

La Crêperie



BRETONNE

קרפרי מקומי



STUDIO 0304

  BRETONNE - 52 IBN GABIROL ST. | 03-6358221
22 SDEROT WASHINGTON ST | FLORENTINE | 03-9199773

VEGAN

Classic Vegan - vegan, cheese, tomatoes, onions, spinach, olives, coriander, garlic and arugula **32**

Artichoke a la Romana - vegan cheese, sun-dried tomatoes, green onions, pepper, garlic and arugula **38**

CHEESE

Classic - Emmental cheese, egg, tomatoes, onions, coriander, garlic and arugula **32**

Extra blue cheese | Anchovies | Artichoke **6**
Extra St Maure **8**

Labaneh & eggplant - potatoes, tomatoes, red onions, green beans, tahini, garlic, coriander, chilli, arugula **34**

Smoked cheddar - Emmental cheese, potatoes, spinach, garlic, chilli, olives and arugula **36**

Extra blue cheese | Anchovies | artichoke **6**
Extra St Maure **8**

St. Maure & honey - sliced almonds, black pepper and arugula **36**

St. Maure & greens - green onions, spinach, green beans, potatoes, chilli, garlic, and arugula **38**

Sheep Halomi - crème fraîche, onions, basilicum, mint, tomatoes and arugula **34**

FISH

Pickled Bonito fish - crème fraîche, onions, capers, coriander, garlic, sprinkle of lemon and arugula **38**

Salmon - crème fraîche, onions, sprinkle of lemon and arugula **36**
Extra Sainte Maure cheese **8**

Anchovies ORTIZ - Labaneh, potatoes, onions, green beans, garlic, sprinkle of lemon, chilli and arugula **34**

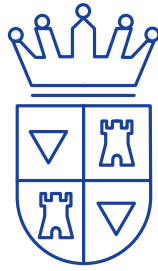
MEAT & CHEESE

Classic Pastrami - Emmental cheese, egg, tomatoes, onions, coriander, garlic, and arugula **36**

Extra blue cheese | artichoke **6** | Extra St Maure **8**

Duck breast - smoked cheddar, Emmental cheese, spinach, potatoes, onions, garlic, chilli and arugula **42**

Roast Beef - dijon mustard, emmental cheese, mimolette cheese, potatoes, garlic, conifit fresh oregano leaves, and arugula **38**



***VERY IMPORTANT!**
notify of any food allergies and gluten intolerance!



***Our savory crepes and part of sweet crepes are made of buckwheat!**



GOOD TO KNOW

Free raised eggs



Vegan cheese can be replaced by regular cheese free of charge

SWEETS

GLUTEN FREE VEGAN

French butter and sugar **18**

Lemon Cinnamon and sugar **18**

Tatin (Gluten free) - crème fraîche, apple and salted caramel, sliced almonds **28**

Chestnuts cream **24**

Season Jam - Crème fraîche and sliced almonds **24**

Salty caramel - Crème fraîche and sliced almonds **24**

Cheese cake and blackberries (Gluten free) **30**

Banoffee (Gluten free) - Dulce de Lecce, banana and roasted coconut **26**

Chabi hubby - Peanut butter, milk chocolate, and bagel crisps **24**

Peanut butter and season jam **22**

Tahina, Silan and sliced almonds (Gluten free) **22**

Banana, dark chocolate and concentrated milk **24**

Nutella **20**

Bretonnella - Home made chocolate **22**

SOFT DRINKS

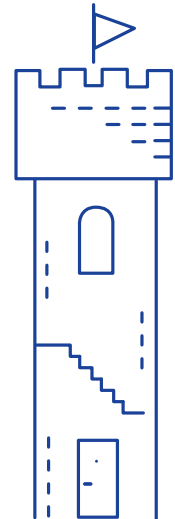
Cola | Zero | Sprite **10**
Fuzztea peach **10**
Ginger Ale **12**
Jomax **13**
Malt Black Beer **12**
Ferrarelle small | big **10/22**
San Pelegrino orange | lemon **10/22**
Mineral water **8**

BEERS

Goldstar **15**
Stella Artois **15**
Red Malka (Pale Ale) **25**
Brewdog (Gluten free) **26**
Daoura (Gluten free) **26**
1/3 draft beer **17**
1/2 draft beer **22**

Topping options for sweets 3

Salty peanuts
Dark chocolate pralin
Banana | Harix Halva
Milk chocolate praline
Sliced almonds
Concentrated milk
Roasted coconut



HOUSE WINE

Glass **15** / Bottle **42**

STRONG ALCOHOL

Pastis **15/8**
Jack Daniel's **28/15**
Rum **15/8**
Stolichnaya **15/8**
Arak Elite **15/8**
Campari **18/10**
Baileys **18/10**
Gin Hendrick's **32/18**
Martini Rosso **22**
Campari Soda **22**

CIDERS

Magners pear/apple 4,5% **20**
Val de Rance brut 4,5% (75cl) **45**
Westonos apple (75cl) **55**
Natural pear cider paura 2% **85**