

PREP' LA CRÊPE

"Les meilleures crêpes du monde"



MENU OF THE DAY

Available Monday to Friday, 1 PM to 5 PM

Not available on holidays

Does not include: premium beer, smoothies, milkshakes, or fresh juice

MENU CLASSIQUE

Crêpe Classique + small salad + drink

12,95€

MENU GOURMET

Crêpe Gourmet + small salad + drink

14,95€

MENU DUO

Available Monday to Sunday and holidays, all day

Offer cannot be combined with other promotions and is valid for two people only

Does not include: premium beer, smoothies, milkshakes, or fresh juice

2 savoury crêpes

31,95€

1 sweet crêpe or dessert to share

2 drinks

SALADS

SMALL 6,00 | LARGE 9,95

PARISIENNE

Mixed greens with walnuts, goat cheese, tomato, and our delicious basil sauce

CAESAR

Mixed greens, roasted chicken strips, Caesar dressing, toasted croutons, and Parmesan cheese

SIERRA

Arugula and lamb's lettuce mix, walnuts, feta cheese, apple, and roasted chicken strips with honey mustard sauce

GREEK

Arugula and lamb's lettuce mix, roasted chicken strips, feta cheese, pear, croutons, and yogurt dressing

SILVESTER

Arugula and lamb's lettuce mix, pear, croutons, goat cheese, sunflower seeds, and red fruit vinaigrette

DRINKS

MILKSHAKES

Strawberry, chocolate, vanilla, Nutella,
Special of the day (please consult our team)

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 (please consult our team)

6,50€

CAFÉS

Espresso, latte, macchiato, decaf or american
Dobble, mocca, cappuccino or bombón
Cola Cao
Hot chocolate with cream
Hot teas

2,00€

2,90€

3,00€

4,50€

2,50€

ALCOHOLIC DRINKS

Maeloc cider (dry, blackberry, pineapple, or pear) 4,50€
Natural cider 8,90€
Estrella Galicia beer (regular, non-alcoholic, or
gluten-free) 4,00€
Estrella Galicia 0.0 Toasted
1906 beer 4,50€
Draft beer (small/large) 4,50€
Glass of wine / Bottle of wine 3,00€ / 4,00€
Spirits / Premium spirits 4,50€ / 18,00€
7,90€ / 10,90€

NON-ALCOHOLIC DRINKS

Soft drinks / Bottled juice 3,50€
Water / Sparkling water 2,50€ / 2,00€
Fresh orange juice 4,00€

CRÊPES GOURMET 11,95 €

NORWEGIAN

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

ENGLISH BREAKFAST

Melted cheese with crispy bacon, spinach, sautéed mushrooms, and a fried egg. Add roasted chicken strips or Roquefort cheese for a crêpe fit for royalty.

FOUR CHEESES

Crêpe filled with Gouda, Roquefort, mozzarella, and goat cheese. Oh là là! Enhance its flavour with grilled fresh salmon or roasted chicken strips.

CURRY

Our star crêpe: roasted chicken strips, melted cheese, curry, onion, mushrooms, and cream. Add crispy bacon or an egg.

BURGER

A "cheeseburger" crêpe: melted cheese, onion, beef, and our homemade special sauce. Enjoy it even more by adding bacon, egg, and lettuce.

EXTRAS

We offer traditional Breton buckwheat batter (gluten-free) for an additional €1. (Prepared with the same utensils, risk of cross-contamination risk. Please ask our staff)

+1,00€: Cream, onion, egg, tomato, basil, potato, spinach, mushrooms, honey, curry, Parmesan, or any of our sauces.

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

+2,50€: Salmon or serrano ham.

CRÊPES CLASSIQUES 9,95€

BASIL

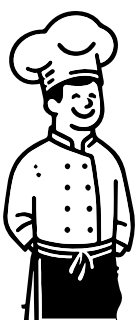
Our freshest crêpe, with melted cheese, mozzarella, tomato, basil, and Mediterranean sauce. Make it even better with fresh salmon or serrano ham.

PREP

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

HAM AND CHEESE

A simple yet delicious choice. Perfect for any occasion or as a light dish. Try it with extra roasted chicken strips for more flavour.



/// We recommend enjoying your favourite crêpe with cider, as per the famous Breton tradition. ///

WILD MUSHROOMS

Roasted chicken strips, wild mushrooms, melted cheese, pepper, garlic, and cream. Try it with serrano ham and/or bacon!

CAMPESTRE

Roasted chicken strips, melted cheese, cream, pepper, and grilled asparagus. Add serrano ham.

MEDITERRANEAN

Melted cheese, fresh tomato, olive oil, and serrano ham. For added creaminess, add mozzarella and/or roasted chicken strips.

RATATOUILLE

Our recipe from southern France includes tomato, garlic, bell pepper, onion, zucchini, eggplant, and melted cheese. Personalize it with roasted chicken or an egg.

SPECIAL CRÊPE

Ask us for details!

*All products are prepared on the same grill. There is a risk of cross-contamination.



MUSHROOMS OR SPINACH OR ASPARAGUS WITH CHEESE AND BÉCHAMEL (CHOOSE ONE)

Mushrooms, spinach, or asparagus with cheese and béchamel. Add roasted chicken strips or a fried egg.

MUSHROOMS OR SPINACH OR ASPARAGUS WITH MELTED CHEESE (CHOOSE ONE)

Mushrooms, spinach, or asparagus with melted cheese. Add garlic and pepper, crispy bacon, or ham.

HOUSE DESSERTS 6,95€

TIRAMISÙ IN ITS GARDEN

Authentic tiramisù served in a flowerpot. You'll love it!

BORN IN THE USA

Dark chocolate tart with Oreo and peanut butter, served with vanilla ice cream.

LEMON TART

Traditional homemade lemon cream tart. Bon appétit, mon ami!

FRENCH TOAST

Fluffy vanilla-flavoured brioche bread toasted in butter. Includes your choice of topping (cream, Nutella, dulce de leche, banana, strawberry, or condensed milk).

*Add any extra you want for an additional cost.

SWEET CRÊPES

We offer complimentary whipped cream with your crêpe!

(*Not available for takeout.)

BUTTER AND SUGAR

A classic and light crêpe. Add cinnamon for more flavour or pair it with banana slices or vanilla ice cream.

6,00€

NUTELLA

No explanation needed, just an excuse to indulge. Add crushed Lotus biscuits, ice cream, or pistachio cream.

7,00€

LEMON AND SUGAR

A French classic with citrusy, refreshing notes. Try it with rum (18+ only)

6,00€

GRANDMA'S RECIPE

Milk chocolate, crushed Lotus biscuits, and condensed milk. Want more? Add vanilla ice cream

7,50€

HONEY AND LEMON

As traditional as it gets. Perfect with cinnamon, walnuts, or banana slices.

6,00€

FERRERO

Milk chocolate with crushed Lotus biscuits, hazelnuts, and white Nutella. Add fresh strawberries (you'll thank us).

7,50€

RASPBERRY, STRAWBERRY, OR APRICOT JAM

Choose your favourite flavour and add fresh fruit or ice cream

6,00€

SUZETTE

The most iconic sweet crêpe: Grand Marnier caramelized and flambéed. Add ice cream or banana slices.

8,00€

DULCE DE LECHE

Add strawberries or bananas for the perfect touch.

7,00€

AMAZONIAN

White Belgian chocolate with crushed Lotus biscuits, lime zest and juice.

8,00€

APPLE PIE

Homemade baked apple compote with honey, cinnamon, and brown sugar. Pair it with vanilla ice cream.

7,00€

CANNOLI

Let your senses travel to Sicily with this crêpe, filled with pistachio cream, ricotta, and crushed Lotus biscuits. Perfect with cinnamon, walnuts, or banana slices—or why not all three?

8,00€

BELGIAN CHOCOLATE: DARK, MILK, OR WHITE

For true chocolate lovers. Combine it with any extra.

7,00€

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Additional charge of €0.50 per person for terrace seating.

