

# CREME LACREPE

## Dinner Menu

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### Appetizers

**Soupe du Jour: 9.00**

**Tomato Basil Soup: 9.00**

**French Onion Soup: 10.00**

**6 Escargots: 15.00**

**Duck Liver Mousse Pâté: 15.00**

**Caprese Salad**

*sliced heirloom tomatoes, fresh burrata served with toast and balsamic glaze: 14.00*

**Ménage à Trois Cheese Plate: 15.00**

**Prosciutto Bruschetta**

*toasted bread topped with prosciutto, tomato, mozzarella and pesto: 16.00*

**Salmon Toasts**

*toasted baguette in olive oil, topped with smoked salmon, sour cream, dill, lemon and capers: 16.00*

**Jumbo Lump Crab Cake**

*made with real crab meat, corn, cilantro and bell peppers on a bed of arugula and chipotle aioli: 18.00*

**Filet Mignon Tartare Au Couteau**

*traditional raw filet mignon, Dijon mustard, shallots, capers, parsley, egg yolks, olive oil, ketchup, tabasco and Worcestershire sauce: 18.00*

**Cheese & Charcuterie Plate**

*for 2 people or more: 19.00*

**Authentic Cheese Fondue**

*for 2 people or more, served with a baguette and sliced apples: 19.00*

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### Les Salades

**Vegan Salad**

*arugula topped with sautéed market vegetables, toasted almonds and homemade balsamic vinaigrette: 16.00*

**Italienne Salad**

*fresh burrata, imported prosciutto and diced tomatoes on baby greens and arugula with balsamic vinaigrette: 16.00*

**Niçoise**

*white tuna, white anchovies, tomatoes, hard boiled eggs, potatoes and roasted bell peppers: 16.00*

**Chèvre Chaud**

*warm goat cheese, croutons, candied walnuts and fresh tomatoes: 16.00*

**Salad Huntington**

*baby greens topped with warm bacon, 2 poached eggs, roasted bell peppers, swiss cheese and toasted almonds: 16.00*

**Warm Chicken Salad**

*with croutons, jack cheese and tomatoes: 17.00*

**Grilled Wild Alaskan Salmon**

*roasted bell peppers, tomatoes, mango and candied walnuts: 19.00*

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## Savory Crêpes

Served with baby greens salad. Made with gluten-free crêpe batter.

### Normandie

*goat cheese, spinach, prosciutto, grilled onions and sour cream: 16.00*

### Exquise

*melted brie cheese over tomatoes and ham, topped with basil sauce: 16.00*

### Farmer

*goat cheese, asparagus, spinach, walnuts, avocado and tomatoes: 17.00*

### Parisienne

*chicken breast topped with swiss cheese, mushrooms and green onions in Béchamel sauce: 17.00*

### Montagnarde

*buckwheat crêpe with grilled onions, melted raclette cheese over potatoes & prosciutto topped with cornichons: 17.00*

### Saint Pierre

*sweet batter crêpe with crab meat, shrimp, tomatoes, bell peppers and jack cheese: 18.00*

### Marocaine

*jack cheese, spicy lamb sausage and madeira mushroom sauce: 18.00*

### Nordique

*smoked salmon, creamy dill lemon sauce, tomatoes and jack cheese: 18.00*

### Vendôme

*chicken breast, bacon, potatoes and mushroom in a Cognac black pepper sauce: 18.00*

### Marine

*fresh scallops, mushrooms, tomato and shrimp prepared in a white wine clam sauce: 19.00*

### Filet Mignon

*creamy blue cheese crêpe topped with filet mignon in Port wine mushroom sauce: 20.00*

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## Pasta

### Pasta Alfredo

*fresh basil and tomatoes in alfredo sauce (add chicken +\$4, add shrimp +\$6): 16.00*

### Pasta Bolognaise

*grass-fed ground beef in our homemade tomato basil bolognaise sauce: 18.00*

### Pasta Carbonara

*ham, bacon, Chardonnay cream sauce, garlic and parsley: 18.00*

### Vegan Pasta

*marinara basil sauce with asparagus, mushrooms, grilled onions and yellow squash: 19.00*

### Pesto Fettuccini with Shrimp

*topped with grilled shrimp and parmesan cheese: 21.00*

### Lobster Ravioli

*on a Cognac lobster sauce: 22.00*

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## Risotto

### Vegetarian Risotto

*with assorted seasonal vegetables and pesto broth: 20.00*

### Filet Mignon Risotto

*wild mushrooms with Port wine sauce: 26.00*

### Seafood Risotto

*scallops, shrimp and fresh/smoked salmon in saffron sauce: 27.00*

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## Entrées

### Chicken Dijon

*in tarragon mustard sauce with potato gratin and market vegetables: 19.00*

### Beef Bourguignon

*stew marinated in a red wine sauce, served with potato gratin: 29.00*

### Grilled Salmon Au Dill

*topped with light creamy herbs sauce, served with potato gratin and market vegetables: 29.00*

### Lamb Bim Bam Boom

*lamb chops cooked with mushroom Madeira wine sauce, served with potato gratin and baby greens: 32.00*

### New York Steak

*10 oz, with garlic butter, served with French fries: 29.00*

### Beef Filet Mignon Medallions

*two 4 oz medallions with Cognac Peppercorn sauce, served with potato gratin and market vegetables: 32.00*

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## Les Burgers

Served with baby greens salad & potato gratin.

### Chicken Burger

*chicken breast with bacon, tomatoes, cheddar cheese and chili mayonaise on a brioche bun: 16.00*

### Spring Burger

*blue cheese ayoli, grilled onions and Swiss cheese topped with one egg: 16.00*

### Gourmet

*grass-fed beef burger topped with grilled onions, tomatoes, pickles, slice Italian prosciutto, slice of imported raclette cheese and Dijon mustard: 19.00*

### Lamb Burger

*with heirloom tomatoes & mint cucumber yogurt: 19.00*

### Le Crab

*jumbo lump crab burger with real crab meat, tomatoes, arugula and basil aioli on a brioche bun: 20.00*

# Bon Appétit!