and chipotle aioli: \$13

Salmon Toasts served on toasted baguette in olive oil, topped with smoked salmon, sour cream, dill, lemon and capers: \$14

SAVORY CRÊPES

Made with gluten-free crêpe batter served with baby greens salad

Farmer (Vegetarian) made with goat cheese, asparagus, spinach, walnuts, avocado and tomatoes : \$16

Marocaine made with jack cheese, spicy lamb sausage and madeira mushroom sauce: \$17

Normandie made with goat cheese, spinach, prosciutto, grilled onions and sour cream: \$15

Nordique made with smoked salmon, creamy dill lemon sauce, tomatoes and jack cheese: \$17

Exquise made with melted brie cheese over tomatoes, ham, topped with basil sauce: \$15

Marine made with fresh scallops and shrimp prepared in white wine clam sauce: \$18

Vendôme made with chicken breast, bacon, potatoes and mushroom in Cognac black pepper sauce: \$17

Filet Mignon made with creamy blue cheese crêpe topped with filet mignon in Porto wine mushroom sauce: \$19

Parisienne made with chicken breast topped with swiss, mushroom and green onions in béchamel sauce: \$16

Saint Pierre made with sweet batter crêpe with crab meat, shrimp, tomato, bell pepper and jack cheese: \$17

LES BURGERS

served with baby greens salad and potato gratin

Chicken Burger made with chicken breast with bacon, tomatoes, cheddar and chili mayonnaise on brioche bun: \$15

Le Crab made with jumbo lump crab burger with real crab meat, tomatoes, arugula, basil aioli on brioche bun: \$18

TFT a grass-fed beef burger with tomatoes, butter lettuce, caramelized onions, blue cheese aioli and swiss on brioche bun: \$16

CDLC a grass-fed beef burger with sautéed mushroom, brie cheese, dijon mustard and over easy egg on brioche bun: \$15

LES SALADES

Warm Chicken Salade made with croutons, cheese and tomatoes: \$16

Niçoise made with white tuna, white anchovies, tomatoes, hard boiled eggs, potatoes and roasted bell peppers: \$16

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

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 fresh tomatoes: \$15

Hermosa Fitness made with grilled chicken, scrambled egg whites, tomatoes and asparagus: \$16

Fraiche made with arugula, grilled shrimps, smoked salmon, capers, grilled almonds, balsamic vinaigrette: \$18

PASTA

Pesto Fettuccini with Shrimp topped with grilled shrimps and Parmesan cheese: \$17

Pasta Carbonara made with ham, Chardonnay cream sauce, garlic and parsley: \$15

Pasta Alfredo (Vegetarian) made with fresh basil and tomatoes in alfredo sauce: \$13
(add chicken+ \$4, add shrimp + \$6)

Pasta Bolognese made with grass-fed ground beef in our homemade tomato basil bolognese sauce: \$15

Vegan Pasta made with marinara basil sauce with asparagus, mushroom, grilled onions and yellow squash: \$16

RISOTTO

Vegetarian Risotto (Vegetarian) made with assorted seasonal vegetables with pesto broth: \$16

Filet Mignon Risotto made with wild mushrooms with port wine sauce: \$25

Seafood Risotto made with scallops, shrimp and fresh/smoked salmon in saffron sauce: \$26

ENTRÉES

Served with seasonal market vegetables

Grass-Fed Beef Tenderloin served with potato gratin, market vegetables and sauce: \$29

Beef Bourguignon a stew marinated in red wine sauce, served with mashed potatoes: \$19

Grilled Wild Alaskan Salmon crusted with purple mustard with spiced citrus tomato ragu, potato gratin and market vegetables: \$26

Chicken Dijon served in tarragon mustard sauce with potato gratin and market vegetables: \$17

Lamb Bim Bam Boom lamb chops cooked with mushroom madeira wine sauce, served with mashed potatoes and greens: \$25

Weekly Specials

Monday thru Friday happy hour 3PM to 6PM

Mondays half off all bottles of wine

Tuesday all you can eat mussels and fries (4 different sauces) \$25 per person

Wednesdays no corkage fee

Thursdays 3-course prix fixe menus \$29 per person

cremedelacrepe.com

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