CREMERLACREPE

Dessert Menu

Scrumptious Crêpes

Served with homemade whipped cream.

Sucré

sugar and melted butter: 7.00

Claire

sugar and organic 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

Bretonne

banana and melted Nutella: 9.00

Tartine

strawberry jam and fresh strawberries: 9.00

Zidane

strawberries, banana and Nutella, with vanilla ice cream 9.50

Daph'

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

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, served 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/homemade strawberry jam/
toasted almonds/speculoos spread/banana/cinnamon apples/mango/strawberries/Bailey's/Grand-Marnier

Other Desserts

Crême Brulée: 10.00 Fondue Au Chocolat *with seasonal fruits:* **14.00**