

La Crêperie



BRETONNE

קרפרי מקומי



  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, egg, tomatoes, onions, coriander, garlic and arugula **32**
Extra blue cheese | Artichoke **6**
Extra St Maure | Anchovy Ortiz **8**

Labaneh & eggplant - potatoes, tomatoes, red onions, green beans, tahini, garlic, coriander, chilli, arugula **36**

Smoked cheddar - emmental, potatoes, spinach, garlic, chilli, olives and arugula **36**
Extra Blue cheese | Artichoke **6**
Extra St.Maure | Anchovy Ortiz **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**

Roquefort and beet cream - crème fraîche, beet cream, roquefort, chilli and urugula **38**

FISH

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

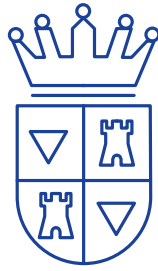
Salmon - crème fraîche, onions, sprinkle of lemon and arugula **38**
Extra St.Maure **8**

MEAT & CHEESE

Classic Pastrami - Emmental cheese, egg, tomatoes, onions, coriander, garlic, and arugula **38**
Extra Blue cheese | Artichoke **6**
Extra St Maure **8**

Lamb Bacon Cheddar- smoked cheddar, Emmental cheese, spinach, potatoes, onions, garlic, chilli and arugula **42**

Roast Beef - dijon mustard, emmental, Pecorino, potatos, garlic conift, fresh oregano leaves and arugula **42**



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 OPTION

French butter and sugar **18**

Lemon Cinnamon and sugar **18**

Tatin (Gluten free) - crème fraîche, apple and salted caramel, sliced almonds **30**

Chestnuts cream **26**

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

Salted caramel - Crème fraîche and sliced almonds **26**

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

Chabby hubby - Peanut butter, milk chocolate, and bagel crisps **26**

Peanut butter and season jam **24**

Tahini Silan & sliced almonds **24**

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

Nutella **20**

Bretonnella Homemade chocolate **24**

HOT DRINKS

Cappuccino (milk/soy) **10**
Espresso short/long **8** | double **10**
House tea **8**

SOFT DRINKS

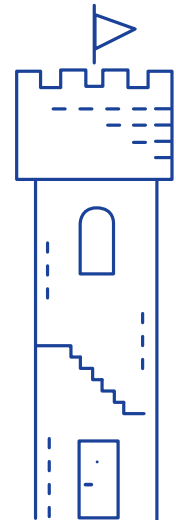
Cola | Zero | Sprite | Fuze tea **10**
Ginger Ale **12**
Jomax flavours **14**
Malt Black Beer **12**
S.Pelegrino orange/lemon **12**
Mineral water | Soda **8**

BEERS

Goldstar | Stella Artois **16**
Red Malka (Pale Ale) **26**
schnittzer brew (gluten free) **26**
Brewdog (Gluten free) **26**
Daoura (Gluten free) **26**
1/3 draft beer **18**
1/2 draft beer **22**

Topping options for sweets

Salty peanuts
Dark chocolate pralines
Banana | Harix Halva
Milk chocolate pralines
Sliced almonds
Concentrated milk
Roasted coconut
3



HOUSE WINE

Glass **15** / Bottle **42**
Bottle of White Wine **78**

STRONG ALCOHOL

Pastis **10** | **18**
Bushmills **12** | **20**
Stolichnaya **10** | **18**
Arak Elite **10** | **18**
Campari **12** | **20**
Baileys **16** | **24**
Gin Hendrick's **18** | **32**
Campari Soda **20**

CIDERS

Magners pear/apple 4,5% **20**
Hamutal and Tomer's cider **28**
Val de Rance brut 4,5% (75cl) **46**
Westonos apple (75cl) **56**
Natural pear cider paura 2% **86**