CREMERLACREPE

Dessert Menu

Scrumptious Crêpes

Served with homemade whipped cream.

Sucré

sugar and melted butter: 7.00

Claire

sugar and lemon juice: 8.00

Pigalle

fresh strawberries, banana and melted chocolate: 8.50

Bonheur

fresh strawberries topped with organic honey, with ice cream: 8.50

Daph'

cinnamon baked apples and brown sugar topped with toasted almonds, served with vanilla ice cream: 10.00

Chestnut

chesnut spread, banana and toated almonds: 11.00

Vronica

speculoos spread (cookie butter) topped with toasted almonds, served with vanilla ice cream: 10.00

Zidane

strawberries, banana and Nutella, served with vanilla ice cream: 9.50

Suzette

sugar, lemon, orange splash and << flambé >> with Grand-Marnier: 10.00

Crème De La Crêpe

banana, Nutella, coconut and << flambé >> with Grand-Marnier: 11.00

Guillotine

mango, banana, Bailey's and Nutella, served with vanilla ice cream: 11.00

Bisous

strawberries, banana, mango and Nutella, with vanilla ice cream: 10.00

Make Your Own Dessert Crêpe

start with a plain crêpe \$6.00 and add any of the following items (each topping is \$1.50):
salted caramel/organic honey/melted chocolate/Nutella/shredded coconut/speculoos spread (cookie butter)/
homemade strawberry jam/toasted almonds/banana/cinnamon apples/mango/strawberries/
Bailey's/Grand-Marnier

Other Desserts

Fondue Au Chocolat with seasonal fruits: 14.00 Chestnut Crême Brulée:11.00