

BREAKFAST

Petit Déjeuner

Mains

CC Breakfast Speciale 10.95
3 free-run eggs any style with bacon or breakfast sausage and your choice of the following crêpes: Sugar Butter, Cinnamon Sugar, Lemon Sugar, or Organic Strawberry Jam

French Toast Crêpe 8.95
A light mixture of free-run eggs, pure maple syrup; sprinkled with cinnamon and icing sugar

Stuffed French Toast Crêpe 11.95
A light mixture of free-run eggs, pure maple syrup, creamy Brie cheese, and freshly sliced strawberries; sprinkled with cinnamon and icing sugar

Classic Eggs Benedict 11.95
2 perfectly poached free-run eggs served on an English muffin with Canadian back bacon and house-made hollandaise sauce; served with our golden hash browns

West Coast Eggs Benedict 12.95
2 perfectly poached free-run eggs served on an English muffin with wild BC Sockeye smoked salmon and house-made hollandaise sauce; served with our golden hash browns

2 Free-Run Eggs any Style 9.95
Free-run eggs with smoked bacon or breakfast sausage; served with our golden hash browns and your choice of English muffin or toast

Huevos Rancheros 12.95
3 over easy free-run eggs on a corn tortilla with refried beans, steamed rice, fresh pico de gallo, and house-made salsa ranchera

Omelettes

Basic Free-Run 3 Egg Omelette 8.95
Served with our golden hash browns and your choice of English muffin or toast

Omelette Add Ons

Smoked Ham	1.50	White Cheddar Cheese	1.50
Roast Chicken	1.50	Baby Spinach	1.50
Button Mushrooms	1.50	Basil Purée	1.50
Roma Tomatoes	1.50	Feta Cheese	1.50
Red Onions	1.50	Swiss Cheese	1.50
Bell Peppers	1.50	Brie Cheese	2.75

After 3pm hash browns will be substituted with our Classic French Fries

Sides

Fresh Fruit Cup	4.95	Freshly Sliced Tomatoes	2.00
Sliced Prosciutto	3.50	Free-Run Egg	2.00
Bacon by the Slice	1.00	Toast	2.00
Breakfast Sausage	1.00	Multigrain or White	
Wild BC Sockeye		Toasted English Muffin	1.50
Smoked Salmon	3.50	Crispy Golden Hash Browns	3.75

BEVERAGES

Les Boissons

Café Lavazza

IMPORTED FROM ITALY
SERVED HOT OR ICED

	Single	Double	Triple	
Americano	3.00	3.50	4.00	
Espresso	3.00	3.50		
Espresso Macchiato	3.25	3.75		
Cappuccino	3.75	4.25		
	Standard	Medium	Large	
Café Nutella Latte	4.50	5.25	6.00	
Café Latte	4.00	4.50	5.25	
Café Mocha	4.25	5.00	5.75	
	Small	Standard	Medium	Large
Premium Brewed	1.35	1.45	1.65	1.85
Substitute Soy Milk	0.50	Add Flavour	0.35	
Almond Milk	0.50	Almond, Caramel, Hazelnut,		
Add Espresso Shot	0.50	Vanilla, Sugar-free Vanilla		
Blended Nutella Latte 16 oz				4.95
Two espresso shots with our house-made Nutella milk and topped with vanilla whipped cream				

Hot Beverages

BOISSONS CHAUDES

	Standard	Medium	Large
Nutella Hot Chocolate	4.00	4.75	5.25
Hot Chocolate	3.75	4.25	5.00
Chai	3.55	3.95	4.50
Chai Latte	3.75	4.25	5.00
Steamed Milk	3.55	3.95	4.50
Whole Leaf Tea			3.50
Organic Irish Breakfast, Organic Earl Grey, Tropical Green, Chamomile Citrus, Organic Mint, Organic African Nectar, Organic Spring Jasmine			

Cold Beverages

BOISSONS FROIDES

Limonata	3.25	Mineral Water	2.25
Orangina	3.95	Milk	\$ 3.25 L 4.25
Juices	\$ 3.00 L 4.00	Chocolate Milk	\$ 3.75 L 4.74
Orange Juice	\$ 3.50 L 4.50	Nutella Milk	\$ 4.00 L 5.25
Tropicana Apple Juice	3.95	Pop	2.50
Perrier	2.75	Pepsi, Pepsi Zero, 7 up,	
		Ginger Ale, Brisk Iced Tea,	
		Club Soda	

Milk Shakes

Nutella	6.95	Chocolate	5.95
Strawberry	5.95	Vanilla	5.95
+ Fresh Strawberries	2.00		
+ Fresh Banana	2.00		
+ Espresso Shot	0.50		



1032 ROBSON ST, VANCOUVER, BC V6E 1A7

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Tour du Monde

Savoury

Crêpe Française 16.95
Pulled duck confit with Gruyere cheese, fresh thyme, caramelized onions, and Dijon mustard; finished with crème fraîche, and fresh chives
Add a fried free-run egg \$2

Crêpe Grecque 12.95
Lemon and chive marinated chicken with red pepper purée, crumbled feta cheese; finished with house pickled mushrooms, onions, red peppers, and pesto

Crêpe Chinoise 14.95
Prawn, chive, and fermented black beans, garnished with crispy chili fried prawns, sesame seeds, and sesame aioli

Crêpe Mexicaine 15.95
Braised chipotle beef brisket, fresh cilantro, and Monterey jack cheese; finished with avocado purée and roasted jalapenos

Sweet

Crêpe Française 11.95
Calvados brandied apples with sweet apple toffee sauce; finished with walnuts and chocolate caramel candy, icing sugar, and French vanilla whipped cream

Crêpe Grecque 12.95
Lemon sugar walnut crêpe; finished with baklava, pistachio, whole honey comb, vanilla ice cream, and icing sugar

Crêpe Chinoise 12.95
Cinnamon spiced tapioca, candied ginger, and pineapple; finished with white chocolate and sesame seed icing

Crêpe Mexicaine 12.95
Cajeta caramel on freshly-sliced bananas with cinnamon sugar, and shredded coconut; finished with caramelized banana, cajeta, coconut, whipped cream, and icing sugar

CRÊPES

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

MAIN

Signature Savoury

Le Club <i>Marinated slow-roasted chicken and Swiss cheese with bacon, fresh tomatoes; finished with a light layer of mayonnaise</i>	10.95
Le Vegetarien <i>Baby spinach, button mushrooms, fresh tomatoes, and crumbled feta cheese</i>	9.95
L'epicurienne <i>A light mixture of free-run eggs, thinly sliced prosciutto, creamy Brie cheese, and fresh tomatoes; finished with our house-made basil purée</i>	12.95
Boeuf Fumé <i>Montreal smoked meat, Swiss cheese, and button mushrooms; finished with a layer of creamy Dijon mustard</i>	10.95
West Coast <i>Wild BC Sockeye smoked salmon, fresh baby spinach, and red onions with a layer of herbed cream cheese</i>	11.95
Southwestern <i>Spicy chorizo sausage with melted white cheddar, fresh bell peppers, onion, and tomatoes; finished with our house-made smoked chipotle hot sauce</i>	10.95
The Swiss <i>A traditional savoury crêpe with melted Swiss cheese</i>	6.95
Ham and Cheese <i>A traditional savoury crêpe with melted Swiss cheese and smoked ham</i>	8.95
Marinated Roast Chicken <i>Marinated roast chicken and melted Swiss cheese; with a drizzle of mayonnaise</i>	8.95

Add Extra Fillings to Make it Your Own

Smoked Ham	2.00	Fresh Bell Peppers	1.50
Roasted Chicken	2.75	Roasted Onions	1.50
Montreal Smoked Meat	2.50	Diced Red Onions	1.50
Spicy Chorizo Sausage	2.50	Smoked Chipotle	
Thinly Sliced Prosciutto	3.50	Hot Sauce	0.50
Wild BC Sockeye		Brie Cheese	3.25
Smoked Salmon	3.50	Feta Cheese	2.50
Fresh Baby Spinach	1.50	White Cheddar	2.50
Fresh Tomatoes	1.25	Swiss Cheese	2.50
Sautéed Mushrooms	2.00	Cream Cheese	2.00
Basil Purée	1.00	Free-Run Egg	2.00

Sides

Fruit Cup	4.95
Side Salad	3.95
Soup du Jour	2.95
French Fries.....	2.95

Signature Sweet

Fresh Strawberry <i>Fresh sliced strawberries; sprinkled with sugar</i>	7.95
Nutella <i>Our most popular crêpe; filled with melted Nutella</i>	6.95
Fresh Strawberry and Banana <i>Fresh strawberries and bananas; sprinkled with sugar</i>	9.95
Basic Sweet <i>Your choice of Lemon Sugar, Sugar Butter, Cinnamon Sugar, or Organic Strawberry Jam</i>	4.95
French Toast <i>A light mixture of free-run eggs with pure maple syrup; sprinkled with cinnamon and icing sugar</i>	8.95
Stuffed French Toast <i>A light mixture of free-run eggs, pure maple syrup, creamy Brie cheese, and freshly sliced strawberries; sprinkled with cinnamon and icing sugar</i>	11.95
Banana Cheesecake <i>Fresh sliced bananas with cream cheese, caramel sauce, graham cracker crumbs; sprinkled with sugar</i>	10.95
Strawberry Cheesecake <i>Fresh sliced strawberries and strawberry jam with cream cheese and graham cracker crumbs</i>	10.95
Dark Chocolate <i>Melted Belgian dark chocolate</i>	6.95
Pure Maple Syrup <i>Locally-produced pure maple syrup</i>	7.95

Add Extra Fillings to Make it Your Own

Ice Cream Scoop	2.00	Fresh Strawberries	2.75
Chocolate, Vanilla, Strawberry		Cream Cheese	2.00
Nut	1.75	Pure Maple Syrup	1.25
Walnut, Hazelnut, Almond, Pistachio		Caramel	2.00
Banana	2.00	Graham Cracker Crumbs	1.00
Dark Chocolate	2.25	Cinnamon	0.50
Nutella	2.25	Coconut	1.00
House-Made Whipped Cream .	2.00		
Organic Strawberry Jam	2.25		

Soup & Salad

Soup du Jour <i>Made fresh in-house daily</i>	5.95
Beet & Goat Cheese Salad <i>Roasted and raw heirloom beets with pistachios and walnuts, creamy goat cheese, tender greens; finished with balsamic dressing</i>	11.95
Moroccan Salad <i>Moroccan spiced chicken with chickpeas, dates, radishes, cucumbers, grapes, greens, and pumpkin seeds; finished with pumpkin seed dressing</i>	14.95
Spinach, Strawberry & Seed Salad <i>Fresh baby spinach and strawberries with beets, grapes, pumpkin and sesame seeds; finished with feta cheese and citrus vinaigrette</i>	12.95
Grecque Salad <i>Fresh red pepper, red onion, tomato, cucumber, olives, and marinated feta cheese with grilled ciabatta finished with oregano dressing</i>	12.95

Café Crêpe Classics

Montreal Smoked Meat Mac & Cheese <i>Creamy cheese sauce with Montreal smoked meat, fresh tomatoes, and elbow macaroni; served with grilled garlic bread</i>	12.95
Spaghettini Pomodoro <i>Al dente spaghettini pasta with our house-made Pomodoro sauce, and Grana Padano cheese; served with grilled garlic bread</i>	12.95
Classic Chicken Strips <i>Breaded chicken tenders with our house-made honey dill dipping sauce; served with our classic French fries</i>	9.95
Classic Burger <i>Beef patty (6 oz.) with fresh lettuce, sliced tomatoes, sliced red onions, and mayonnaise on a fresh baked brioche bun; served with our classic French fries</i>	10.95

Burger Add Ons

Sautéed Mushrooms	1.50	White Cheddar	1.50
Roasted Onions	1.50	Swiss Cheese	1.50
Bacon	2.00	Brie Cheese	2.00

Sandwiches

Duck Club <i>Pulled duck confit, caramelized onion, crispy bacon, Gruyere cheese, fresh tomatoes, dijon mustard, and butter lettuce on toasted sourdough</i>	15.95
The Grilled Cheese <i>Swiss cheese, cheddar cheese, and chives, grilled to perfection on fresh baked sourdough bread; finished with pickled onions</i>	12.95
Marinated Vegetable & Hummus Wrap <i>Red pepper hummus, roasted beets, pickled red onion, with mixed greens and avocado purée in a flour tortilla</i>	11.95

All sandwiches come with your choice of fries, side green salad, or side soup du jour