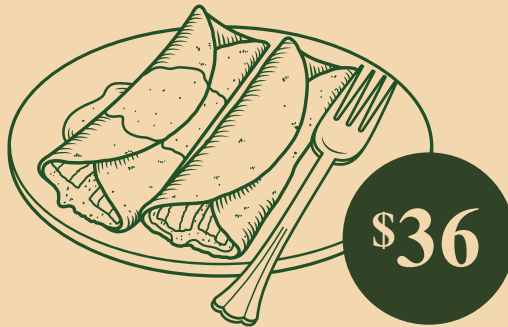


March 28 to April 14



CRÊPE FEST 2024



3 Course

Choice of:

½ Appetizer

Main Course

½ Dessert

Regular Coffee or Bagged Tea

Savoury Crêpes II

Gluten Free Crepe **add \$2**

Pork Tenderloin \$23

Carrots, zucchini, chick peas, tarragon cream sauce, side mixed greens

Beef Tenderloin \$23

Zucchini, asparagus, portobello mushrooms, parsnip, black pepper sauce, side brown rice

Duck Breast \$25

Portobello mushrooms, asparagus, parsnip, cranberries, roasted garlic port wine cream, side mixed greens

Smoked Salmon \$23

Bocconcini cheese, spinach, roasted pepper, red onions, capers, dill rose sauce, side saffron rice

Lobster & Baby Shrimp \$26

Leek, tomato, almonds, fennel, spinach, lemon saffron cream, side spinach and strawberry salad

2 and 3 course **add \$4**

Chicken Pineapple \$23

Sweet peppers, mushrooms, carrots, jalapeño, curry sauce

Tafelspitz \$23

Beef brisket, red cabbage, mushrooms, sautéed onions, garlic red wine cream sauce, side brown rice

Veggie Curry \$23

Chick peas, sweet peppers, carrots, red onions, zucchini, coconut curry sauce, side brown and wild rice pilaf

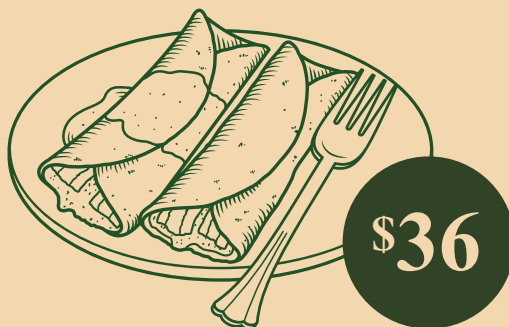


• Reservations Recommended •

March 28 to April 14



CRÊPE FEST 2024



3 Course

Choice of:

½ Appetizer

Main Course

½ Dessert

Regular Coffee or Bagged Tea

Dessert Crêpes II

Gluten Free Crepe **add \$2**

Apricot \$11

Filled with apricot mousse. Served with apricot chutney, pistachios and apricot-ginger ice cream

Lemon Raspberry \$11

Filled with lemon mousse and fresh raspberries. Served with raspberry sorbet

Cannelloni \$11

White and dark Lindt chocolate mousses. Served with coffee sauce and raspberry sorbet

Nutella \$11

Filled with hazelnut chocolate spread and bananas. Topped with hazelnut ice cream

Poppyseed \$11

Filled with a poppy seed white chocolate mousse. Garnished with marinated figs and served with beer ice cream

Palatschinken \$11

Four crêpes filled with apricot jam and served with a scoop of apricot-ginger ice cream

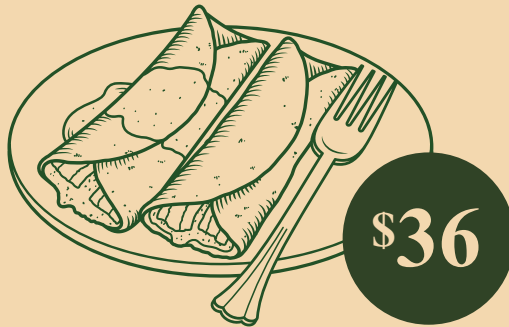


• Reservations Recommended •

March 28 to April 14



CRÊPE FEST 2024



3 Course

Choice of:

½ Appetizer

Main Course

½ Dessert

Regular Coffee or Bagged Tea

Appetizens

Gluten Free Crepe **add \$2**

Bruschetta \$10

Tomato bruschetta, roasted garlic cream, feta, arugula, balsamic

Mushroom & Goat Cheese Crêpes \$10

Sautéed mushroom medley, red onions, goat cheese, arugula

Eggplant Roll \$9

Savory crêpe, roasted eggplant, onions, feta, olive oil, herbs

Smoked Salmon Roll \$10

Dill sour cream, red onions, capers, mixed greens

Savoury Crêpes I

Gluten Free Crepe **add \$2**

Chorizo Sausage \$23

Onions, corn, mushrooms, mustard cream sauce, side rice

Hunter Schnitzel \$23

Breaded pork cutlet, potato, mushroom sauce, spinach, side sauerkraut

Bavarian Sausage \$23

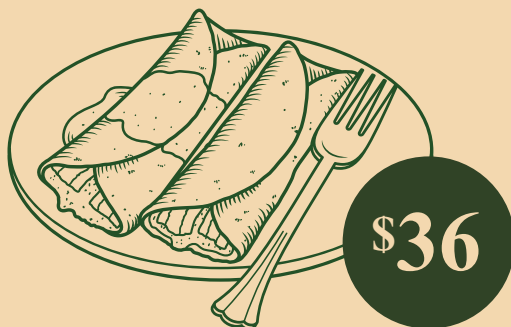
Sausage, sweet Bavarian mustard sauce, sauerkraut, rice, side mixed greens

• Reservations Recommended •

March 28 to April 14



CRÊPE FEST 2024



3 Course

Choice of:

½ Appetizer

Main Course

½ Dessert

Regular Coffee or Bagged Tea

Dessert Crêpes I

Gluten Free Crepe **add \$2**

Romanoff \$11

Strawberry sauce and fresh strawberries topped with a scoop of vanilla ice cream

Denmark \$11

Filled with your choice of ice cream and topped with chocolate shavings and whipped cream. Served with warm chocolate sauce

Tutti Frutti \$11

Sautéed warm fresh fruits and Grand Marnier. Served with a kiwi sorbet

Coconana \$11

Caramel sauce and fresh bananas. Topped with coconut ice cream and shredded coconut

Normandie \$12

Marinated apples, topped with sabayone and baked to perfection. Topped with a scoop of cinnamon ice cream

Tiramisu \$11

Filled with tiramisu ice cream. Garnished with whipped cream, fruit coulis and ladyfingers

Tropicana \$12

Filled with mango mousse, fresh tropical fruits and exotic sorbet



• Reservations Recommended •