

crème de la crêpe

neighborhood french bistro

DINNER MENU

Opening hours: 8am – 9:30pm daily

We proudly use local & organic produce when available, as well as grass-fed beef & free range poultry.

Appetizers

Soupe du Jour	\$9
Bagette	\$8
French Onion Soup	\$11
6 Escargots	\$12
Mimosa Eggs	\$11
Prosciutto Bruschetta	\$16
toasted bread topped with prosciutto, tomato, mozzarella and pesto	
Salmon Toasts	\$16
toasted baguette in olive oil, topped with smoked salmon, sour cream, dill, lemon and capers	
Jumbo Lump Crab Cake	\$17
made with real crab meat, corn, cilantro and bell peppers on a bed of arugula and chipotle aioli	
Authentic Cheese Fondue	\$22
Pâté Plate	\$21
Cheese & Charcuterie Plate	\$25

Les Salades

Full Size Salad or 1/2 Salad + Soup

Nicoise	\$23
tuna, sautéed potatoes, hard-boiled eggs, capers, green olives, topped with two anchovies	
Chèvre Salade	\$22
crumbled goat cheese, croutons, candied walnuts, asparagus, tomatoes, topped with warm bacon	

Italian Salad	\$20
on a bed of arugula and baby greens, burrata, imported prosciutto, roasted bell peppers, tomatoes topped with candied walnuts	
Warm Chicken Salad	\$21
with croutons, jack cheese and tomatoes	
Grilled Wild Alaskan Salmon	\$24
roasted bell peppers, tomatoes, mango and candied walnuts	

Les Burgers

Served with potato gratin or fries

Chicken Burger	\$19
chicken breast with bacon, tomatoes, cheddar cheese and chili mayo on a brioche bun	
Seasonal Burger	\$19
bleu cheese, aioli, grilled onions, and Swiss cheese, topped with one egg	
Le Crab	\$22
jumbo lump crab burger with real crab meat, tomatoes, arugula, basil aioli on a brioche bun	
Gourmet	\$22
grass-fed beef burger topped with grilled onions, tomatoes, pickles, slice of Italian prosciutto, imported raclette cheese and Dijon mustard	

Entrées

Chicken Dijon	\$25
topped with tarragon mustard sauce, served with baby greens salad and potato gratin	
Beef Bourguignon	\$29
stew marinated in a red wine sauce, served with baby greens salad and potato gratin	
Grilled Salmon Au Dill	\$31
topped with light creamy herbs sauce, served with potato gratin and market vegetables	
Sole	\$32
served with gratin and asparagus white butter with toasted almonds and beurre blanc sauce	
Steak Frites	\$39
steak with garlic butter sauce, served with fries	

Pasta

Pasta Bolognaise	\$19
grass-fed ground beef in our homemade tomato and basil bolognaise sauce	
Pasta Carbonara	\$19
ham, bacon, Chardonnay cream sauce, garlic and parsley	
Pasta Alfredo	\$18
fresh basil and tomatoes in alfredo sauce (add chicken +\$4, add shrimp +\$6)	
Pesto Fettuccini with Shrimp	\$23
topped with grilled shrimp and parmesan cheese	

Risotto

Vegetarian Risotto	\$22
with assorted seasonal vegetables and pesto broth	
Filet Mignon Risotto	\$29
wild mushrooms with Port wine sauce	
Seafood Risotto	\$29
scallops, shrimp and fresh/smoked salmon in saffron sauce	

Savory Crêpes

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

Farmer	\$19
goat cheese, asparagus, spinach, walnuts, avocado and tomatoes	
Parisienne	\$19
chicken breast topped with swiss cheese, mushrooms and green onions in béchamel sauce	
Normandie	\$19
goat cheese, spinach, prosciutto, grilled onions and sour cream	
Marocaine	\$20
jack cheese, spicy lamb sausage and madeira mushroom sauce	
Saint Pierre	\$22
sweet batter crêpe with crab meat, shrimp, tomato, bell peppers and jack cheese	
Marine	\$21
fresh scallops, mushrooms, tomato and shrimp prepared in a white wine clam sauce	

Montagnarde	\$21
melted raclette cheese, potatoes, grilled onions & prosciutto topped with cornichons	
Nordique	\$22
smoked salmon, cream dill and lemon sauce, capers, tomatoes, and jack cheese	
Filet Mignon	\$24
creamy blue cheese crêpe topped with filet mignon in port wine mushroom sauce	

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