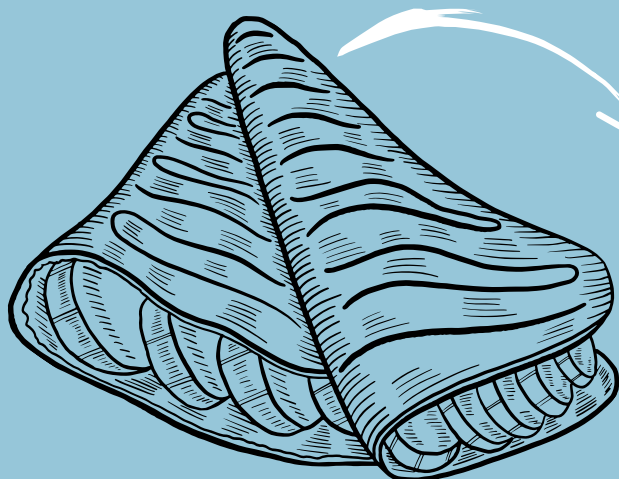


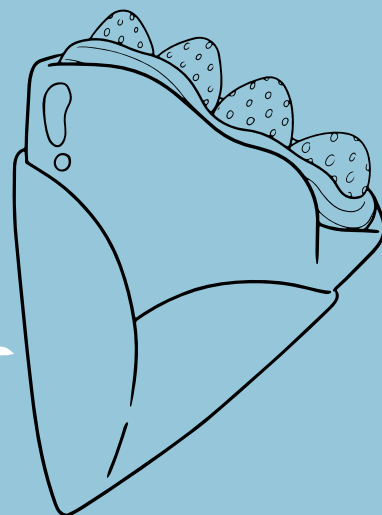
Crepes **MENÚ** *for two*



**2 individual
savory crepes**



2 drinks



**1 sweet crepe /
dessert to share**

29,95€

*Offer available Monday to Friday during dinner hours, Saturday, Sunday, and holidays during lunch and dinner hours.

*Offer not applicable with other promotions.

*Offer valid for two persons only.

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

11,95€

MENÚ GOURMET

Crêpe gourmet + any small salad + drink

13,95€

Les Salades

SMALL 5,00 | LARGE 8,95

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.

MIXED

Mixed lettuce with tomato, onion, and black olives

SMALL 6,00 | LARGE 9,95

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.

Les Boissons

MILKSHAKES

Strawberry, chocolate, vanilla, or Nutella

6,00€

SMOOTHIES

Vitaminico: Orange, strawberry, and banana

Kick start: Orange, carrot, and ginger

Iron man: Apple, strawberry, and ginger

Bahamas; Apple, pineapple, and lime

Special of the month

6,50€

To consult

COFFEE

Plain, milk, espresso, decaffeinated or American

2,00€

Double, Ethiopian-style Mocca, cappuccino, or bonbon

2,90€

Cocoa powder with milk

3,00€

Hot chocolate with whipped cream

4,50€

Teas

2,50€

WITH ALCOHOL

Maeloc Cider:

4,50€

Dry, blackberry, pineapple, or pear

Natural cider

8,90€

Estrella Galicia / alcohol-free/ gluten-free beer

4,00€

Estrella Galicia "toasted" beer 0,0

4,50€

1906 (premium beer)

4,50€

Draft beer (small 220 ml / big 330ml)

3,00€ / 4,00€

Wine (Red or white) glass / Bottle

4,50€ / 18,00€

Spirits / Premium spirits

7,90€ / 10,90€

WITHOUT ALCOHOL

Soft drinks / Bottled juice

3,50€

Sparkling and still water

2,50 / 2,00€

Natural orange juice

3,50€

Crêpes Gourmet

10,95€

Norwegian

Melted cheese, salmon, potato, cream, and basil. *Recommendation: add bechamel or spinach.*

The English

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

Four cheeses

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

Curry

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

Burger

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

Wild Mushrooms

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

Camper

Chicken, wild asparagus, melted cheese, and black pepper. *Recommendation: add Serrano ham or mushrooms.*

Mediterranean

Melted cheese, Serrano ham, mozzarella, olive oil, and tomato. *Recommendation: add asparagus or chicken.*

Ratatouille

Traditional vegetable ratatouille with melted cheese and mushrooms. *Recommendation: add egg or ham.*

Frankfurt

Melted cheese, Frankfurter sausages, onion, and mustard. *Recommendation: add chicken or bacon.*

Extras

Traditional Breton **buckwheat dough** (gluten-free) is available at an additional cost of **1€**.
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 (molten, 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

8,95€

Basil

Fresh crêpe: mozzarella, basil, melted cheese, and tomato. *Recommendation: add ham, serrano ham, or salmon.*

Prep

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

Monsieur

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

Madame

Ham, Melted cheese, 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
Cheese and garlic
Cheese and bechamel
Cheese, garlic, and ham

Asparagus with:

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

Spinach with:

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

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

Desserts maison

6,00€

- 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	5,50€	Belgian dark, milk, or white chocolate	6,50€
The most classic and irresistible sweet crêpe.		• With banana	7,00€
<i>Recommended: add banana or jam.</i>		• With strawberries	7,00€
Lemon and sugar	5,50€	• With hazelnuts, walnuts, or almonds	7,00€
A sweet and refreshing crêpe.		<i>Recommendation: add biscuit or dulce de leche.</i>	
<i>Recommendation: add a touch of rum.</i>		Nutella	6,50€
Honey	5,50€	• With banana	7,00€
Recommendation: with nuts or banana.		• With strawberry	7,00€
Honey and lemon	5,50€	Grandma's cookie crêpe	7,50€
Sweet crêpe with a touch of zest		Chocolate, Spéculoos biscuit, and condensed milk.	
<i>Recommendation: add banana or nuts</i>		<i>Recommendation: add milk chocolate.</i>	
Jam	6,00€	Ferrero	7,50€
Raspberry, strawberry, peach, or apricot.		White Nutella, milk chocolate, Spéculoos biscuit,	
<i>Recommendation: add banana or Nutella.</i>		and hazelnuts.	
Dulce de leche	6,00€	Suzette	8,00€
For people with a sweet tooth		Grand Marnier liqueur, caramel, lemon,	
<i>Recommendation: add biscuit or Nutella.</i>		and orange juice.	
Apple Pie	6,00€	Recommendation: add banana	
Apple baked in cinnamon, honey, and brown sugar.		Banana, rum, and chocolate	8,00€
<i>Recommendation: add vanilla ice cream.</i>		Dark chocolate, banana, and white rum.	

Extras

Traditional Breton **buckwheat dough** (gluten-free) is available at an additional cost of **1€**.
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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.

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

