

# Les Crêpes

Served with an organic baby spinach salad

## La Parisienne \$12.00

Buckwheat crêpe, organic egg, ham, and emmenthal

## La Norvegienne \$14.00

Buckwheat crêpe with smoked salmon and crème fraiche

## Chicken \$12.00

Buckwheat crêpe with chicken in a Dijon white wine sauce and emmenthal

## Prawns Provençal \$14.00

Buckwheat crêpe with prawns, garlic, basil, and emmenthal

## Vegetarian \$10.00

Seasonal vegetables

# Baguette Sandwiches

Served on ½ baguette with your choice of an organic Mixed Greens or Baby Spinach Salade, OR a cup of our delicious Onion Soup, or Soup du Jour (always vegetarian.) Our baguettes are, as is all of the bread we serve, baked fresh daily from 100% organic flour.

**\$12.00**

Add a side of Cornichons \$1.00 - Add Brie or Emmenthal \$3.00

## Parisien

Niman Ranch ham, cornichons, french butter

## Fermier

Grilled chicken with lemon aioli

## Fromage

French brie, cornichons, french butter

## Niçois

Tuna, black olives, capers, hard boiled eggs

## Lyonnais

Saucisson, emmenthal cheese

## Forestier

French country paté, cornichons

## Jardinier

Smoked turkey, lemon aioli, tomato, zucchini

## Milanais

Roasted bell peppers, mozzarella cheese, basil and tomatoes

# Dessert Crêpes

Add Banana \$1.50 – Add Fresh Organic Whipped Cream \$2.00

## La Canadienne \$6.00

Butter and 100% pure maple syrup

## Nutella \$6.00

Chocolate hazelnut

## Banane-miel \$6.00

Banana, honey, roasted almonds

## Myrtilles \$6.00

French wild blueberry preserves

# Les Desserts

Dessert of the Day .....\$6.00

Fresh Baked Cookies .....\$2.50

Mousse au chocolat .....\$5.00

Crème brûlée .....\$5.00

a chocolate delight

a creamy vanilla custard

Profiterole .....\$6.00

Chocolat Truffles .....75 ea./\$7.50 doz.

puff pastries filled with french vanilla ice cream topped with dark chocolate sauce

hand made from imported Noel 72% chocolate and covered in imported Valrhona cocoa powder