

Menús

*Monday to Friday between 1 pm and 5 pm, not available on public holidays.
Does not include: premium beer-wine, smoothies, milkshakes, and natural juice.*

MENÚ CLASSIQUE

Crêpe classique + any small salad + drink 9,95€

MENÚ GOURMET

Crêpe gourmet + any small salad + drink 11,95€

Les Salades

Parisienne

Mixed lettuce with walnuts, goat cheese, tomato, and our delicious basil sauce.

Caesar

Mixed lettuce, grilled chicken strips, Caesar sauce, toasted bread croutons, and Parmesan cheese.

SMALL 4,00€ BIG 7,95€

Sierra

Arugula, walnuts, feta cheese, apple, chicken with honey-mustard sauce.

Greek

Arugula, chicken, feta cheese, pear, croutons, and yogurt sauce.

Silvestre

Spinach, pear, croutons, goat's cheese, pumpkin seeds, and red fruit vinaigrette.

SMALL 5,00€ BIG 8,95€

Mixed

Mixed lettuce with tomato, onion, and black olives

SMALL 3,50€ BIG 6,00€

Les Boissons

MILKSHAKES

Strawberry, chocolate, vanilla, or Nutella 4,50€

SMOOTHIES

Vitaminico: Orange, strawberry, and banana 5,00€

Kick start: Orange, carrot, and ginger

Iron man: Apple, strawberry, and ginger

Bahamas; Apple, pineapple, and lime

COFFEE

Plain, milk, espresso, decaffeinated or American 1,80€

Double, Ethiopian-style Mocca, cappuccino, or bonbon / Cocoa powder with milk 2,50€

Hot chocolate 4,00€

Teas 2,00€

WITH ALCOHOL

Maeloc Cider:

Dry, blackberry, pineapple, or pear 3,50€

Natural cider 7,90€

Estrella Galicia / alcohol-free/ gluten-free beer 3,50€

Estrella Galicia "toasted" beer 0,0 4,00€

1906 (premium beer) 4,00€

Draft beer (small 220 ml / big 330ml) 2,50€ / 3,50€

Wine (Red or white) glass / Bottle 3,50€ / 16,00€

Spirits / Premium spirits 6,90€ / 9,90€

WITHOUT ALCOHOL

Soft drinks / Bottled juice 3,00€

Sparkling and still water 1,50€

Natural orange juice 3,50€

We recommend you to have your favorite crêpe with cider. Ask our waiters for the best pairing.

Crêpes Gourmet

Norwegian Cheddar, salmon, potato, cream, and basil. <i>Recommendation: add bechamel or spinach.</i>	8,95€	Mushrooms Cheddar, mushrooms, chicken strips, cream, and black pepper. <i>Recommendation: add asparagus or Serrano ham.</i>	8,95€
The English Cheddar, egg, bacon, spinach, and mushrooms. <i>Recommendation: add chicken or Roquefort cheese.</i>	8,95€	Serrano Cheddar, Serrano ham, and mozzarella. <i>Recommendation: add chicken or asparagus.</i>	8,95€
Four cheeses A mixture of goat cheese, cheddar, mozzarella, and Roquefort. <i>Recommendation: add honey, walnuts, or Serrano ham.</i>	8,50€	Camper Chicken, wild asparagus, cheddar, and black pepper. <i>Recommendation: add Serrano ham or mushrooms.</i>	8,95€
Curry Cheddar cheese, chicken, mushrooms, onion, cream and curry. <i>Recommendation: add bacon or sausage.</i>	7,50€	Mediterranean Cheddar, Serrano ham, olive oil, and tomato. <i>Recommendation: add asparagus or chicken.</i>	8,95€
Burger Cheddar, Galician beef, onion, mayonnaise, and ketchup. <i>Recommendation: add bacon or goat cheese.</i>	8,95€	Ratatouille Traditional vegetable ratatouille with cheddar. <i>Recommendation: add egg or ham.</i>	7,50€
		Frankfurt Cheddar, Frankfurter sausages, onion, and mustard. <i>Recommendation: add chicken or bacon.</i>	7,95€

Extras

Traditional Breton **buckwheat dough** (gluten-free) is available at an additional cost of **€0.50**.
The same equipment is used, risk of cross-contamination. Please, ask the staff.

- +1€:** cream, onion, egg, tomato, basil, potato, sauces, croutons, spinach, mushrooms, mushrooms, honey, black olives, green/red pepper, curry, cucumber, parmesan, or lettuce.
- +1,5€:** cheeses (cheddar, mozzarella, goat, and Roquefort), bacon, chicken, ham, nuts (hazelnuts, walnuts, peanuts, or almonds), asparagus, ratatouille, sausage, or bechamel.
- +2,5€:** smoked salmon or cured ham.

Crêpes Classiques

Basil Fresh crêpe: mozzarella, basil, cheddar, and tomato. <i>Recommendation: add ham, serrano ham, or salmon.</i>	6,95€	Mushrooms with: Garlic, cream, and butter Cheddar and garlic Cheddar and bechamel Cheddar, garlic, and ham	5,75€ 6,25€ 6,50€ 6,95€
Prep Cheddar, egg, and ham. <i>Recommendation: add Roquefort cheese or mushrooms.</i>	6,95€	Asparagus with: Garlic, cream, and butter Cheddar and garlic Cheddar and bechamel Cheddar, garlic, and ham	5,75€ 6,25€ 6,50€ 6,95€
Monsieur Ham, cheddar, and tomato. <i>Recommendation: add basil or mozzarella cheese.</i>	6,95€	Spinach with: Garlic, cream, and butter Cheddar and garlic Cheddar and bechamel Cheddar, garlic, and ham	5,75€ 6,25€ 6,50€ 6,95€
Madame Ham, cheddar, and tomato, with egg. <i>Recommendation: add bacon or mushrooms.</i>	6,95€		
Ham y cheddar The classic crêpe. <i>Recommendation: add chicken or bechamel sauce.</i>	5,95€		
Cheddar Personalize it with garlic and/or pepper.	4,95€		

..... Desserts maison

Panna Cotta Our special panna cotta recipe, very creamy and with red fruit jam.

Tiramisú Mascarpone, sponge cake, a touch of amaretto, and the best coffee. Classic and delicious.

Oreo bomb Delicious rich mousse with Oreo biscuit, cream cheese, and condensed milk.

Born in the USA Dark chocolate, peanut butter, and Oreo cake with vanilla ice cream.

5,00€

..... Crêpes Sucrées

Butter and sugar The most classic and irresistible sweet crêpe. <i>Recommended: add banana or jam.</i>	3,95€	Belgian dark, milk, or white chocolate	5,00€
		• With banana	6,00€
		• With strawberries	6,00€
		• With hazelnuts, walnuts, or almonds	6,50€
		<i>Recommendation: add Lotus biscuit or dulce de leche.</i>	
Lemon and sugar A sweet and refreshing crêpe. <i>Recommendation: add a touch of rum.</i>	3,95€	Grandma's cookie crêpe	6,85€
		Chocolate, Lottus biscuit, and condensed milk. <i>Recommendation: add milk chocolate.</i>	
Honey Recommendation: with nuts or banana.	3,95€	Suzette	7,50€
		Grand Marnier liqueur, caramel, lemon, and orange juice. Recommendation: add banana	
Honey and lemon Sweet crêpe with a touch of zest <i>Recommendation: add banana or nuts</i>	4,25€	Banana, rum, and chocolate	7,50€
		Dark chocolate, banana, and white rum.	
Jam Raspberry, strawberry, peach, or apricot. <i>Recommendation: add banana or Nutella.</i>	4,50€	Nutella	4,95€
		• With banana	5,50€
		• With strawberry	5,50€
Dulce de leche For people with a sweet tooth <i>Recommendation: add Lottus biscuit or Nutella.</i>	5,00€	Ferrero	6,50€
		White Nutella, milk chocolate, Lottus biscuit, and hazelnuts.	
Apple Pie Apple baked in cinnamon, honey, and brown sugar. <i>Recommendation: add vanilla ice cream.</i>	5,00€		

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+1,00€: Dulce de leche, honey, or whipped cream.

+1,50€: Nutella (black or white) chocolate (white, milk or dark) banana, strawberries, walnuts, almonds, hazelnuts, lemon, condensed milk, jam (strawberry, raspberry, peach, or apricot), or Lottus biscuit.

+1,75€: Ice cream. **+2,00€:** White rum or Grand Marnier.

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Stables Market, Camden Town, London

*Surcharge of €0.50 per person on terrace

