

Crème de la Crepes

12-56 River Rd. Fair Lawn N.J. (201) -791-0005

Crepes are great for Breakfast, Lunch and Dinner!

Chef and an entire staff appreciate your patience as all the food is prepared fresh to order. Bon Appetit!

BREAKFAST CREPES - eggs are served with country style potatoes.

Sunshine – Two eggs any style - 5

Americana – Bacon, eggs, cheese – 7

Sucre – Sweet ricotta cheese, black currant compote - 7

A la Greek – Feta cheese, eggs, spinach, Florentine sauce – 8

Burrito – Avocado, eggs, home made salsa, topped with sour cream - 9

Traditional Western – Ham, peppers, eggs, onion - 9

Italiano – Eggs, mozzarella, sausage, tomato, fresh basil, – 9

Vegetarian – Eggs, mushrooms, onion, peppers - 9

Make your own breakfast crepe - Your choice of two eggs any style, cheese,

Vegetable, bacon, or sausage, or ham – 10;

Add smoked salmon – 3

*Can be made with egg whites – add 1.50

APPETIZERS:

Crème de la Crepes Favorite – Smoked salmon, cream cheese, capers, tomato,
Bermuda onions - 11

Crepe Istanbul – Home made humus, tomato, and Kalamata olives - 8

Rasputin Crepe – Red caviar, smoked salmon, tomato, cucumber,
Sour cream, cream cheese, capers – 22

Escargots – Escargots, mushrooms in garlic butter wine sauce - 9

Crepe Champetre – Imported brie cheese, tomato, home made pesto sauce - 10

SALADS:

House Salad - Lettuce, tomato, onion, Russian dressing - 6

Arugula - Baby arugula, Parmesan cheese with balsamic vinaigrette – 9

Les Jardines - Baby arugula, pear, pine nuts in a Blue cheese dressing - 11

Caprese - Fresh mozzarella, tomato, roasted peppers, fresh basil, served on a bed of
Baby spinach, balsamic vinaigrette - 12.

Mediterranean - Baby greens, pine nuts, apple, raisins, raspberry vinaigrette – 12.

Versailles – Baby greens, pear, apple, grapes, walnuts, pine nuts, cherry vinaigrette -13

De Calamars a la Basquaise – Calamari Basque style, spicy tomato vinaigrette,
Served on a bad of green salad – 14

De Crabe aux Mangues – King Crab meat, fresh mango, peppers, fresh arugula – 16

SOUP DU JOUR. - please, ask your server for the soup of the day

Onion soup – 5

Gazpacho Maison – Served chilled – 7

Borsch – Beets, cabbage, carrots, potato, and tomato, served cold or hot - 6

Cacciucco alla Fiorentina – Fresh assorted fish, and lobster - 13

Lobster Bisque – 12

Wild Mushrooms – Porcini, Shitake, Portobello, Champignon - 8

Cream of Asparagus with Crab - 7

Cream of Zucchini and Dolcelatte – Zucchini and Dolcelatte cheese – 7

Vegetable Provencal – Green beans, carrots, zucchini, spinach, herbes de Provence,
Served with home made pesto – 7

LUNCH CREPES:

can be served as a sandwich on a French baguette

Dinde – Smoked turkey, smoked mozzarella, Roma tomato - 9

Paris - Ham, Swiss cheese. -7

Metro - Imported brie and apple – 9

De la Ville – Imported brie, avocado, Roma tomato, roasted peppers - 10

Viande - Roast beef, Munster cheese, Russian dressing, caramelized onions – 10

Epinard – Baby spinach, fresh creamed mozzarella, garlic seasoning – 10

Croque Madam – Smoked turkey breast, imported Gruyere cheese, caramelized onion,
Arugula salad - 13

Lido - Smoked turkey, home made pesto sauce, grilled zucchini, imported Gruyere cheese,
tomato - 11

Machiavelli – Grilled Portobello mushroom, mozzarella cheese, basil, roasted peppers – 12

Mon Vieil Ami – Grilled chicken breast, marinated in a house sauce, imported Brie cheese,
tomato, basil – 13

Champs Elysces - Grilled eggplant, ham, Genoa salami, roasted peppers, mozzarella
cheese, Oregano lemon sauce – 13

Acropolis – Smoked turkey, bacon, ham, tomato, feta cheese, Kalamata olives - 13

LUNCH SPECIAL – served weekdays only. 11:30 a.m. – 3:00p.m.

A combination of a Soup du Jour and Crepe du Jour.

DINNER MENU: All entrees listed below are served with your choice of Mashed potato, French fries, Pasta, or Rice.

La Chateau – Chicken and turkey meat, wild mushroom sauce – 14

Poulet - Seasoned pulled chicken with sautéed onion, chef's special sauce – 13

Bifteck au Sauvignon –Wood smoked skirt steak, marinated in a house sauce, served with Cabernet Sauvignon sorbet – 19

Stroganoff– Sliced top sirloin with Roma tomatoes - 16

Croque de Mer– Fresh sea scallops and mushrooms, sautéed in garlic butter and Béchamel sauce – 19

Shrimp Provencale - Shrimps, sautéed with tomatoes, scallions in a spicy wine sauce – 19

Ratatouille – Eggplant, zucchini, roasted peppers, tomato, imported gruyere cheese– 14

Champignon – Wild mushrooms and risotto, imported Parmesan cheese - 15

Crab Royal– King crab cakes served with green salad and wine sauce – 19

Pescado le Jardinière – Fresh fish filet, mushrooms, scallions in Chablis wine sauce - 18

Arlesienne - Chicken liver, Holland leeks, walnuts, apricots in Bordeaux wine sauce – 16.

Side dishes:

Asparagus in Tarragon cream sauce – 5

French Green Beans with Almonds – 5

Champinones al Ajillo – Sautéed mushrooms with garlic – 6

Epinards a la Vinaigrette – Spinach sautéed with Raisins and Pine Nuts - 6

SOUFFLÉ –please, allow 40 min. for preparation

Porcini mushrooms and holland leeks-10

Gruyere cheese and tomato -8

Bacon and cheese – 8

Banana and Grand Marnier -9

DESSERT CREPES – served on a sweet crepe:

- Beurre* – Sugar and butter - 4
- Derable* – Crepe with maple syrup – 5
- Confiture* – Choice of home made jams: Orange, Apple, Strawberry, Raspberry, Plum, Apricot – 6
- Royal* – Nutella, banana, whipped cream, ice cream, coconut – 10
- De Miel* – Honey, banana, almonds – 8
- Victoria* – Fresh strawberries and peaches – 9
- Caramel* – Baked apple with vanilla ice cream and home made caramel sauce – 9
- Limón* – Home made lemon cream, home made whipped cream and kiwi sauce – 7
- Gaufre* – Fresh strawberries, banana, home made whipped cream – 8
- Fruits Noirs* – Blueberries, banana with home made whipped cream - 8
- Dolce de Lecce* – Dolce de Lecce cream, served with ice cream, and Home made caramel sauce – 9
- Chocolate* – Nutella, chocolate sauce and home made whipped cream – 7
- Very Berry Cream* – Imported Mascarpone cheese with assortments of berries – 10
- Fraises et Crème Glacee* – Fresh strawberries with ice cream.-9
- Bananes et Crème Glacee* – Bananas, ice cream, caramel sauce, almonds - 10
- Crème Glacee et Sauce au Caramel* - Ice cream with caramel sauce - 8
- Crème Glacee et Sauce au Chocolate* – Ice Cream with chocolate sauce – 8
- Crepe Suzettes Grand Marnier* - Glazed with orange sauce and Grand Marnier - 11
- Tiramisu* - Home made tiramisu – 8
- Fruits Frais et Crème Glacée* – Fresh fruits and berries with vanilla ice cream – 12

GELATO AND SORBET SELECTION:

Dolce de Lecce, Caramel, Tiramisu, Hazelnut, Strawberry, Blueberry, Banana, Green apple(s), Peach(s), Passion fruit(s), Pineapple (s), Raspberry (s), Coconut (s), Mango(s), Lemon (s), Orange (s), Mojito (s), Cabernet Sauvignon(s).

18% gratuity will be added to a parties of six and more*
\$15 Minimum credit card charges.
Private parties and corporate accounts are welcome.
Additional charges for extra items.*

Any occasion you celebrate - let us fulfill it with our special menu for you.