

# CREME LACREPE

## Lunch Menu

### Appetizers

- Soupe du Jour 9.00
- Tomato Basil Soup: 9.00
- French Onion Soup: 10.00
- 6 Escargots: 12.00
- Duck Liver Mousse Pâté: 15.00
- Ménage à Trois Cheese Plate: 16.00
- Cheese & Charcuterie Plate: 20.00
- Authentic Cheese Fondue: 20.00

### Les Salades

Full Size Salad or 1/2 Salad + Soup

#### Vegan Salad

*arugula topped with sautéed market vegetables, toasted almonds and a homemade balsamic vinaigrette: 17.00*

#### Salad Huntington

*baby greens topped with warm bacon, 2 poached eggs, roasted bell peppers, swiss cheese and toasted almonds: 17.00*

#### Chèvre Chaud

*warm goat cheese croutons, candied walnuts and fresh tomatoes: 18.00*

#### Niçoise

*white tuna, white anchovies, tomatoes, hard boiled eggs, potatoes and roasted bell peppers: 18.00*

#### Warm Chicken Salad

*with croutons, jack cheese and tomatoes: 18.00*

#### Italienne Salad

*fon a bed of arugula and baby greens, burrrara, imported prosciutto, roasted bell peppers, tomatoes topped with candied walnuts: 18.00*

#### Grilled Wild Alaskan Salmon

*roasted bell peppers, tomatoes, mango and candied walnuts: 22.00*

### Quiches

Served with baby greens salad.

#### Lorraine

*ham and swiss cheese: 16.00*

#### Vegetarian

*mushrooms/spinach/potatoes: 16.00*

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## Les Sandwiches

Served with baby greens salad and potato gratin OR any of our homemade soups.

### Baguette

#### Warm Chicken Breast

*with avocado, tomatoes and chili mayo: 17.00*

#### Smoked Turkey & Brie

*with tomatoes, arugula, Dijon mustard and mayonnaise: 17.00*

#### Smoked Salmon

*with dill and lemon, tomato, arugula and green onions: 18.00*

### Panini

#### L'italien

*with melted mozzarella, pesto, sliced prosciutto and fresh tomatoes: 17.00*

#### Chicken

*with melted brie, fresh tomatoes and Dijon mustard: 17.00*

#### Veggie Goat Cheese

*baby spinach, mushrooms, sun-dried tomato, caramelized onions, roasted bell peppers, goat cheese and pesto: 17.00*

### Specialty

#### Croque Monsieur

*ham, swiss cheese and béchamel sauce (add eggs +\$2.00): 17.00*

#### Croque Vegan

*wheat toast, extra virgin olive oil, chopped mint & basil, avocado purée, pico de gallo, roasted bell peppers and sautéed mushrooms, served with arugula, balsamic vinaigrette and fresh fruit: 17.00*

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## Spécialité De Maison

#### Pasta Bolognese

*grass-fed ground beef in our homemade tomato and basil bolognese sauce: 19.00*

#### Pasta Carbonara

*ham, bacon, Chardonnay cream sauce, garlic and parsley: 17.00*

#### Pasta Alfredo

*fresh basil and tomatoes in alfredo sauce (add chicken +\$4, add shrimp +\$6): 17.00*

#### Chicken Dijon

*topped with tarragon mustard sauce, served with baby greens salad and potato gratin: 22.00*

#### Beef Bourguignon

*stew marinated in a red wine sauce, served with baby greens salad and potato gratin: 25.00*

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## Les Burgers

Served with baby greens salad and potato gratin.

#### Chicken Burger

*chicken breast with bacon, tomatoes, cheddar and chili mayo on a brioche bun: 17.00*

#### Seasonal Burger

*blue cheese aioli, grilled onions and Swiss cheese topped with one egg: 18.00*

#### Le Crab

*jumbo lump crab burger with real crab meat, tomatoes, arugula, basil aioli on a brioche bun: 19.00*

#### Gourmet

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

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## Savory Buckwheat Crêpes

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

### Basique

*ham & melted swiss cheese: 15.00*

### Bolognaise

*ground beef, marinara sauce, grilled onions, mushrooms and  
swiss topped with fresh basil: 16.00*

### Farmer

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

### Exquise

*melted brie cheese over tomatoes and ham, topped with basil sauce: 17.00*

### Parisienne

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

### Normandie

*goat cheese, spinach, prosciutto, grilled onions and sour cream: 17.00*

### Marocaine

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

### Nordique

*smoked salmon, creamy dill lemon sauce, tomatoes and jack cheese: 19.00*

### Saint Pierre

*sweet batter crêpe with crab meat, shrimp, tomato, bell peppers and jack cheese: 19.00*

### Marine

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

### Montagnarde

*melted raclette cheese, potatoes, grilled onions & prosciutto topped with cornichons: 19.00*

### Filet Mignon

*creamy blue cheese crêpe topped with filet mignon in Port wine mushroom sauce: 22.00*

# Bon Appétit!