

# Crème de la Crepe Beverly Hills Dinner Menu

## Appetizers

**Soupe Du Jour:** (Vegetarian) \$9

**French Onion Soup:** (Vegetarian) \$11

**Tomato Basil Soup:** \$9

**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:** \$11

**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: \$15

**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

**Duck Terrin** made with fresh duck terrine mi-cuit with toasts and onion chutney: \$22

## 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: \$18

**Normandie** made with goat cheese, spinach, prosciutto, grilled onions and sour cream: \$16

**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: \$19

**Vendôme** made with chicken breast, bacon, potatoes and mushroom in Cognac black pepper sauce: \$18

**Filet Mignon** made with creamy blue cheese crêpe topped with filet mignon in Porto wine mushroom sauce: \$20

**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

## RISOTTO

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

**Filet Mignon Risotto** made with wild mushrooms with port wine sauce: \$26

**Seafood Risotto** made with scallops, shrimp and fresh/smoked salmon in saffron sauce: \$28

## 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

## 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: \$16

**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

**Veggie Burger** a homemade rice patty with jack cheese, roasted almonds, sautéed mushrooms, arugula, tomato, avocado, swiss and chili mayo: \$16

**Lamb Burger** a homemade lamb patty, tomato, arugula, feta cheese with mint & cucumber yogurt on brioche bun: \$19

## 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 sand Fridays** all you can eat mussels served with a portion of fries (10 different sauces) \$25 per person

**Thursdays** 3-course prix fixe menus \$29 per person or \$45 per person

All sides and substitutions will be charged. 20% gratuities will be added automatically for party of 6 and over. \$10 minimum charge for credit cards (or \$1 credit card fee will be added on your check).

[cremedelacrepe.com](http://cremedelacrepe.com)

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