



# Les Douceurs

## Les Crêpes Maisons

- La Madeleine** ..... 11.95  
Apple Compote & Whipped Cream
  - La Parc Monceau**..... 11.95  
Red Berries Confitures & Whipped Cream
  - La Butte aux Cailles**..... 11.95  
Honey, Fresh Lemon and Whipped Cream
  - La Ménilmontant**..... 11.95  
Nutella and Whipped Cream
  - La Saint Germain**..... 12.95  
Nutella, Banana & Whipped Cream
  - La Sayf**.....12.95  
Nutella, Strawberries & Whipped Cream
  - La Passy** .....12.50  
Strawberries and Whipped Cream
  - L'Odéon**.....10.50  
Sugar, Fresh Lemon & Whipped Cream
  - Champs-Élysées** .....13.95  
Nutella, Banana, Strawberries & Whipped Cream
- Add one or two Scoop of Vanilla Gelato to any crepe*

## Home-made Favorites

- Orange Blossom Crème Brûlée**  
*A subtle flavor added to the tradition*
  - Éclair au Chocolat**  
*Filled w/ pastry cream topped w/ Belgian Chocolate.*
  - Apple or Berry Pastry Tart**  
*Topped with Fresh berries or apple*
  - Choco Mia**  
*Flourless Belgian Chocolate Fondant*
  - Lemon Meringue Tart**
- Add one or two Scoop of Vanilla Gelato to any dessert*

Large selection of other cakes, tarts, pastries and cookies on display.

## Coffee & Tea

- Coffee
- Espresso
- Double Espresso
- Macchiato (noisette)
- Cappuccino or Café Au Lait
- Double Cap. Or Café Au Lait
- Café Mocha or Vanilla Latte
- Caramel Latte
- Whole Leaf Tea

*All coffees served hot or iced  
Please see our board.*

## Cold Drinks

- Tropical Iced Tea
- Fresh Lemonade
- Spring Water or Perrier
- Sprite, Coke, Diet Coke
- Orangina
- Apple Juice
- Cranberry Juice
- Fresh Squeezed OJ (Sm or L)
- Chocolate Milk

## Wine

- Mimosa.....10.50
- Prosecco Split
- Rose Côtes de Provence
- Sauvignon Blanc
- Chardonnay
- Pinot Grigio
- Cabernet Sauvignon
- Pinot Noir
- Malbec

**By the Glass, Carafe or Bottle  
Please see our table tent**

## Beer

- Stella Artois
- Hoegaarden
- Leffe
- Bud Light