

Blends:

Ristretto Intenso / Ristretto / Leggero / Decaffeinato

	Single	Double	Triple
Americano	4	4.5	5
Espresso	4	4.5	5
Macchiato	4	4.5	5
Cappuccino	4	4.5	5
	8oz	12oz	16oz
Mocha / Latte	4.5	5	6

SIGNATURE SELECTION (12oz)

Golden Latte 5	Ruby Mocha 6.5
Nutella Latte 6	Chai Latte 5
Ruby Hot Chocolate 6.5	Nutella Hot Chocolate 5.5
Hot Chocolate 5	Bullet Coffee (MCT oil) 6

	8oz	12oz	16oz
Premium Brewed (Lavazza)	2	2.5	3

Alternative Milk 0.5 Add Flavour 0.5 Add Espresso Shot 0.5

Nunshen Tea  **nunshen®** 3.5
Earl Grey, English Breakfast, Sencha Lemon, Touareg, Valée du Nil, Hawaii Cocktail, La Camomille, La Verveine, Peach Rooibos

London Fog 4

FRENCH SODA'S (12oz)

5

Creamsicle
(Orange / Vanilla)

Pina Colada
(Pineapple/Coconut)

Mojito
(Mint/Lime)

FRAPPUCCINO'S (16oz)

4.5

Golden
(Maple / Turmeric)

Ruby
(Ruby Callebaut)

Jade
(Organic Matcha/
Dark Chocolate)

MILKSHAKES (16oz)

6.5

Strawberry

Vanilla

Chocolate

Nutella (+1)

COLD BEVERAGES

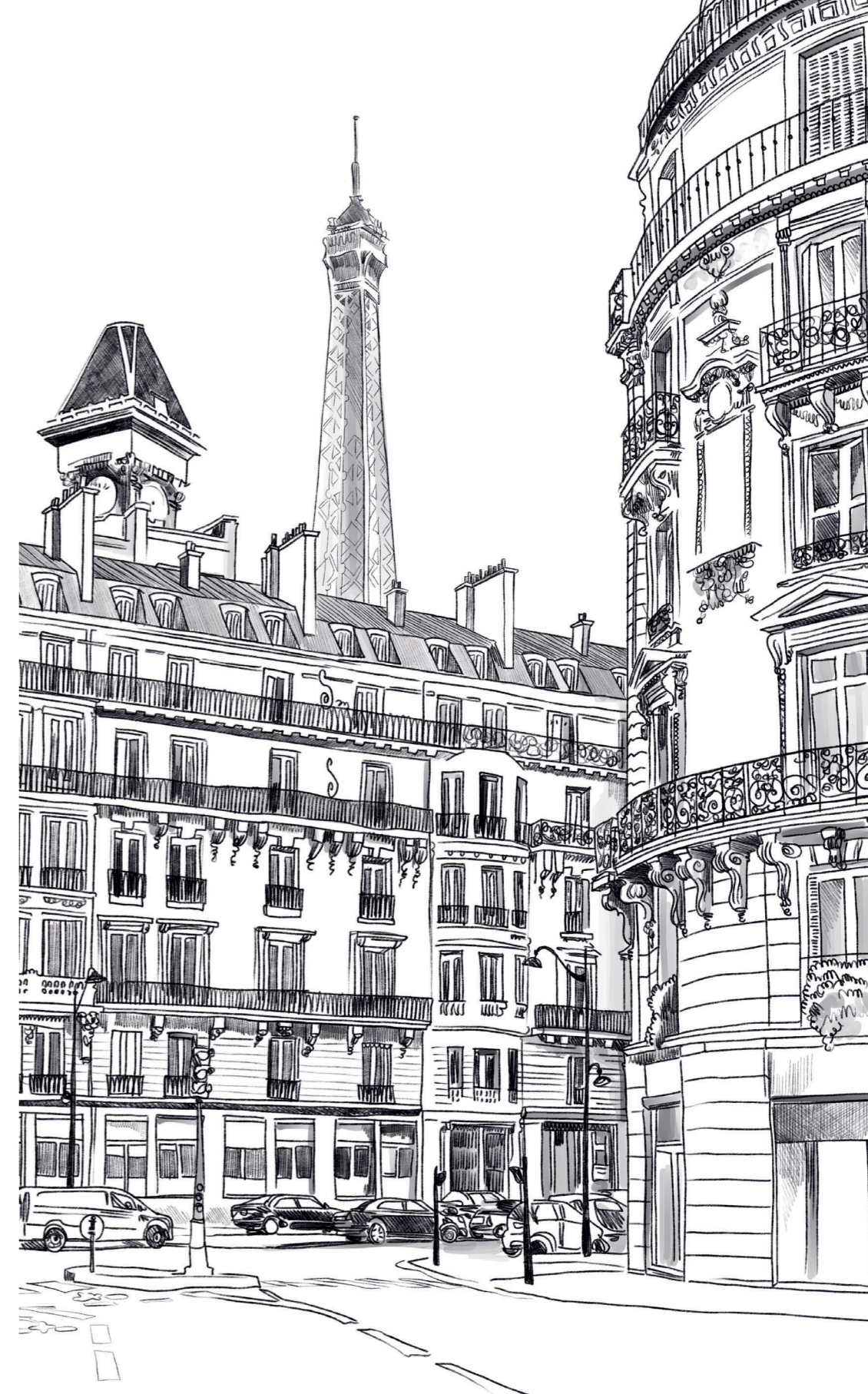
Limonata/Orangina 4.5

Perrier 3.5

Juices/Pop 3.5

Milk/Chocolate Milk 5

Mineral Water 2.5



CRÊPES

Our crêpes are made with an authentic Parisian crêpe recipe and handcrafted to perfection by one of our specially trained crêpe chefs.

 Vegetarian  Sustainable Seafood **GF** Gluten Free/Buckwheat (+1)

SIGNATURE SAVOURY

Chicken Cordon Bleu 12.5

Roasted chicken, ham hip, Swiss, gremolata, parmesan cream sauce, and Dijon mustard

Le Végétarian 11

Spinach, mushrooms, tomatoes, and crumbled feta cheese

Boeuf Fumé 12.5

Montreal smoked beef, Swiss, mushrooms, and dijon mustard

West Coast 13

BC sockeye smoked salmon, cream cheese, red onion, and spinach

Perpignan Chorizo 13

Chorizo, shrimp, white cheddar, sautéed peppers and onions

L'Epicurien 14

Prosciutto, brie, basil purée, tomatoes, and free-run egg

Le Club 12

Roasted chicken, Swiss, bacon, tomatoes, and mayonnaise

Original Cheese 8

A traditional savoury crêpe with your choice of cheese

SÉLECTION DE CHARCUTERIE

Build your own

Ham & White Cheddar 10

Recommended with

Dijon 1

Arugula 1.5

Bacon 2

Salami & Mozarella 10

Recommended with

Basil Purée 1

Peppers & Onions 1.5

Marinara 2

Chicken & Swiss 10

Recommended with

Mushrooms 2

Parmesan Sauce 2.5

Avocado 3

ADD ONS

Smoked Ham 2

Roasted Chicken 3

Spinach 1.5

Smoked Beef / Chorizo 3

Prosciutto 3.5

Smoked Salmon 3.5

Egg 2.5

Pear 2

Feta / White Cheddar 2.5

Swiss 2.5



Brie 3.5

Tomatoes 1.5

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SIGNATURE SWEET

Pear and Salted Caramel 11.5

Cinnamon roasted pear, crushed hazelnuts; with a salted caramel sauce

Peach Cobbler 11.5

Blueberry coulis, peaches; with roasted cobbler topping and a scoop of vanilla ice cream

Fresh Strawberry and Banana 10

Fresh sliced strawberries and bananas with sugar

Cinnamon Bun 10

Rum raisin sauce, vanilla cream cheese icing, cinnamon bun style crêpe

Cheesecake 11

Your choice of Strawberry, banana, blackberry, blueberry

Bon Enfants 12

Kinder Bueno garnish, hazelnut butter cream, vanilla wafers, dark chocolate sauce

Cafe Gourmand 11

Dark chocolate rum sauce, espresso cream cheese; with a biscotti garnish

Original Sweet 6.5

Your choice of Lemon Sugar, Sugar Butter, Cinnamon Sugar, or Organic Strawberry Jam

SÉLECTION DE CHOCOLAT

Build your own

Noir Callebaut 8

Recommended with

Fresh Strawberries 2.5

Almonds 1.5

Marshmallows 2

Nutella 8

Recommended with

Banana 2

Hazelnuts 1.5

Coconut 1

Ruby Callebaut 8

Recommended with

Bluberries 2.5

Vanilla Wafer 1.5

Salted Caramel Sauce 2

ADD ONS

Ice Cream Scoop 2

Nuts 1.5

House-made Whipping Cream 2

Cream Cheese 2

Organic Strawberry Jam 1.5

Dark / Nutella / Ruby Chocolate 2.5

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BREAKFAST

Available until 3pm

 Vegetarian **V** Vegan  Sustainable Seafood **GF** Gluten Free/Buckwheat (+1)

Breakfast Français 11

Fresh croissant, French style yoghurt; served with Nutella

Fresh Toast with Brie 12

Free-run egg, pure maple syrup, brie, sliced strawberries, with cinnamon and icing sugar

Le Sunrise Crêpe 12

Scrambled egg, bacon, spinach, avocado, swiss, and mayonnaise

SALAD/SOUP

Iberian Superfood Salad 14 **V** **GF**

Moorish spiced chickpeas and carrots, red quinoa, raisins, blueberries, walnuts, flaxseed; with an orange olive oil

Keto Cobb Salad 14 **GF**

Ham hip, egg, blue cheese, spinach, avocado, bacon, tomatoes; served with a keto friendly dressing

Niçoise Salad 15

Sustainable tuna, boiled egg, yukon gold potatoes, French beans, black olives, capers, arugula, tomatoes and niçoise dressing

Garden Salad 12 **GF**

Fresh berries, radish, red onion, shredded carrots, baby kale; served with honey balsamic vinaigrette

SIDES

Side Soup 3.5

Side Salad 4

Made fresh in-house

BAGUETTES

Ham & Cheese Baguette 10.5

Sliced Swiss, ham hip, dijon butter, arugula, and pickle

Chicken, Brie & Pear Baguette 12

Roasted chicken, brie, pear, dijon butter, and arugula

Pan Bagnat 11.5

Sustainable tuna, boiled egg, shaved red onion, arugula, olives, and niçoise dressing

Moulin Rouge 12.5

Duck confit, brie, balsamic macerated Bing cherries, and arugula

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