L'atelier

ARTISAN CREPES

Our menus

LUNCH MENU

Monday to Friday from 11h30 to 14h30 (delivery service available)

A glass of L'Atelier cider or apple juice
A Traditional savory crepe
A butter-sugar sweet crepe
A coffee

L'ATELIER MENU

A glass of L'Atelier cider or apple juice
One signature savory crepe
One signature sweet crepe

MENU 3 GALETTES

A glass of L'Atelier cider or apple juice
Two traditional savory crepes

KIDS MENU

Up to 12 years old

A glass of apple juice or water syrup
A traditional 2 square-inch crepe
A traditional sweet crepe or a scoop of ice cream

Signature savory crepes

VEGAN BOWL

Raymond
Cashew cream, free range egg, emmental cheese, mushrooms

Eugene
Andouille de Guéméné, onion, cider cuit, emmental cheese, mustard cream sauce

Gustave
Smoked beef, free range egg, raclette cheese, tomato confit, sour cream

Hubert
Chicken curry, free range egg, emmental cheese, mushrooms

Patrick J
Salmon tartare, pickles, free range egg, emmental cheese, tartare sauce

Paul
Gorgonzola cheese, potatoes with sour cream, lardons, fresh parsley, walnut kernel

Felix
Provolone sausage, Mother cheese, potatoes with sour cream, mustard

Henri
Raclette cheese, Spicy smoked ham, potatoes with sour cream, onion cider confit

Maurice
Mother cheese, smoked beef, onion

LEGUMEBURGERS

Richard
Goat cheese, caramelized apples, walnut kernel

Cesar
Tomato cheese salad, croutons, parmesan cheese, caesar sauce

Germain
Mother cheese, potatoes with sour cream, Raspberry cheese, walnut kernel and Tartare vinaigrette

Lenoir
Gorgonzola cheese, Spicy smoked ham, tomatoes confit, potato sauce

Bernard
Mozzarella di bufala, arugula, cherry tomatoes, grilled eggplant and zucchini, basil, walnut kernel, balsamic sauce

Jacques
Mozzarella, Mother cheese, smoked salmon, emmental cheese, black olives and chives

Marcel
Smoked salmon, fresh spinach, sour cream, lemon

Alfred
Salmon tartare, potatoes with sour cream, shallots, lemon, chives

LUTHERIES

Arsène
Raclette cooked ham, free range egg, emmental cheese

Gaston
Raclette cooked ham, rutabaga cheese, potatoes, truffle cream

Traditional savory crepes

Free range egg, cooked ham*, emmental cheese

Bacon, free range egg, emmental cheese

Cooked ham*, mushrooms, emmental cheese

Andouille de Guéméné, free range egg, emmental cheese

Free range egg, tomato confit, emmental cheese *

Mushrooms, free range egg, emmental cheese

2 ingredients of your choice: cooked ham*, mushrooms, emmental cheese, free range egg, tomato confit, bacon, Spicy smoked ham, onion confit, Mother cheese, Goat cheese, potatoes and cream *

Salads

Green salad
Green salad, cubed

Italian salad
Mozzarella di bufala, arugula, cherry tomatoes, grilled eggplant and zucchini, basil, walnut kernel, balsamic cream

Parisian salad
Lettuce, cooked ham, Spicy smoked ham, Raspberry cheese, walnut kernel and Tartare vinaigrette

Caesar Salad
Romaine lettuce, salad cherry tomatoes, croutons, parmesan cheese, Caesar sauce

Signature sweet crepes

SUGAR-BUTTER-CHOCOLATE SPREAD

Ginette
Hazelnut chocolate spread, caramelized almonds, whipped cream

Germaine
Hazelnut chocolate spread, fresh banana, caramelized almonds

Jeanne
Hazelnut chocolate spread, fresh banana, vanilla, cold ice cream

CHESTNUT CREAM

Georgette
Chestnut cream, vanilla ice cream, caramelized almonds, whipped cream

Lucette
Chestnut cream, chocolate, caramelized almonds

HOMEMADE CHOCOLATE - CLASSIC

Henriette
Chocolate, caramelized almonds, whipped cream

Albertine
Chocolate, caramelized almonds, caramelized almonds

Marianne
Chocolate, caramelized almonds, mint & chocolate craft ice cream

FLAMBED

Suzanne
Butter-sugar, Rum or Grand Marnier or Calvados

Pauline
Caramelized apples, caramelized almonds, Calvados

Traditional sweet crepes

Cluster 60% cocoa chocolate
Homemade butter salted caramel
Hazelnut chocolate spread L'Atelier by Crystal
Honey, lemon
Jam (strawberry, cherry, blueberry, apricot)
Maple syrup
Butter-sugar
Butter-sugar & lemon juice

Cold drinks

Evian Mineral Water 50cl
Water spring 1l
Coca-Cola, Coca Zero, Orangina, Ice Tea, Perrier 33cl
Orangina 25cl
Organic artisanal fruit juice 25cl
Orange or grapefruit juice 25cl
LOCAL LEMONADES (ROYAL TOUL, ELI)
L'Atelier apple juice
L'Atelier sparling apple juice

Hot drinks

Espresso
Espresso with a dash of milk
Coffee with cream
Coffee with cream
Cappuccino
Latte macchiato
Tea (Darjeeling, Earl Grey, Chamomile, Verveine, chocolate or coffee
Hot chocolate
Hot chocolate
Germinal tea or infusion

Beers

Beer of the moment
Mamers, Shandy
Bottle

Apéritifs & digestifs

Ricard 12cl
Pastis 51 12cl
Kir Royal Champagne 10cl
Ricard 12cl
Whisky 12cl
Calvados, Grand Marnier 3cl

Ciders and Perry

Artisanal cider
Organic brut cider
Poire cider
Perry

AOP CIDER PRODUCTION

Les 3 Frères - Dagny 25cl
Les 3 Frères - Coquin, Sauvé
Château de Lézergué - Organic
Domaine du Pommier - Agrafe bouche, Calvados barrel

Wines

AOP BORDEAUX WINES

La Jaure Rouge - Tourainne
Sauvignon Cabernet Franc
La Perrière - Sancerre
Pouilly Fumé

AOP PAYS D'OC WINES (IGP)

Rosé PYRUL - IGP Pays de Loire
Chardonnay - Pyrul
Cuvée Sauvignon - Pyrul
Sauvignon Blanc

AOP BORDEAUX WINES

Côtes de Provence

CHAMPAGNE

Brécourt Salmon Brut

Snack

FROM 3.00 €

SNACK BREAK

Monday to Friday from 14h30 to 17h30

One minute offer
One sweet crepe or one savory crepe or one pancake of your choice

WAFFLES OR PANCAKES

Tradition
Tour chaude - Choud homemade chocolate, homemade salted butter caramel, L'Atelier hazelnut chocolate spread, maple syrup, jam

Gourmandise
Choud homemade chocolate, caramelized almonds, homemade whipped cream

Gilberte
Butter salted caramel, caramelized almonds, homemade whipped cream

Ghislaine
Caramelized apple, caramelized almonds, homemade whipped cream

MILKSHAKES

Your choice: - Madagascar Bourbon Vanilla, dark chocolate, Belgian speculoos, Belgian chocolate, Alphonse mango, Guinness, passion fruit

Cocktail bar

CIDER BASED COCKTAILS

Apple Martini Cider 10cl 12
Vodka, cider, lime juice, Cointreau, maple syrup

Cider Mojito 10cl
Rum, cider, lime juice, cane syrup, fresh mint

Cider Hale 10cl
Vodka, cider, ginger beer, lime juice

Inside 10cl
cider, cider, green lime juice, elderflower liqueur

Spritz Cider 10cl
Aperitif, cider

Cider Bomb 10cl
Cinnamon whisky, cider, grenadine syrup

CLASSIC COCKTAILS

Mojito, Spritz...

VIRGIN COCKTAILS

Pomme d'amour 40cl
Sparkling apple juice, fresh mint, lemon juice, strawberry syrup, brown sugar

Circle 40cl
Sparkling apple juice, lemon juice, grenadine syrup

Peach Fizz 40cl
Peach juice, sparkling apple juice, lemon juice, strawberry syrup

Virgin Mojito 40cl
Sparkling apple juice, fresh mint, lime juice, cane syrup

Chantara 40cl
Orange and grapefruit juice, lemon juice, strawberry syrup

Rio 40cl
Orange juice, lemonade, lime juice, grenadine syrup

HAPPY HOUR

FROM 2:00 PM
TO 8:00 PM

Snacks to share

FROM 3.00 €

OUR FLOUGHY WHIPS
Cooked ham*, emmental cheese
Bacon, emmental cheese
Gorgonzola cheese, emmental cheese
Goat cheese, apple, walnut

www.artisanlecrepe.com
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ON TO GO CREPES

Flour from Moulin du Pavillon
Cidre Château de Lézergué
Chocolate and spread from Michel Cluizel

Nice prices to access, service includes the VAT in the sum except snacks, Marked in euros, Prices are subject to change without notice, Our dishes are prepared in a kitchen where allergens are present, Please inform us of your allergies, the list is available at the restaurant reception.