

La Creperie de París

MENÚ



DESAYUNO

Hors d'oeuvres (Appetizers)

Smoked Fish Assortment

Salmon Mousse and Rillettes, Lemon, Dill \$19.00

Escargot Crolesquis

with Garlic, Watercress, Potatoes, Chicken Veloute \$18.00

Fingerling Potato Salad

Garlic Sausage, Comté Cheese, Mustard Vinaigrette \$16.00

Oxtail Broth

with braised beef, vegetables, and black winter truffles covered in puff pastry \$29.00

Chicken Breast Terrine

with Tarragon, Chicken Liver Mousse, Radishes, Marinated Vegetables \$17.00

Prix Fixe Menu

Prix Fixe Menu

Choice of Soup of the Day or Salade Maison; choice of one Galette with a Glass of Hard Cider, Soda, or Juice; Choice of one Dessert Crêpe \$33.00

Main Courses

Bacon-wrapped Godlen Tilefish

Spaghetti Squash, Mashed Potatoes, and Butternut Cream \$41.00

Pan-seared Artic Char Filet

Vegetable Pearls, Radishes, Chicken Jus with Honey and Thyme \$39.00

Black Sea Bass

in Potato Scales, Rosemary Sauce, and Endive Gratin \$46.00

Seared New York Strip Steak

Potatoes Confit, Cheese Stuffing, Pearl Onions, Red Wine Sauce \$47.00

Roasted Duck Magret

with Honey, Savory Savarin, Figs, Daikon Purée \$42.00

Veal Chop

Spinach Custard, Crispy Sweet Breads, Creamy Veloute Sauce \$44.00

Desserts

Le Vacherin Exotique

Meringue, Mango and Coconut Sorbets, Vanilla Chantilly, and Exotic Fruit Coulis \$14.00

La Verrine Pomme Caramel

Caramelized Apples, Shortbread Brittany Style, Vanilla Cream, Green Apple Sorbet, Warm Caramel Sauce
\$14.00

Vacherin glace vanille, framboise, crème chantilly

Vanilla ice cream and raspberry sorbet in a meringue, whipped cream \$11.00

Le Moelleux

Warm Chocolate Almond Cake with Raspberry Coulis in the Center, Hazelnut Crust, Hazelnut Ice Cream
\$14.00

La Sphère

Milk Chocolate Sphere, Chocolate Almond Cake, Praline and Chocolate Cream with a light Hazelnut Biscuit, Chocolate Ice Cream, Warm Chocolate and Cognac Sauce (item prepared with alcohol products) \$14.00

Le Vacherin Classique

Meringue, Vanilla Ice Cream, Raspberry Sorbet, Vanilla Chantilly, Raspberry Coulis \$14.00

Prix Fixe Menu Dégustation (Adult 119.00)

First Course - Scallops and Exotic Fruits Napoleon

Second Course - Escargot Cromesquis

with Garlic, Watercress, Potatoes, Chicken Veloute

Third Course - Turbot Filet

with Beets, Mascarpone, Lemon

Fourth Course - Chilled Pear Soup, Timut Pepper Shoot

Fifth Course - Buffalo Tenderloin

Crispy Truffle Dumpling, Leek Fondue, Truffle Cream

Sixth Course - Choice of Three Imported French Cheeses

Seventh Course - Choice of Dessert

Prix Fixe Menu Prestige (Adult 89.00)

First Course - Red Beet Soup, Marinated Hamachi, Avocado

Second Course - Choice of Appetizer

Oxtail Broth with Braised Beef, Vegetables, and Black Winter Truffles covered in Puff Pasty / Chicken Breast Terrine with Tarragon, Chicken Liver Mousse, Radishes, and Marinated Vegetables / Fingerling Potato Salad, Garlic Sausage, Comte Cheese, Mustard Vinaigrette

Third Course - Choice of Main Course

Lobster Thermidor, Mornay Sauce Stuffed Pasta, Parsnip, Frisée Salad / Squab Breasts, Cranberries, Griottes and Chestnuts, Squab Jus / Venison Steak, Creamy Mushroom Rice, King Oyster Mushrooms, Parmesan Sauce

Choice of Dessert

ALMUERZO

Hors d'oeuvres (Appetizers)

Smoked Fish Assortment

Salmon Mousse and Rillettes, Lemon, Dill \$19.00

Escargot Croustilles

with Garlic, Watercress, Potatoes, Chicken Veloute \$18.00

Fingerling Potato Salad

Garlic Sausage, Comté Cheese, Mustard Vinaigrette \$16.00

Oxtail Broth

with braised beef, vegetables, and black winter truffles covered in puff pastry \$29.00

Chicken Breast Terrine

with Tarragon, Chicken Liver Mousse, Radishes, Marinated Vegetables \$17.00

Prix Fixe Menu

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Choice of Soup of the Day or Salade Maison; choice of one Galette with a Glass of Hard Cider, Soda, or Juice; Choice of one Dessert Crêpe \$33.00

Main Courses

Bacon-wrapped Golden Tilefish

Spaghetti Squash, Mashed Potatoes, and Butternut Cream \$41.00

Pan-seared Arctic Char Filet

Vegetable Pearls, Radishes, Chicken Jus with Honey and Thyme \$39.00

Black Sea Bass

in Potato Scales, Rosemary Sauce, and Endive Gratin \$46.00

Seared New York Strip Steak

Potatoes Confit, Cheese Stuffing, Pearl Onions, Red Wine Sauce \$47.00

Roasted Duck Magret

with Honey, Savory Savarin, Figs, Daikon Purée \$42.00

Veal Chop

Spinach Custard, Crispy Sweet Breads, Creamy Veloute Sauce \$44.00

Desserts**Le Vacherin Exotique**

Meringue, Mango and Coconut Sorbets, Vanilla Chantilly, and Exotic Fruit Coulis \$14.00

La Verrine Pomme Caramel

Caramelized Apples, Shortbread Brittany Style, Vanilla Cream, Green Apple Sorbet, Warm Caramel Sauce
\$14.00

Vacherin glace vanille, framboise, crème chantilly

Vanilla ice cream and raspberry sorbet in a meringue, whipped cream \$11.00

Le Moelleux

Warm Chocolate Almond Cake with Raspberry Coulis in the Center, Hazelnut Crust, Hazelnut Ice Cream
\$14.00

La Sphère

Milk Chocolate Sphere, Chocolate Almond Cake, Praline and Chocolate Cream with a light Hazelnut Biscuit,
Chocolate Ice Cream, Warm Chocolate and Cognac Sauce (item prepared with alcohol products) \$14.00

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with Garlic, Watercress, Potatoes, Chicken Veloute

Third Course - Turbot Filet

with Beets, Mascarpone, Lemon

Fourth Course - Chilled Pear Soup, Timut Pepper Shoot**Fifth Course - Buffalo Tenderloin**

Crispy Truffle Dumpling, Leek Fondue, Truffle Cream

Sixth Course - Choice of Three Imported French Cheeses

Seventh Course - Choice of Dessert

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Lobster Thermidor, Mornay Sauce Stuffed Pasta, Parsnip, Frisée Salad / Squab Breasts, Cranberries, Griottes and Chestnuts, Squab Jus / Venison Steak, Creamy Mushroom Rice, King Oyster Mushrooms, Parmesan Sauce

Choice of Dessert

CENA

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Choice of Dessert

Vins (French Wines)

Chardonnay

Bottle \$36.25

Glass \$7.75

Carbernet Sauvignon

Bottle \$36.25

Glass \$7.75

Merlot

Bottle \$36.25

Glass \$7.75

Rosé de Provence

Bottle \$69.50

Glass \$14.25

Divers (Miscellaneous)

Biere Kronenbourg Beer \$9.00

Champagne Malard \$17.55

Mimosa \$12.00

French Martini \$15.75

Imported Soft Drinks

Evian 750mL \$8.50

Badoit \$8.50

Perrier 850mL \$8.50

Ice Tea \$4.29

Milk \$4.29

Jus de Pomme Apple Juice \$5.00

Limonade French Sparkling Limonade \$5.75

Orangina French Orange Soda \$6.25

Hot Beverages

Espresso \$4.75

Cappuccino \$5.25

Thé Tea \$4.50

Café Coffee \$4.2