



Take and Bake

Provence Trays Feed Approximately 4-8 people

Brittany Trays Feed approximately 6-12 people

Sweet Crepes

Crème Brule P-\$68/B-\$102

Nutella, Crème Brulé filling, fresh bananas, or strawberries, whipping cream, chocolate sauce

Pina Colada P-\$60/B-\$90

Coconut mascarpone cream cheese, diced flambe pineapple topped with strawberries

Monkey & Nuts P-\$58/B-\$87

Nutella, banana stuffed crepe with figs and caramelized walnuts drizzled with chocolate sauce

Pomme ala Mode P-\$50/B-\$76

Flambeed with orange liquor, cinnamon sugar apples and drizzle with caramel sauce

Suzette P-\$51/B-\$77

Peaches flambéed with orange liquor and caramel sauce

Crème de la Crème P-\$53/B-\$80

Whipped custard vanilla mascarpone cream, stuffed with bananas and drizzle with caramel sauce

La Citron P-\$38/B-\$57

Fresh squeezed lemon and lemon slices in a buttery crepe

Cannoli P-\$51/B-\$77

Chocolate chip ricotta impastata stuffed crepe drizzle with caramel sauce

Berry and Berry Nice P-\$58/B-\$87

Whipped berry mascarpone filling, fresh berries, and drizzly with raspberry sauce

Smore's P-\$68/B-\$102

Marshmallows, Hershey chocolate, graham cracker, dark chocolate sauce

La Fraiche P-\$60/B-\$90

Whipped custard mascarpone, kiwi, strawberries, mango, bananas, caramelized walnuts

La Poire Pochee P-\$50/B-\$76

Poach pear, chocolate sauce, almonds and whipping cream

- Chocolat** P-\$50/B-\$76
Chocolate mousse, fresh raspberries, raspberry sauce and whipping cream
- Tiramisu** P-\$68/B-\$102
Lady fingers deep in an espresso Kahlua, mascarpone cream cheese, cocoa powder
- Mangue** P-\$60/B-\$90
Flambeed Cardamon mangos served with mango puree, chocolate sauce mango gelato
- Churro** P-\$51/B-\$77
Deep fried crepe sprinkle with cinnamon sugar served with Nutella and lechera sauce
- Plantines** P-\$58/B-\$87
Deep fried plantines served with lechera

Savory Crêpes

- Jambon Fromage** P-\$49/B-\$73
A single crepe with ham provolone cheese and petit salad
- Crêpe California** P-\$70/B-\$110
Ham, fried egg, avocado, chipotle mayo, caramelized onion, mushrooms, provolone cheese
- Crêpe au chorizo** P-\$64/B-\$96
Scrambled eggs with mild chorizo, sour cream, avocado and cheddar cheese pico de gallo
- Crêpe Lox.** P-\$70/B-\$110
Smoked Salmon, dill mayo sauce, cucumber, red onion, spinach, capers and cream cheese
- Monalisa** P-\$70/B-\$110
Diced oven roasted chicken breast, bacon, mushrooms, sundried tomatoes, artichokes, spinach, and mornay sauce
- Boeuf Bourguignon** P-\$77/B-\$115
Slow cooked short ribs, Bordelaise sauce, mushrooms, onion, provolone cheese
- Saucisse Au Lapin** P-\$70/B-\$110
Roasted Rabbit sausage, bell peppers, and home-made pesto sauce
- Crepe Loraine** P-\$70/B-\$110
Ham, spinach, caramelized onions, over mornay sauce topped with an over easy egg
- Les Legumes** P-\$70/B-\$110
Roasted zucchini, yellow squash, mushrooms, sundried tomatoes, artichokes, spinach, tomato basil sauce, crumble blue cheese

We also offer Tea Parties \$45 adults \$28 Children 4–12-year-old
Check our Private Parties for Baby showers, Bridal showers, Birthdays, Anniversaries and more
Place your order at 630-357-1005 or call Gabriela Trejo at 773-718-2929