

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

10,95€

MENÚ GOURMET

Crêpe gourmet + any small salad + drink

12,95€

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€ LARGE 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€ LARGE 8,95€

MIXED

Mixed lettuce with tomato, onion, and black olives

SMALL 3,50€ LARGE 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 with whipped cream

Teas

1,80€

2,50€

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€

Crêpes Gourmet

9,95€

Norwegian

Cheddar, salmon, potato, cream, and basil.
Recommendation: add bechamel or spinach.

The English

Cheddar, egg, bacon, spinach, and mushrooms.
Recommendation: add chicken or Roquefort cheese.

Four cheeses

A mixture of goat cheese, cheddar, mozzarella, and Roquefort.
Recommendation: add honey, walnuts, or Serrano ham.

Curry

Cheddar cheese, chicken, mushrooms, onion, cream and curry.
Recommendation: add bacon or sausage.

Burger

Cheddar, Galician beef, onion, mayonnaise, and ketchup.
Recommendation: add bacon or goat cheese.

Wild Mushrooms

Cheddar, mushrooms, chicken strips, cream, and black pepper.
Recommendation: add asparagus or Serrano ham.

Camper

Chicken, wild asparagus, cheddar, and black pepper.
Recommendation: add Serrano ham or mushrooms.

Mediterranean

Cheddar, Serrano ham, olive oil, and tomato.
Recommendation: add asparagus or chicken.

Ratatouille

Traditional vegetable ratatouille with cheddar and mushrooms.
Recommendation: add egg or ham.

Frankfurt

Cheddar, Frankfurter sausages, onion, and mustard.
Recommendation: add chicken or bacon.

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€: cream, onion, egg, tomato, basil, potato, sauces, spinach, mushrooms, honey, black olives, curry, or parmesan.

+1,50€: cheeses (cheddar, mozzarella, goat, and Roquefort), bacon, chicken, ham, nuts (hazelnuts, walnuts, or almonds), asparagus, ratatouille, sausage, or bechamel.

+2,50€: smoked salmon or cured ham.

Crêpes Classiques

7,95€

Basil

Fresh crêpe: mozzarella, basil, cheddar, and tomato.
Recommendation: add ham, serrano ham, or salmon.

Prep

Cheddar, egg, and ham.
Recommendation: add Roquefort cheese or mushrooms.

Monsieur

Ham, cheddar, and tomato.
Recommendation: add basil or mozzarella cheese.

Madame

Ham, cheddar, and tomato, with egg.
Recommendation: add bacon or mushrooms.

Ham y cheddar

The classic crêpe.
Recommendation: add chicken or bechamel sauce.

Mushrooms with:

Garlic, cream, and butter
Cheddar and garlic
Cheddar and bechamel
Cheddar, garlic, and ham

Asparagus with:

Garlic, cream, and butter
Cheddar and garlic
Cheddar and bechamel
Cheddar, garlic, and ham

Spinach with:

Garlic, cream, and butter
Cheddar and garlic
Cheddar and bechamel
Cheddar, garlic, and ham

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

Desserts maison

5,00€

- 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.

Crêpes Sucrées

Complementary whipped cream is served on demand!
Not available for takeaway.

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

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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 Spéculoos 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

