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

Bonheur

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

Bretonne

banana and melted nutella: 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

Pigalle

fresh strawberries, banana, melted chocolate and almonds,

with vanilla ice cream: 10.00

Suzette

sugar, lemon, orange splash and << flambé >> withGrand-Marnier: 11.00

Chestnut

with bananas topped with toasted almonds: 10.00

Bisous

strawberries, banana, mango & Nutella, w/ vanilla ice cream: 11.00

Crème De La Crêpe

banana, Nutella, coconut << flambé >> w/ Grand-Marnier: 11.00

Guillotine

mango, banana, Bailey's & Nutella, w/ vanilla ice cream: 12.00

Make Your Own Dessert Crêpe \$11.00

start with a plain crêpe and add any of the 4 following items:

salted caramel / organic honey / melted chocolate / shredded coconut / homemade strawberry jam toasted almonds / Nutella / banana / cinnamon apples / mango / strawberries Bailey's / Brandy

Other Desserts

Crème Brûlée: 11.00