

Daily Menu

Monday to Friday between 1 PM and 5 PM, not available on public holidays.

Excludes: premium beer, smoothies, milkshakes, and fresh juice.

CLASSIQUE MENU **12,95€**

Classique Crêpe + Small Salad + Drink

GOURMET MENU

Gourmet Crêpe + Small Salad + Drink **14,95€**

Menú Dúo

Lunch and Dinner Hours: Monday to Sunday and Public Holidays

Offer not combinable with other promotions.

Offer only valid for two people.

Excludes: premium beer, smoothies, milkshakes, and fresh juice.

2 Individual Savory Crêpes

1 Shared Sweet Crêpe/Dessert

2 Drinks

31,95€

Les Salades

SMALL 6,00 | LARGE 9,95

PARISIENNE

Mixed Lettuce Salad with Walnuts, Goat Cheese, Tomato, and Our Delicious Basil Sauce

CÉSAR

Mixed Lettuce, Grilled Chicken Strips, Caesar Dressing, Toasted Bread Croutons, and Parmesan Cheese

SIERRA

Mix of Arugula and Lamb's Lettuce, Walnuts, Feta Cheese, Apple, Chicken with Honey Mustard Sauce

GREEK

Mix of Arugula and Lamb's Lettuce, Chicken, Feta Cheese, Pear, Croutons, and Yogurt Sauce

SILVESTRE

Mix of Arugula and Lamb's Lettuce, Pear, Croutons, Goat Cheese, Pumpkin Seeds, and Red Berry Vinaigrette

Les Boissons

Milkshakes Strawberry, Chocolate, Vanilla, Nutella, Special of the month.

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

Ask our member of staff

6,50€

COFFEES

Espresso, Latte, Macchiato, Decaffeinated, Americano

Double, Ethiopian-style Mocha, Cappuccino, Bombón

Cola Cao

Hot Chocolate with Whipped Cream

Teas and Infusions

2,00€

2,90€

3,00€

4,50€

2,50€

ALCOHOLIC DRINKS

Maeloc Cider: Dry, Blackberry, Pineapple, or Pear

Natural Cider

Estrella Galicia / Alcohol-Free / Gluten-Free

Estrella Galicia 0,0 Toasted

1906 Premium Lager

Draft Beer (Estrella Galicia) 250ml/330ml

Rioja, Ribera, Verdejo (white) wine- Glass/Bottle

Spirits/Premium spirits

4,50€

8,90€

4,00€

4,50€

4,50€

3,00€ / 4,00€

4,50€ / 18,00€

7,90€ / 10,90€

NON-ALCOHOLIC

Soft Drinks / Bottled Juice

Sparkling water/Still Water

Fresh Orange Juice

3,50€

2,50€ / 2,00€

4,00€

Crêpes Gourmet

11,95€

Norwegian

Try our elegant combination of grilled fresh salmon with arugula, lamb's lettuce, tomato, melted cheese, basil, and Mediterranean sauce. Add mozzarella pearls or almonds for an even more delicious experience.

The English

Melted cheese with crispy bacon, sautéed spinach, mushrooms, and a fried egg. OMG! Add roasted chicken or Roquefort cheese for a truly royal experience.

Four Cheese

Crêpe with Gouda, Roquefort, Mozzarella, and Goat Cheese. Oh là là! Enhance its flavor with grilled fresh salmon or roasted chicken.

Curry

Grilled chicken, melted cheese, curry, mushrooms, onion, and cream. Add crispy bacon or fried egg.

Burger

A burger in a crêpe: melted cheese, onion, Galician beef, our special burger sauce. You'll love adding extra bacon, egg, and lettuce.

Wild Mushrooms

Roasted chicken strips, mushrooms, melted cheese, pepper, and cream. Try it with serrano ham and/or bacon for an even better flavor!

Camper

Roasted chicken strips, melted cheese, cream, pepper, and grilled asparagus. Add extra serrano ham for an even better touch!

Mediterranean

"Our most spanish style crêpe melted cheese", fresh tomato, olive oil, and serrano ham. For extra creaminess, add mozzarella and roasted chicken.

Ratatouille

Our ratatouille from the south of France includes tomato, garlic, bell pepper, onion, zucchini, eggplant, and melted cheese. Personalize it with roasted chicken or egg.

Special Crêpe

Ask our member of staff

Product cooked in the same crepe maker, there is a risk of cross-contamination

Extras

Try our traditional Breton buckwheat batter (gluten-free), for an additional cost of €1. Please ask our member of staff

+1,00€: cream, onion, egg, tomato, basil, potato, spinach, mushrooms, honey, curry, parmesan cheese.

+1,50€: cheeses (melted, mozzarella, goat, and Roquefort), bacon, chicken, ham, mushrooms, nuts (hazelnuts, walnuts, or almonds), asparagus, ratatouille, béchamel sauce, arugula/lamb's lettuce.

+2,50€: salmon and serrano ham.

Crêpes Classiques

9,95€

Albahaca

Our freshest crêpe with melted cheese, mozzarella, tomato, basil, and Mediterranean sauce. Make it even better with fresh salmon or serrano ham.

Prep

A Classic: melted cheese, egg, tomato, and ham. Try it with crispy bacon or sautéed mushrooms with pepper.

Ham and Cheese

A simple and delicious option. Perfect for anyone and/or as a light snack. Try it with extra strips of roasted chicken for more flavor.

Mushrooms/Spinach/Asparagus with Cheese and Béchamel

Mushrooms/Spinach/Asparagus with Cheese and Béchamel
Tasty and creamy. Enhance your experience with strips of roasted chicken or an extra fried egg.

Mushrooms/Spinach/Asparagus with Melted Cheese

Mushrooms/Spinach/Asparagus with Melted Cheese
Simple and delicious: Add garlic and pepper for more flavor. For an extra touch, add crispy bacon or ham.

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We recommend enjoying your favourite crêpe with cider, as per the famous Breton tradition. Ask a member of staff for the best pairing options.

Desserts maison

6,95€

Tiramisu Our classic and most popular dessert. Presented in a very different way.

Born in the USA Dark chocolate tartlet with Oreo and peanut butter, accompanied by vanilla ice cream. Irresistibly addictive!

Tarte de Citron Indulge yourself with our refreshing and traditional homemade lemon cream tart. Bon appétit, mon ami!

French Toast Try our fluffy brioche bread with a hint of vanilla, perfectly toasted, with butter and your choice of topping (whipped cream, Nutella, dulce de leche, banana, strawberry, or condensed milk).

***Add any extra topping of your choice for an additional cost.**

Crêpes Sucrées

Complimentary whipped cream will be added to your crêpe!

Option not available for take-away crêpes.

Butter and Sugar

Light and simple

6,00€

Lemon and Sugar

A favourite among crepe lovers. Fresh, citrusy and sweet. Add white rum for a bit of a kick

6,00€

Honey and Lemon

Ideal with cinnamon, nuts, or slices of banana.

6,00€

Raspberry, Strawberry, or Apricot Jam

Choose your flavor and add fresh fruit or ice cream for an authentic touch.

6,00€

Dulce de Leche

Add strawberries or bananas for a perfect touch.

7,00€

Apple Pie

With our homemade apple compote sweetened with honey, cinnamon, and brown sugar. Add vanilla ice cream.

7,00€

Belgian chocolate: Dark, milk or white

For genuine chocolate lovers, enhance the flavor by adding fruit nuts, ice cream, go crazy!"

7,00€

Nutella

No explanation needed. The MVP, the one and only. Combine it with whatever your heart desires

7,00€

Grandma's Homemade Dessert

An interpretation of a typical Spanish household dessert: milk chocolate, lotus biscuit and condensed milk. Add vanilla icecream if you can

7,50€

Ferrero Roche

Imitation of the Ferrero roche. Milk chocolate with Lotus biscuit crumbs, hazelnuts and white Nutella cream. Add fresh strawberries for something unforgettable.

7,50€

Suzette

Our most iconic and sophisticated crêpe: orange caramel flambéed with Grand Marnier. Add ice cream or slices of banana to make it even better.

8,00€

Amazónico

White Belgian chocolate with Lotus biscuit, lime juice and lime zest, a tangy delight!

8,00€

Cannoli

In honour of the classical Sicilian dessert: this crepe contains Pistachio cream, ricotta, and Lotus biscuit. Ideal with cinnamon, nuts, or strawberries. Why not all?

8,00€

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Extras

Try our traditional Breton buckwheat batter (gluten-free), for an additional cost of €1. Please ask our member of staff.

+1,50€: Nutella (dark or white), chocolate (white, milk, or dark), banana, strawberries, walnuts, almonds, hazelnuts, lemon, condensed milk, Lotus biscuit, Dulce de Leche, honey, whipped cream, pistachio cream

+1,75€: Ice cream.

+2,00€: White rum and Grand Marnier.

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*Terrace surcharge of €0.50 per person.

