

CREME LACREPE

Lunch Menu

Appetizers

Soupe du Jour: 9.00

Tomato Basil Soup: 9.00

French Onion Soup: 11.00

6 Escargots: 12.00

Pate Plate: 17.00

Ménage à Trois Cheese Plate: 19.00

Cheese & Charcuterie Plate: 25.00

Authentic Cheese Fondue: 20.00

Beef Tartare: 22.00

Les Salades

Full Size Salad or 1/2 Salad + Soup

Vegan Salad

arugula topped with sauteed market vegetables, toasted almonds & homemade balsamic vinaigrette: 20.00

Salad Huntington

baby greens topped with warm bacon, 2 poached eggs, roasted bell peppers, swiss cheese and toasted almonds: 20.00

Chèvre Chaud

warm goat cheese croutons, candied walnuts and fresh tomatoes: 20.00

Warm Chicken Salad

with croutons, jack cheese and tomatoes: 21.00

Italian Salad

on a bed of arugula and baby greens, burrata, imported prosciutto, roasted bell peppers, tomatoes topped w/ candied walnuts 20.00

Shrimp & Mango

on a bed of arugula and baby greens with toasted almonds and avocado: 23.00

Grilled Wild Alaskan Salmon

roasted bell peppers, tomatoes, mango and candied walnuts: 24.00

Quiches

Served with baby greens salad.

Lorraine

ham and Swiss cheese: 17.00

Vegetarian

mushrooms, spinach and potatoes: 17.00

Les Sandwiches

Served with baby greens salad and potato gratin OR any of our homemade soups. Sub fries +\$3.00.

Baguette

Warm Chicken Breast

with avocado, tomatoes and chili mayo: 18.00

Prosciutto & Brie

with tomatoes, arugula, Dijon mustard and mayonnaise: 19.00

Smoked Salmon

with dill and lemon sour cream, tomato, arugula and green onions: 19.00

Merguez

with lamb sausage, caramelized onions, Swiss cheese and chili mayo: 18.00

Jambon Beurre

with ham, Swiss cheese and butter: 18.00

Panini

L'italien

with melted mozzarella, pesto, sliced prosciutto and fresh tomatoes: 18.00

Chicken

with melted brie, fresh tomatoes and Dijon mustard: 18.00

Veggie Goat Cheese

baby spinach, mushrooms, sun-dried tomato, caramelized onions, roasted bell peppers, goat cheese and pesto: 18.00

Specialty

Croque Monsieur

ham, swiss cheese and béchamel sauce (add eggs +\$2.00): 18.00

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: 18.00

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: 19.00

Pasta Alfredo

fresh basil and tomatoes in alfredo sauce (add chicken +\$4, add shrimp +\$6): 18.00

Chicken Dijon

topped with tarragon mustard sauce, served with baby greens salad and potato gratin: 25.00

Beef Bourguignon

stew marinated in a red wine sauce, served with baby greens salad and potato gratin: 29.00

Les Burgers

Served with baby greens salad and potato gratin. Sub for fries +\$3.00.

Chicken Burger

chicken breast with bacon, tomatoes, cheddar cheese and chili mayo on a brioche bun: 19.00

Seasonal Burger

blue cheese aioli, grilled onions and Swiss cheese topped with one egg: 19.00

Le Crab

jumbo lump crab burger with real crab meat, tomatoes, arugula, basil aioli on a brioche bun: 22.00

Gourmet

grass-fed beef burger topped with grilled onions, tomatoes, pickles, slice of Italian prosciutto, imported raclette cheese and Dijon mustard: 22.00

Savory Buckwheat Crêpes

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

Basique

ham & melted swiss cheese: 17.00

Farmer

goat cheese, asparagus, spinach, walnuts, avocado and tomatoes: 19.00

Exquise

melted brie cheese over tomatoes and ham, topped with basil sauce: 19.00

Parisienne

chicken breast topped with swiss cheese, mushrooms and green onions in béchamel sauce: 19.00

Normandie

goat cheese, spinach, prosciutto, grilled onions and sour cream: 19.00

Marocaine

jack cheese, spicy lamb sausage and madeira mushroom sauce: 20.00

Nordique

smoked salmon, creamy dill lemon sauce, tomatoes and jack cheese: 22.00

Saint Pierre

sweet batter crêpe with crab meat, shrimp, tomato, bell peppers and jack cheese: 22.00

Marine

fresh scallops, mushrooms, tomato and shrimp prepared in a white wine clam sauce: 21.00

Montagnarde

melted raclette cheese, potatoes, grilled onions & prosciutto topped with cornichons: 21.00

Filet Mignon

creamy blue cheese crêpe topped with filet mignon in Port wine mushroom sauce: 24.00

Bon Appétit!