

CRÊPE FEST 2026

2-Course Special \$36

Choice of Appetizer or Dessert | Main Course



Appetizers

Bruschetta \$14

Tomato bruschetta mixed with fresh basil, oregano, feta, and a drizzle of balsamic glaze.

Smoked Salmon Roll \$14

House made dill sour cream spread, red onions, capers and smoked salmon.

Mushroom & Goat Cheese Crêpes \$14

Sautéed mushrooms in a balsamic vinegar with red onion and house made goat cheese spread. Topped with fresh arugula.

Savoury Crêpes

Gluten-free Crêpe +3

Octoberfest Crêpes \$25

Bratwurst and Octoberfest sausage slices sautéed with mushrooms and spinach in a Erdinger cream sauce. Served with side roasted red potatoes.

Seafood Medley \$25

Baby shrimp, baby scallops, and fish sautéed with carrots, zucchini and spinach, in a white wine cream sauce. Served with house greens.

Add lobster tail +12

Curry Ragu \$25

Tender lamb simmered with carrot, tomato, peppers, green peas, mushrooms, and apple in a fragrant curry sauce. Served with house greens.

Tafelspitz \$25

Slow-braised beef brisket with seasonal root vegetables in a red wine jus. Served with house greens.

Duck Crêpe \$25

Portobello mushrooms, Asparagus, parsnips finished in a rich red wine reduction with toasted almonds. Served with red roasted potatoes.

Jambalaya \$25

Shrimp, sausage, and chicken sautéed with mixed peppers, mushrooms, and green peas in a spicy tomato cumin sauce. Served with house greens

Pork Tenderloin \$25

Roasted pork tenderloin with mushrooms and zucchini, finished in a creamy roasted apple sauce. Served with house greens.

Dessert Crêpes

Romanoff \$14

Fresh strawberries in a strawberry sauce topped with ice cream of your choice.

Denmark \$14

Choice of ice cream. Topped with chocolate shavings and whipped cream. Served with warm chocolate sauce and crushed candied pecans.

Tutti Frutti \$12

Sautéed warm fresh fruits in Grand Marnier. Served with your choice of sorbet.

Coconana \$14

Caramel sauce with fresh cut bananas. Topped with coconut ice cream, icing sugar and coconut shavings.

Lemon Strawberry \$14

Lemon strawberry mousse served with fresh strawberries and lemon Chantilly.

Nutella \$14

Filled with Nutella chocolate spread and bananas. Topped with your choice of ice cream and icing sugar.

Apricot \$14

Filled with refined apricot lemo jam. Served with vanilla ice cream and topped with whipped cream + crushed pistachios.

