

# 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

Kick start: Orange, carrot, and ginger

Iron man: Apple, strawberry, and ginger

Bahamas; Apple, pineapple, and lime

5,00€

### COFFEE

Plain, milk, espresso, decaffeinated or American

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

Hot chocolate

Teas

1,80€

2,50€

4,00€

2,00€

### WITH ALCOHOL

Maeloc Cider:

Dry, blackberry, pineapple, or pear

Natural cider

Estrella Galicia / alcohol-free/ gluten-free beer

Estrella Galicia "toasted" beer 0,0

1906 (premium beer)

Draft beer (small 220 ml / big 330ml)

Wine (Red or white) glass / Bottle

Spirits / Premium spirits

3,50€

7,90€

3,50€

4,00€

4,00€

2,50€ / 3,50€

3,50€ / 16,00€

6,90€ / 9,90€

### WITHOUT ALCOHOL

Soft drinks / Bottled juice

Sparkling and still water

Natural orange juice

3,00€

1,50€

3,50€

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

## Crêpes Gourmet

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

## 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, spinach, mushrooms, honey, black olives, curry or parmesan.
- +1,5€:** cheeses (cheddar, mozzarella, goat, and Roquefort), bacon, chicken, ham, nuts (hazelnuts, walnuts, or almonds), asparagus, ratatouille, sausage, or bechamel.
- +2,5€:** smoked salmon or cured ham.

## Crêpes Classiques

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

## ..... 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 .....

<b>Butter and sugar</b> The most classic and irresistible sweet crêpe. <i>Recommended: add banana or jam.</i>	3,95€	<b>Belgian dark, milk, or white chocolate</b>	5,00€
<b>Lemon and sugar</b> A sweet and refreshing crêpe. <i>Recommendation: add a touch of rum.</i>	3,95€	<ul style="list-style-type: none"> <li>• With banana</li> <li>• With strawberries</li> <li>• With hazelnuts, walnuts, or almonds</li> </ul> <i>Recommendation: add biscuit or dulce de leche.</i>	6,00€ 6,00€ 6,50€
<b>Honey</b> Recommendation: with nuts or banana.	3,95€	<b>Grandma's cookie crêpe</b> Chocolate, Spéculoos biscuit, and condensed milk. <i>Recommendation: add milk chocolate.</i>	6,85€
<b>Honey and lemon</b> Sweet crêpe with a touch of zest <i>Recommendation: add banana or nuts</i>	4,25€	<b>Suzette</b> Grand Marnier liqueur, caramel, lemon, and orange juice. Recommendation: add banana	7,50€
<b>Jam</b> Raspberry, strawberry, peach, or apricot. <i>Recommendation: add banana or Nutella.</i>	4,50€	<b>Banana, rum, and chocolate</b> Dark chocolate, banana, and white rum.	7,50€
<b>Dulce de leche</b> For people with a sweet tooth <i>Recommendation: add biscuit or Nutella.</i>	5,00€	<b>Nutella</b> <ul style="list-style-type: none"> <li>• With banana</li> <li>• With strawberry</li> </ul>	4,95€ 5,50€ 5,50€
<b>Apple Pie</b> Apple baked in cinnamon, honey, and brown sugar. <i>Recommendation: add vanilla ice cream.</i>	5,00€	<b>Ferrero</b> White Nutella, milk chocolate, Spéculoos biscuit, and hazelnuts.	6,50€

## ..... 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.

**+1,00€:** 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 Spéculoos biscuit.

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

Calle Génova 25, Madrid. Tel: 91 529 56 00  
Calle Preciados 33, Madrid. Tel: 91 330 55 97  
Stables Market, Camden Town, London

\*Surcharge of €0.50 per person on terrace

