



ATELIER CRÊPERIE

M E N U

Any Signature Crêpe may be prepared as a Traditional French Crêpe or a Buckwheat Galette, upon request.

SIGNATURE SAVORY CRÊPES & GAULETTES

Forestière	Mushrooms, onion, classic French cream sauce, Gruyère
Florentine	Spinach, classic French cream sauce, Emmental, egg
Chèvre & Miel	Goat cheese, pear, honey, walnuts, thyme
La Méditerranéenne	Roasted red peppers, marinated artichoke hearts, goat cheese, Kalamata olives, fresh basil, extra virgin olive oil
Crêpe Croque Madame	Prosciutto Cotto, Gruyère, classic French cream sauce, egg
Poulet à la Crème	Chicken, classic French cream sauce, Gruyère
Poulet Forestière	Chicken, mushrooms, onion, classic French cream sauce, Gruyère
Bœuf Braisé	Braised beef, caramelized onion, Gruyère, Dijon mustard
Océane	Smoked salmon, crème fraîche, capers, dill, lemon

All Signature Savory Crêpes & Galettes are garnished with microgreens, arugula, and a variety of mixed greens.

SEASONAL SPECIALS

Ratatouille Crêpe	Oven-roasted ratatouille, goat cheese or Gruyère, fresh basil, extra virgin olive oil (seasonal)
Seasonal Sardine Crêpe	Chef's rotating seasonal recipe

OMELETS

Omelette Croque Madame	Prosciutto Cotto, classic French cream sauce, arugula or mixed greens
Omelette Forestière	Mushrooms, caramelized onions, Gruyère
Omelette Florentine	Spinach, Emmental, light French béchamel sauce, light greens

SIGNATURE SWEET CRÊPES

Crêpe Crème Brûlée	Vanilla pastry cream, caramelized sugar
Crêpe Normande	Granny Smith apples, toasted almonds, whipped cream
Crêpe aux Fruits Rouges	French berry confiture, fresh mixed berries, whipped cream
Crêpe Praliné	French chocolate, hazelnut praliné, roasted hazelnuts
Crêpe Suzette	Orange butter sauce, fresh orange zest
Banane Chocolat	Fresh banana, French chocolate sauce
Beurre Sucre	French butter, sugar

GELATO

Vanilla	Madagascar vanilla
Chocolate Noir	Dark chocolate
Pistachio	Roasted pistachio
Strawberry	Fresh strawberry

CRÊPE SELECTIONS — QUICHE-STYLE & FRUIT CUSTARD

Crêpe façon Quiche Lorraine	Prosciutto Cotto, Gruyère, egg and cream quiche filling, black pepper, a touch of nutmeg
Crêpe façon Quiche Champignon	Sautéed mushrooms, caramelized onion, Gruyère, egg and cream quiche filling, fresh thyme, black pepper

CRÊPE SELECTIONS — QUICHE-STYLE & FRUIT CUSTARD

Crêpe façon Tomato Pie Provençale	Cream cheese, crème fraîche, fresh tomatoes, herbes de Provence, olive oil, black pepper
Crêpe aux Fruits de Saison	Fresh seasonal fruit, light baked custard filling, butter and sugar, powdered sugar; whipped cream or gelato optional

All selections are prepared with crêpes — no pastry crust.

CLASSIC LIÈGE WAFFLES

Classic Liège Waffle	Belgian yeasted waffle dough folded with Belgian pearl sugar, baked golden brown and caramelized
French Chicken and Waffle	Sous-vide chicken breast, maple sauce, pecans, pickled red onions
Gaufre Gourmande	Seasonal fruits, chocolate, hazelnuts, pistachios, pecans, walnuts

LES GAUFRES DE L'ATELIER

Gaufre Jambon Gruyère	Prosciutto Cotto, Gruyère, Dijon cream, arugula
Gaufre Poulet Dijon	Sous-vide chicken breast, Gruyère, Dijon cream, pickled red onions, arugula or mixed greens
Gaufre Saumon Crème Fraîche	Smoked salmon, cream cheese, crème fraîche, cucumber, fresh dill, lemon zest, lemon juice

SALADS

Salade de Poulet Maison	Mixed greens, sous-vide chicken breast, red grapes, celery, candied walnuts, pickled red onions, French Dijon dressing
Salade Chèvre Fraise	Mixed greens, fresh strawberries, goat cheese, candied walnuts, pickled red onions, honey Dijon vinaigrette

GRAB & GO

Yogurt with Fruits	House yogurt, fresh seasonal fruit
Overnight Oats	Chef's rotating recipe

CHILDREN'S MENU

La Petite Fromage	Small crêpe, melted Gruyère
La Petite Jambon	Small crêpe, ham, Gruyère
La Petite Poulet	Small crêpe, chicken, Gruyère