

Gourmet Crêpes

Crêpe de poulet effiloché sauce suprême \$24

Pulled chicken & Ennoki mushrooms in cream and herb sauce

Crêpe de Bayonne \$18.5

Roast capsicum compote, prosciutto, fried egg,

parmesan & basil oil

Crêpe de la Mer \$28

Fresh selection of seafood in dill and vermouth sauce

Crêpe en Mouclade de coquillages \$28

Shellfish in light curry sauce Brittany style

Crêpe Fourrée au Birlou \$15.5

Chestnut cream & flambée apple with Birlou liqueur

Crêpe Melba aux Pêches \$15.5

Roasted white peach, almond praline, raspberry coulis

French vanilla ice-cream

Les Classiques

Savoury

<i>Creamy forest mushrooms</i>	17.5
<i>Ham & cheese</i>	12
<i>Spinach & cheese</i>	12
<i>Chicken, cheese & pesto</i>	14.5
<i>Smoked salmon & sour cream</i>	14.5

Sweet

<i>Suzette</i>	14.5
<i>Lemon & sugar</i>	9.5
<i>Maple syrup</i>	9.5
<i>Banana, strawberry & Nutella</i>	14
<i>Berries & cream</i>	14

Add

<i>+ Buckwheat</i>	2
<i>+ French vanilla ice-cream</i>	3