

# Village creperie

## LES PETITES PLATS

**Chipotle Quesadilla:** Aged white cheddar, Mozzarella, Goats cheese w/ Chipotle pepper & Coriander Pesto folded in a Buckwheat Crepe & served w/ Sour cream 10.00 *\*add Chicken 3.00*

**Spinach Triangles:** House-made Whole Wheat Pastry filled w/ Spinach, Feta, Onion & Dill 9.00

**Tapenade:** Roasted Tomato, Shallot, Garlic & Black Olive spread on toasted Whole Wheat Baguette w/ warm Goats Cheese 8.00

**Fresh Tomato Bruschetta:** Chopped Tomato w/ Basil Pesto & Parmesan on Toasted whole wheat Baguette 8.00

**Kibbeh:** (Jean's specialty) Baked Organic, Extra-lean Ground Beef/ Spices, Onions, Pine Nuts & Bulgar Wheat w/ house made non-fat Yogurt 9.00

**Smoked Salmon Crêpe:** Smoked Salmon in a crêpe topped w/ Capers & house-made Buttermilk Dill & Garlic sauce 10.00

**Chicken Dumplings:** Organic Chicken & Cilantro in house made Whole Wheat Wrappers served w/ a Soy-Vinegar Dipping sauce 10.00

*\* ask for gluten free dumplings*

## LES SALADES

**Salade Maison:** Mixed Organic Lettuce, Red Onion, Cherry Tomato & Parmesan w/ a Red Wine Vinaigrette 9.00

**Mother Earth:** Organic Spinach in a Honey, Dijon & House made Yogurt dressing w/ Mandarin Oranges, Raisins, Apples & Grapes topped w/ Sunflower Seeds 10.00

**Pomme et Épinard:** Apples, Organic spinach, Toasted Walnuts, Parmesan & Raisins, in a Dijon vinaigrette 10.00

**Salade au Poulet:** Organic Chicken, Lettuce, Roasted Red Pepper, Goats Cheese, Toasted Pecans & Red onion w/ a Red Wine Balsamic vinaigrette 13.00

*\*add chicken to any salad 3.00*

## LES GALETTES

**Smokey Texas Chili:** Organic Extra Lean Ground Beef slow cooked w/ Garlic, Chipotle Peppers, Red & Green peppers, Plum Tomato & Kidney Beans topped w/ Aged White Cheddar, Mozzarella & Sour Cream 14.00

**Poulet Chimichurri:** Roasted Organic Chicken breast, w/ Aged White Cheddar, Mozzarella, Red Onion, Lettuce & Chimichurri dressing, topped w/ House-made Chili sauce 15.00

**Saumon avec le dressage de Pomme, de Dijon et de Citron:** Wild Pacific Salmon Filet in a Crêpe topped w/ a Dijon, Apple & Citrus Dressing 14.00

**Saumon et Moutarde:** Wild Pacific Salmon Filet, in a Crêpe, topped w/ a Buttermilk Dill, Grainy Mustard & Garlic Dressing 14.00

**Espagnola :** Spanish style blend of Pinto Beans, Tomato, Roasted Peppers, Onion, Celery, Carrot, Chili Pepper, Cheddar & Mozzarella, served w/ House-made Yogurt & Kalamata Olives 14.00

**Very Veggie:** Organic Spinach, Roasted Red Pepper, Caramelized Onion, Portobello Mushroom, Goats Cheese, Raisins & Basil Pesto 14.00

**Galette Fromage:** Aged white Cheddar, Mozzarella, Chopped green Onion, Sliced Tomato, & seasonal Herbs 10.00

**La Complète:** Omega Egg sunny side-up or flat, w/ Aged white Cheddar, Mozzarella, Red Onion, & Ham 10.00

***We are a Family-run Business and we take Pride in serving Healthy, Delicious food using Local and Organic ingredients.***

We accept Cash, Visa, MasterCard and Debit  
VILLAGE CREPERIE • 703 Belmont Ave West, Kitchener, Ontario N2M 1P1 • Tel. 519.576.5796 • [www.villagecreperie.ca](http://www.villagecreperie.ca)

We cannot accommodate separate cheques for tables of 5 or more

## LE DESSERT, LES CRÊPES

9.00

Dulce de Leche w/ Toasted Pecans, topped w/ Seasonal Fruit.

Organic Blueberries cooked w/ Orange zest served w/ Crème Fraîche.

Banana & Dulce de Leche w/ House made Yogurt. Banana w/ Chocolate.

Dulce de Leche w/ Pecans & Crème Fraîche.

Organic Vanilla Ice Cream w/ Chocolate or Caramel. Seasonal Fruits w/ Dulce de Leche or Chocolate.

Organic Banana, Peanut butter, Honey w/ Chocolate. Chocolate w/ Toasted Pecans & Crème Fraîche.

***\*add an extra topping 2.00***

***Including ice cream***

## LES FLAMBÉES

11.00

**La Suzette:** Crêpe de Froment soaked in Cognac, Orange Juice & zest, flambéed w/ Cognac & topped w/ Crème Fraîche or Chocolate

**Pomme au Miel:** Crêpe de Froment, sautéed Apples & Honey, flambéed w/ Cognac & topped w/ Crème Fraîche or Chocolate

**Fruits-Sucrés:** Crêpe de Froment, seasonal fresh fruits flambéed w/ Cognac & topped w/ Crème Fraîche or Chocolate

## TREATS

5.00

Lemon Sugar Crêpe  
Carrot Cake topped w/ Caramel Sauce & Crème Fraîche  
House-made Baklava  
Cinnamon Sugar Crêpe w/ Butter  
Sweet Crêpe topped w/ Organic Maple Syrup & Butter

## BOISSONS

**PROSECCO** – glass 9.00 bottle 34.00

**HOUSE RED** – glass 8.50 ½ Ltr. 22.00 | **HOUSE WHITE** – glass 8.50 ½ Ltr. 22.00

<b>BIÈRE</b>		<b>COCKTAIL</b>		<b>EAU, POP</b>		<b>JUS</b>	
Imported	6.00	Kir royale	9.50	San Pellegrino		Organic juice:	3.00
Domestic	5.50	Martini		Large bottle	6.00	apple	
		Cosmopolitan		Small bottle	3.00	cranberry	
*ask about gluten-free beer		Rye, Vodka,		Pop	2.00	Sparkling juices:	
		Rum, Gin				apple	
						apple/cranberry	
						white grape	
						red grape	
<b>APÉRATIF</b>		<b>DIGESTIF</b>		<b>SCOTCH</b>		<b>CAFÉ/TEA</b>	
Prosecco	9.00	Kahlua	9.50	Grants Blended	9.50	illy drip coffee	2.50
Campari		Disaronno		Glenfiddich	10.	Espresso	3.00
Dubonnet		Baileys		Cragganmore	10.5	Americano	
Ricard Pastis de Marseille		Cognac		Lagavulin		Cappuccino	4.00
Sambuca		Grand Marnier				Macchiato	
		Drambuie				Latté	
		Hennessy				Hot Chocolate	
		Calvados				Teas	2.50