

MENU IN
ENGLISH



DRINKS

CREPERIE
RESTAURANT
PRALINE et FLEUR DE SEL

CIDERS CELLAR

CARAFE 50 CL; DRY OR SWEET; IGP BRITTANY	7.20 €
BOTTLE 25 CL; DRY OR SWEET; IGP BRITTANY	3.70 €
RASPBERRY CIDER; 25 CL; VAL DE RANCE	3.70 €
GLASS 20 CL; DRY OR SWEET; IGP BRITTANY	3.40 €

TRADITIONAL CIDERS - BRITTANY- BT 75 CL

KERISAC (44); SWEET (2.5°)	11.80 €
SORRE (35); SWEET (2.5°)	13.90 €
KERISAC (44); DRY (5°)	11.80 €
HENRIOT (29); HALF DRY (5.5°)	15.50 €
SÉHÉDIC (29); DRY BIO (5.5°)	16.20 €
KERNÉ (29); DRY (4.5°)	14.90 €

BEERS CELLAR

TRADITIONAL BEERS - BRITTANY- BT. 33 CL

TELENN DU (56) STOUT; BUCKWHEAT (4.5°) BIO	5.80 €
DUCHESS ANNE (56) LAGER (7.5°)	5.80 €
CERVOISE (56) RED WITH HONEY & SPICES (6°)	5.80 €
MORGANE (56) LAGER (4.5°) BIO	5.80 €

BEERS FROM BELGIUM

LEFFE; LAGER (6.6°); DRAFT 25 CL	4.00 €
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WINES CELLAR

RED (SEE THE BOARD)	GLASS (14 CL)	3.00 €
WHITE (SEE THE BOARD)	FILLETTE (25 CL)	5.40 €
ROSÉ (SEE THE BOARD)	POT (46 CL)	9.90 €

SEASONAL WINE IN BOTTLE: SEE THE BOARD



APERITIFS & DIGESTIFS

WHITE WINE + BLACKCURRENT CREAM. 14 CL	4.00 €
BRITTANY KIR (DRY CIDER + CHESNUT CREAM). 20 CL	4.20 €
SHANDY (PANACHÉ) OR MONACO. 25 CL	3.50 €
WHISKY BRITTANY ARMORIK, SINGLE MALT. 4 CL	6.00 €
WHISKY BRITTANY EDDU, BUCKWHEAT. 4 CL	8.00 €
PASTIS. 2 CL	3.00 €
MARTINI WHITE OR RED. 5 CL	4.00 €
PORTO WHITE OR RED. 5 CL	4.00 €
FINE DE BRETAGNE (LAMBIG). 4 CL	6.00 €
GET 27. 4 CL	5.00 €
RUM HOMEMADE RUM WITH FRUITS AND SPICES. 2 CL	3.00 €
RUM HOMEMADE RUM WITH FRUITS AND SPICES. 4 CL	6.00 €

SODAS - JUICES

ORANGINA. 33 CL OR PEACH TEA. 33 CL OR SCHWEPES.	3.30 €
AGRUMES 33 CL OR ORANGE JUICE. 25CL OR PINEAPPLE JUICE.	25 CL
APPLE JUICE FROM BRITTANY. 25 CL OR SPARKLING APPLE	3.30 €
JUICE FROM BRITTANY. 25 CL	
BREIZH COLA (COLA FROM BRITTANY). 33 CL	3.30 €
COCA COLA. 33 CL OR COCA COLA ZERO 33 CL	3.30 €
WATER 25 CL + SYROP	1.50 €
LEMONADE OR LEMONADE + SYROP. 25 CL	2.50 €
SYROP IN EXTRA	0.30 €

WATER IN BOTTLE

CRISTALINE (STILL) 50 CL	1.50 €
VALS (SPARKLING) 75 CL	4.00 €
PERRIER (SPARKLING) 33 CL	3.30 €

COFFEE & HOT DRINKS

ESPRESSO OR DECAFFEINATED COFFEE	1.50 €
ESPRESSO + MILK	1.90 €
LARGE ESPRESSO	2.50 €
TEA (DARJEELING OR GREEN TEA OR GREEN TEA+MINT)	2.00 €
VERBENA TEA OR VERBENA + LIME-FLOWER TEA	2.00 €
MILK	0.40 €

SAVORY/SALTED GALETTES MADE OF BUCKWHEAT FLOUR GLUTEN FREE*

* GALETTES MAY CONTAIN TRACES OF GLUTEN. THIS DO NOT SUIT TO PEOPLE WITH **COELIAC** DISEASE.(GLUTEN INTOLERANCE).

ALL GALETTES ARE DECORATED WITH ARUGULA LEAVES, CHERRY TOMATO AND BALSAMIC CREAM

THESE SIGNS ■ ▲ ● REFER TO GALETTES AND CREPES AVAILABLE IN FORMULA FOR LUNCH.

BEURRE	SALTED BUTTER (RECOMMENDED AS APPETIZER) _____	4.00 €
ŒUF EMMENTAL	EGG + EMMENTAL CHEESE _____	6.20 €
EMMENTAL JAMBON	EMMENTAL CHEESE + HAM _____	6.80 €
ŒUF JAMBON	EGG + HAM _____	6.80 €
COMPLÈTE	■ EGG + EMMENTAL CHEESE + HAM OR CHORIZO OR BACON OR TURKEY (MEAT TO BE SPECIFIED WITH ORDER)	7.80 €
ROQUETTE	■ EGG + EMMENTAL CHEESE + ARUGULA LEAVES + CHERRY TOMATOES + BALSAMIC CREAM _____	7.80 €
FORESTIÈRE	■ EMMENTAL CHEESE + HAM + MUSHROOMS _____	8.00 €
GUÉMÉNÉ	EGG + EMMENTAL CHEESE + SAUSAGE MADE OF CHITTERLINGS + ONIONS FONDUE + DIJON MUSTARD _____	10.50 €
AVEYRONNAISE	EMMENTAL CHEESE + ROQUEFORT CHEESE + WALNUTS + MUSHROOMS + CHICKEN _____	11.50 €
LYONNAISE	EMMENTAL CHEESE + POTATOES + ONIONS FONDUE + SAUSAGE OF LYON + DIJON MUSTARD _____	10.50 €
PARISIENNE	EMMENTAL CHEESE + POTATOES + ONIONS FONDUE + MUSHROOMS + CHICKEN _____	11.00 €
GALIFLETTE	EMMENTAL CHEESE + REBLOCHON CHEESE + POTATOES + LARDONS _____	10.50 €
TREGOR	EMMENTAL CHEESE + ROQUEFORT CHEESE + LARDONS + POACHED PEAR _____	11.00 €
MARCELLIN	EMMENTAL CHEESE + ½ ST MARCELLIN CHEESE + ARUGULA LEAVES + WALNUTS + FIG JAM _____	10.50 €
3 FROMAGES	● ▲ 3 CHEESES: EMMENTAL + ½ ST MARCELLIN + REBLOCHON _____	9.00 €
SUPER COMPLÈTE	● ▲ EGG + EMMENTAL CHEESE + TOMATOES FONDUE + ONIONS FONDUE + HAM OR CHORIZO OR BACON OR TURKEY (MEAT TO BE SPECIFIED WITH ORDER)	10.00 €
SEGUIN	● ▲ EMMENTAL CHEESE + GOAT CHEESE + WALNUTS + HONEY + GREEN SALAD _____	10.00 €
VÉGÉTARIENNE	● ▲ EMMENTAL CHEESE + ARUGULA + TOMATOES + SHEEP MILK CHEESE + GRANA PADANO CHEESE + BALSAMIC _____	10.00 €
LARJEZENN	● ▲ EGG + EMMENTAL CHEESE + LARDONS + GREEN SALAD _____	10.00 €
LONDON	● ▲ EGG + EMMENTAL CHEESE + GOAT CHEESE + BACON + ARUGULA LEAVES + CHERRY TOMATOES _____	10.50 €
NORVÉGIENNE	● ▲ EMMENTAL CHEESE + LEEKS FONDUE + SMOKED SALMON + CREAM WITH CHIVES _____	10.50 €
GALETTE OF THE DAY	● ▲ SEE THE BOARD	
SAN MICHELE	EMMENTAL CHEESE + GOAT CHEESE + BACON + SHEEP MILK CHEESE + ARUGULA LEAVES + TOASTED ALMONDS + PESTO + CHERRY TOMATOES + BALSAMIC CREAM	13.00 €
FOIE GRAS (DINNER ONLY)	EMMENTAL CHEESE + PAN-SEARED FOIE GRAS + COLD CARAMELIZED APPLE + MUSHROOMS + JAM OF FIG + BALSAMIC AND TRUFFLE CREAM	15.00 €
5 FROMAGES	5 CHEESES: EMMENTAL + ½ ST MARCELLIN + GOAT + ROQUEFORT + REBLOCHON + ARUGULA LEAVES _____	13.50 €

PLEASURE IN EXTRA WITH GALETTE

GREEN SALAD AS SIDE DISH _____	2.00 €
EMMENTAL CHEESE OR ARUGULA LEAVES _____	1.50 €
1 EGG OR TOMATOES FONDUE OR ONIONS FONDUE OR LEEKS FONDUE OR POTATOES OR GOAT CHEESE OR REBLOCHON _____	1.70 €
MUSHROOMS OR HAM OR BACON OR CHORIZO OR TURKEY OR LARDONS _____	2.00 €

" THE ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, CONSUME IN MODERATION."

NET PRICES, SERVICE INCLUDED.

ORIGIN OF BEEFS: EU

Crêperie Praline et Fleur de Sel – 95 rue de Gerland – (F) 69007 Lyon – 04 72 70 61 34 - www.creperiepralineetfleurdesel.fr

Menu 2018Q3

DESSERT CREPES (SWEET) MADE OF WHEAT FLOUR

CREPERIE
RESTAURANT

THESE SIGNS ■ ▲ ● REFER TO GALETTES AND CREPES AVAILABLE IN FORMULA FOR LUNCH. 

SUCRE		SUGAR FROM COCONUT FLOWER _____	3.60 €
BEURRE SUCRE	■	SALTED BUTTER + SUGAR FROM COCONUT FLOWER _____	4.30 €
CITRON	■	LEMON JUICE + SUGAR FROM COCONUT FLOWER _____	4.70 €
CONFITURE	■	JAM (APRICOT OR FIG OR BLUEBERRY) _____	4.70 €
MIEL	■	HONEY _____	4.70 €
FRAMBOISE	■	RASPBERRY COULIS _____	5.40 €
CHOCOLAT	■	HOMEMADE CHOCOLATE _____	5.40 €
CARAMEL	■	HOMEMADE SALTED BUTTER CARAMEL _____	5.40 €
CHOCAR	■	HOMEMADE CHOCOLATE + SALTED BUTTER CARAMEL _____	5.40 €
SPÉCIAL CHEF		BUCKWHEAT GALETTE + SALTED BUTTER + SUGAR + WHISKY 2CL _____	7.50 €
TENTATION		POACHED PEAR + HOMEMADE CHOCOLATE + WHIPPED CREAM + GRILLED ALMONDS _____	7.50 €
PRALINE		CREAM OF PINK PRALINES + PISTACHIO NUTS _____	6.50 €
QUÉBEC	●	MAPLE SYRUP + CARAMELIZED PECAN NUTS _____	6.00 €
BELLE HÉLÈNE	●	POACHED PEAR + HOMEMADE CHOCOLATE _____	6.20 €
ANTILLAISE	●	BANANA + CHOCOLATE + COCONUT _____	7.00 €
ORIENTALE	●	HONEY + LEMON JUICE + GRILLED ALMONDS _____	7.00 €
DELICE	●	HOMEMADE CHOCOLATE + GRILLED ALMONDS + WHIPPED CREAM _____	7.20 €
QUIBERON	●	HOMEMADE SALTED BUTTER CARAMEL + CARAMELIZED PECAN NUTS + WHIPPED CREAM _____	7.20 €
CRÊPE OF THE DAY	●	SEE THE BOARD	
ANANAS		PINEAPPLE IN SPICED SYRUP + COCONUT + VANILLA ICE CREAM _____	8.00 €
CANCALE	▲	SALTED BUTTER CARAMEL + GRILLED ALMONDS + VANILLA ICE CREAM _____	7.50 €
MONT D'ARRÉE	▲	HOMEMADE CHOCOLATE + HOMEMADE SALTED BUTTER CARAMEL + VANILLA ICE CREAM _____	7.50 €
TATIN	▲	FRIED APPLE IN CARAMEL + SALTED BUTTER CARAMEL + VANILLA ICE CREAM _____	8.00 €
ARDÉCHOISE	▲	SWEETENED CHESTNUT PURÉE + TOASTED ALMONDS + CHESTNUT ICE CREAM _____	8.00 €

GUILTY PLEASURE IN EXTRA WITH CREPE

WHIPPED CREAM OR HOMEMADE CHOCOLATE OR HOMEMADE SALTED BUTTER CARAMEL OR GRILLED ALMONDS OR COCONUT OR PISTACHIO NUTS OR CARAMELIZED PECAN NUT OR LEMON JUICE OR RASPBERRY COULIS	1.50 €
1 SCOOP OF VANILLA ICE CREAM (OR ANOTHER FLAVOR OF YOUR CHOICE) _____	2.50 €
ALCOHOL 2 CL NOT FLAMBÉE (LAMBIG OR RUM OR GRAND MARNIER OR WHISKY) _____	2.50 €
ALCOHOL 3 CL FLAMBÉE (LAMBIG OR RUM OR GRAND MARNIER OR WHISKY) _____	3.70 €

3 LUNCH FORMULAS: SALTED GALETTE & SWEET CREPE

TUESDAY
TO FRIDAY

YOU CAN ADD ALL AVAILABLE EXTRAS TO FORMULAS

■ EXPRESS FORMULA ■

11.70 €

CHOICE OF GALETTE
REFER TO THIS SIGN ■

+

CHOICE OF SWEET CREPE
REFER TO THIS SIGN ■

● GOURMANDE FORMULA ●

14.20 €

CHOICE OF GALETTE
REFER TO THIS SIGN ●

+

CHOICE OF SWEET CREPE
REFER TO THIS SIGN ●

▲ DELICE FORMULA ▲

14.90 €

CHOICE OF GALETTE
REFER TO THIS SIGN ▲

+

CHOICE OF CREPE
REFER TO THIS SIGN ▲

LUNCH FORMULAS

TUESDAY TO FRIDAY LUNCH
EXCEPT PUBLIC HOLIDAY

CREPERIE
RESTAURANT
PRALINE et FLEUR DE SEL

SEE THE BOARD

STARTER OF THE DAY _____	5.00 €
DISH OF THE DAY _____	9.50 €
DESSERT OF THE DAY _____	5.00 €
STARTER + DISH OF THE DAY _____	12.90 €
DISH + DESSERT OF THE DAY _____	12.90 €
STARTER + DISH + DESSERT OF THE DAY _____	16.90 €
GALETTE + CREPE EXPRESS ■ _____	11.70 €
GALETTE + CREPE GOURMANDE ● _____	14.20 €
GALETTE + CREPE DELICE ▲ _____	14.90 €

OTHER CHOICES AVAILABLE WITH EXTRAS. SEE THE BOARD.

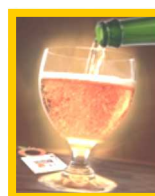


GLASS
OF WINE 14CL
3.00 €

EXPRESSO
1.50 €



BOTTLE OF
CIDER
3.70 €
DRY/SWEET 25CL



BIG SALADS

VÉGÉTARIENNE	GREEN SALAD + ARUGULA SALAD + CHERRY TOMATOES + POTATOES + OLIVES + BALSAMIC CREAM + SHEEP MILK CHEESE	10.50 €
POULET	GREEN SALAD + ARUGULA SALAD + CHERRY TOMATOES + OLIVES + BALSAMIC CREAM + CHICKEN	10.50 €

SALADS ARE SERVED WITH A HOMEMADE VINAIGRETTE (BALSAMIC VINEGAR, OLIVE OIL, COLZA OIL, DIJON MUSTARD)

ICE CREAMS & SORBETS

ICE CREAM & SHERBET	DARK CHOCOLATE, SALTED BUTTER CARAMEL FROM GUÉRANDE, CHESTNUT, VANILLA, STRAWBERRY
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OTHER ICE FLAVOUR OF THE DAY : SEE THE BOARD

1 SCOOP: 3.50 € 2 SCOOPS: 4.50 € 3 SCOOPS: 6.00 €

OUR ICE CREAM IS SOURCED FROM A TRADITIONAL ICE-CREAM MAKER. TO REPRODUCE THE ORIGINAL FLAVOURS, THE QUANTITY OF FRUITS USED IN THE MANUFACTURING OF ICE CREAMS AND SHERBETS EXCEED LEGAL MINIMUMS. TO APPRECIATE THEM PROPERLY AND EXCITE YOUR PAPIILLAE, OUR CUPS ARE WITHOUT ADDITION OF CREAM, FRUITS AND COULIS.

OMELETTES + SALAD (3 EGGS) _

COOKING IS RUNNY

OMELETTE WITH EMMENTAL CHEESE + ONIONS FONDUE _____	7.80 €
OMELETTE WITH EMMENTAL CHEESE + POTATOES _____	7.80 €
OMELETTE WITH EMMENTAL CHEESE + MUSHROOMS _____	7.80 €
OMELETTE WITH EMMENTAL CHEESE + LEEKS FONDUE _____	7.80 €

PLEASURE IN EXTRA WITH OMELETTE

1 EGG OR ONIONS FONDUE OR LEEKS FONDUE OR POTATOES	1.70 €
MUSHROOMS OR HAM OR BACON OR CHORIZO OR TURKEY	2.00 €

CHILD MENU < 10 YEARS, LUNCH & DINNER

CREPE WITH EMMENTAL CHEESE AND HAM	8.50 €
+ CREPE WITH SALTED BUTTER AND SUGAR OR 1 SCOOP OF ICE CREAM (VANILLA OR STRAWBERRY OR CHOCOLATE)	
+ 1 GLASS OF WATER SYRUP	
+ 1 SURPRISE	

