

# 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

## MENÚ GOURMET

Crêpe gourmet + any small salad + drink

## 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.

### 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.

### MIXED

Mixed lettuce with tomato, onion, and black olives

## Les Boissons

### MILKSHAKES

Strawberry, chocolate, vanilla, or Nutella

### SMOOTHIES

Vitaminico: Orange, strawberry, and banana

Kick start: Orange, carrot, and ginger

Iron man: Apple, strawberry, and ginger

Bahamas; Apple, pineapple, and lime

### COFFEE

Plain, milk, espresso, decaffeinated or American

Double, Ethiopian-style Mocca, cappuccino,  
or bonbon

Cocoa powder with milk

Hot chocolate with whipped cream

Teas

### 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

### WITHOUT ALCOHOL

Soft drinks / Bottled juice

Sparkling and still water

Natural orange juice

## Crêpes Gourmet

### 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.  
*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

### 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

**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.

*Recommended: add banana or jam.*

### Lemon and sugar

A sweet and refreshing crêpe.

*Recommendation: add a touch of rum.*

### Honey

Recommendation: with nuts or banana.

### Honey and lemon

Sweet crêpe with a touch of zest

*Recommendation: add banana or nuts*

### Jam

Raspberry, strawberry, peach, or apricot.

*Recommendation: add banana or Nutella.*

### Dulce de leche

For people with a sweet tooth

*Recommendation: add biscuit or Nutella.*

### Apple Pie

Apple baked in cinnamon, honey, and brown sugar.

*Recommendation: add vanilla ice cream.*

### Belgian dark, milk, or white chocolate

With banana

With strawberries

With hazelnuts, walnuts, or almonds

*Recommendation: add biscuit or dulce de leche.*

### Grandma's cookie crêpe

Chocolate, Spéculoos biscuit, and condensed milk.

*Recommendation: add milk chocolate.*

### Suzette

Grand Marnier liqueur, caramel, lemon, and orange juice.

Recommendation: add banana

### Banana, rum, and chocolate

Dark chocolate, banana, and white rum.

### Nutella

With banana or

With strawberry

### Ferrero

White Nutella, milk chocolate, Spéculoos biscuit, and hazelnuts.

## Extras

Traditional Breton **buckwheat dough** (gluten-free) is available at an additional cost.

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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

