

PREP' LA CRÊPE

"Les meilleures crêpes du monde"



LUNCH SPECIAL

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

13,95€

MENU GOURMET

Crêpe Gourmet + small salad + drink

15,95€

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

33,95€

1 sweet crêpe or dessert to share

2 drinks

NIGHT MENU

Every day from 8:00 pm

*Offer cannot be combined with other promotions and is valid for one person

Add a Premium drink for just €2 extra.

1 savoury crêpe 1 sweet crêpe 1 drink

21,95€

CRÊPES SUCRÉES

BUTTER AND SUGAR

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

LEMON AND SUGAR

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

HONEY AND LEMON

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

RASPBERRY, STRAWBERRY, OR APRICOT JAM

Choose your favourite flavour and add fresh fruit or ice cream.

DULCE DE LECHE

Add strawberries or bananas for the perfect touch.

APPLE PIE

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

BELGIAN CHOCOLATE: DARK, MILK, OR WHITE

For true chocolate lovers. Combine it with any extra.

6,95€

6,95€

6,95€

6,95€

7,95€

7,95€

7,95€

NUTELLA

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

GRANDMA'S RECIPE

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

FERRERO

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

SUZETTE

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

AMAZONIAN

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

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?

7,95€

8,50€

8,50€

8,95€

8,95€

8,95€

We offer you whipped cream in your crêpe!
Not available for takeaway crêpes

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

+2,00€: White rum or Grand Marnier.

EXTRAS

CRÊPES GOURMET 12,95 €

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, ketchup and mayo 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.

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.



CRÊPES CLASSIQUES 10,95€

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.

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.



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



SALADS

SMALL 6,95€ | LARGE 10,95€

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.

HOUSE DESSERTS 7,95€

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.

LES BOISSONS

MILKSHAKES

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

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)

CAFÉS

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

7,00€

7,50€

2,50€

2,90€

3,00€

4,50€

2,50€

ALCOHOLIC DRINKS

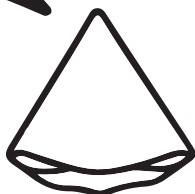
Maeloc cider (dry, blackberry, pineapple, or pear) **4,95€**
Natural cider **8,90€**
Estrella Galicia beer (regular, non-alcoholic, or gluten-free) **4,50€**
Estrella Galicia o.o Toasted 1906 beer **4,95€**
Draft beer (small/large) **3,95€ / 4,50€**
Glass of wine / Bottle of wine **5,00€ / 19,95€**
Spirits / Premium spirits **8,95€ / 11,95€**
Tinto de Verano **5,50€**

NON-ALCOHOLIC DRINKS

Soft drinks / Bottled juice **3,95€**
Water / Sparkling water **3,00€ / 3,50€**
Fresh orange juice **4,50€**



YES! CRÊPES
FROM
LONDON!



10% Supplement on Terrace



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