

Paninis

Warm pressed sandwiches on Ciabatta bread with chips and a small mixed green salad

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| 1. Chicken, mozzarella, tomatoes and black olive pesto | 9.25 |
| 2. Chicken, goat cheese, tomatoes and green pesto | 9.00 |
| 3. Prosciutto, mozzarella, tomatoes, basil and roasted red pepper pesto | 9.50 |
| 4. Three Cheese Panino: goat cheese, mozzarella, Swiss cheese, tomatoes and pesto | 9.50 |
| 5. Salmon, Brie, tomatoes, capers, lemon | 10.75 |
| 6. Avocado, roasted red pepper, tomatoes, fresh basil, mozzarella, balsamic reduction | 9.00 |
| 7. Choice of Ham or Prosciutto: with Swiss cheese, tomato and Dijon mustard | 8.25 |
| 8. Grilled Cheese Panino | 6.50 |

Beverages

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| Café au lait | 3.00 | Café or Tea (assorted) | 2.00 |
| Cappuccino | 3.50 | Hot Chocolate Viennois | 3.75 |
| Espresso | 2.00 | Chai Tea | 3.25 |
| Double Espresso | 3.00 | House Specialty | 4.75 |
| Macchiato | 2.50 | (vanilla gelato topped with espresso and cocoa) | |
| Sodas | 1.75 | Perrier | 2.25 |
| Orangina | 2.75 | Panna Mineral Water | 50cl 1l |
| Fresh fruit smoothies | 6.00 | Gelato Milkshakes | 6.00 |
| Imported French Lemonade | 3.25 | | |

~ Bon Appetit ~

La Crêperie

Good Morning

Bonjour

Buenos Días

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| Continental breakfast: fresh juice • coffee or tea • croissant, baguette, or sugar crepe | 8.50 |
| Fresh assorted fruit bowl | small: 4.00 large: 6.50 |
| Granola served with regular milk or soy milk | 5.50 |
| Granola served with plain yogurt and fresh fruit | 8.75 |
| Butter croissant or homemade danish | 2.75 |
| Cole's Peace baguette or 8 grain toast | 2.90 |
| Omelette du jour served with side sautéed potatoes | 9.50 |

French Plates

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| Traditional Onion Soup | 6.00 |
| Croque Monsieur: a baked ham & Swiss cheese sandwich on bread or croissant, side salad | 8.50 |
| Croque Madame: the above plus 2 eggs sunny side up on top | 9.50 |
| The Country Plate: paté and assorted charcuterie (cold cuts) | 11.00 |
| Escargots: served in a garlic butter sauce | 8.25 |
| Melon and prosciutto | 8.95 |
| recommended with port wine | 11.95 |
| Assorted cheese selection, apple, walnuts accompanied with chutney | 9.00 |
| La Rustique: Gorgonzola, roma tomatoes, red onion, fresh basil served over baby arugula, and drizzled with a balsamic reduction | 10.95 |

Sweet Crepes

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| Butter, sugar, toasted almonds, topped with whipped cream | 6.75 |
| Nutella (hazelnut chocolate spread) | 7.00 |
| Nutella, banana or nutella, strawberry | 8.50 |
| Nutella, banana and strawberry | 9.25 |
| Banana, lime, sugar | 7.50 |
| Fresh pineapple, coconut, honey or caramel | 8.25 |
| Assorted fresh fruit combo and raspberry coulis | 8.75 |
| Raspberry cream cheese | 8.00 |
| Dulce de leche, banana, coconut | 7.75 |
| Maple syrup, walnuts, vanilla ice cream | 8.50 |
| Red velvet: homemade raspberry chocolate ganache, fresh strawberries, almonds, English custard ice cream, raspberry coulis | 9.95 |
| Poire Belle Helene: pear, dark chocolate, toasted almonds, vanilla ice cream | 9.75 |
| Add to your crepe: Whipped cream | 1.00 |
| Gelato ice cream | 2.50 |

Savory Crepes or Galettes (Organic Buckwheat)

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| Egg & Cheese (option: scallions) | 6.50 |
| La Complète: egg, ham, Swiss cheese | 8.99 |
| Prosciutto, Egg, Swiss cheese: with sautéed tomatoes in Herbs de Provence | 9.95 |
| Goat cheese, Pesto, Tomatoes, fresh basil | 10.25 |
| Brie, Bacon, Granny Smith apple | 9.25 |
| Goat cheese: over a bed of mesclun salad with walnuts, tomatoes, golden raisins, Herbs de Provence, balsamic vinaigrette | 11.75 |
| Greek Salad: with Feta cheese, roasted red peppers, calamata olives, tomatoes fresh basil, balsamic vinaigrette | 10.25 |
| Italian Salad: with fresh Buffalo mozzarella, tomato and green pesto | 10.95 |
| Cheese Trio: Brie, goat cheese and Swiss, tomato and fresh basil | 10.50 |
| Salmon: served in a light lemon chive cream sauce | 9.95 |
| Ratatouille: tomatoes, eggplant, zucchini, red and green pepper, onions, garlic, herbs | 10.25 |
| Béchamel Sauce: with spinach mushroom tomatoes and onions | 9.75 |
| Chicken: in the above béchamel sauce | 11.75 |
| Additional Toppings & Sides: Sautéed Potatoes | 3.00 |
| Wilted Spinach; Sautéed Mushrooms; Tomatoes in Herbs de Provence | 1.75 |
| Mushroom Trio in a garlic Parmesan cream sauce | 2.50 |

