

crème de la crêpe

neighborhood french bistro

LUNCH MENU

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

Appetizers

Bagette	\$9
Soupe du Jour	\$9
French Onion Soup	\$11
6 Escargots	\$12
Pâté Plate	\$21
Cheese & Charcuterie Plate	\$25
Authentic Cheese Fondue	\$22

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

Quiches

Served with baby greens salad

Lorraine ham and Swiss cheese	\$17
Vegetarian mushrooms, spinach and potatoes	\$17

Spécialité de Maison

Pasta Bolognese grass-fed ground beef in our homemade tomato and basil bolognese sauce	\$19
Pasta Carbonara ham, bacon, Chardonnay cream sauce, garlic and parsley	\$19
Pasta Alfredo fresh basil and tomatoes in alfredo sauce (add chicken +\$4, add shrimp +\$6)	\$18
Chicken Dijon topped with tarragon mustard sauce, served with baby greens salad and potato gratin	\$25
Beef Bourguignon stew marinated in a red wine sauce, served with baby greens salad and potato gratin	\$29

Les Sandwiches

Served with fries, potato gratin or any of our homemade soups

Baguette:

Warm Chicken Breast with avocado, tomatoes and chili mayo	\$18
Prosciutto & Brie with tomatoes, arugula, Dijon mustard and mayonnaise	\$19
Smoked Salmon with dill and lemon sour cream, tomato, arugula and green onions	\$19
L'italien with melted mozzarella, pesto, sliced prosciutto and fresh tomatoes	\$18
Panini:	
Chicken with melted brie, fresh tomatoes and Dijon mustard	\$18
Veggie Goat Cheese baby spinach, mushrooms, sun-dried tomato, caramelized onions, roasted bell peppers, goat cheese and pesto	\$18

Specialty:

Croque Monsieur **\$18**
ham, swiss cheese and béchamel sauce (add eggs +\$2.00)

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

Savory Buckwheat 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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