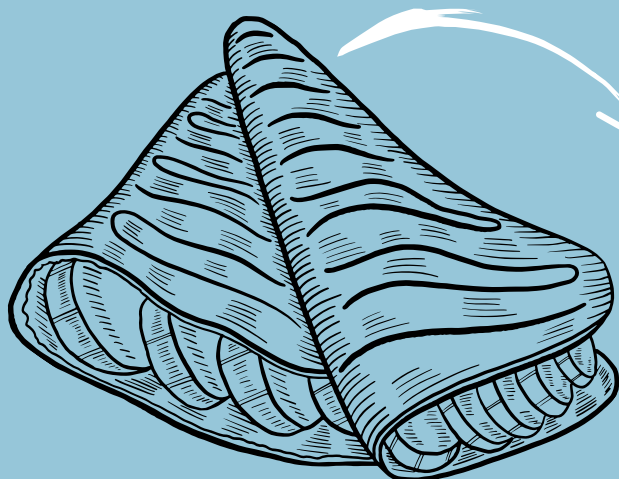


# Crepes **MENÚ** *for two*



**2 individual  
savory crepes**



**1 sweet crepe /  
dessert to share**



**2 drinks**

**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

4,00€

## 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.*

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

## Extras

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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

