

SWEET CRÊPES

CRÊPE NATURE \$4.50
plain crepe

CRÊPE A LA CONFITURE \$5
choice of jam

L'ABEILLE \$5
honey, butter, whipped cream

LA NUTELLA \$6.50
crêpe with nutella

POMME A LA CANELLE \$7
roasted apples, cinnamon

LA SUCREE \$6
sugar farm butter, lemon

ADD FOR \$1: STRAWBERRIES, RASPBERRIES, BLUEBERRIES, BANANAS, WHIPPED CREAM, CARAMEL

SAVORY CRÊPES

LA CLASSIQUE \$7.50
ham, cheese, dijon mustard

LE CHAMPIGNON \$8.50
portobello mushroom, gruyere, thyme, garlic, truffle oil

LA BREAKFAST \$8.50
ham, egg, cheese

CHICKEN PISTOU \$8.50
chicken, gruyere, tomato, arugula, French pesto

NORVEGIEN \$9
smoked salmon, dill sauce, mixed greens, lemon juice

LA RACLETTE \$9
sliced potatoes, raclette cheese, prosciutto

PETIT JARDIN \$8.50
mushrooms, gruyere, spinach, turkey

• SUB TURKEY FOR HAM IN ANY CRÊPE •
for no extra charge



add for \$2:
HAM
CHICKEN
TURKEY
MUSHROOMS

add for \$1:
EGGS
ARUGULA
TOMATO



PASTRIES

ALMONDINE \$4
almond tart with custard and almond slices

APPLE GALETTE† \$4
puff pastry, apple compote, golden apples topped with apricot glaze

CHOCOLATE FLOURLESS \$4
dark chocolate cake, thin layers of raspberry jam

FLAN \$4
classic custard filling with a caramel glaze

BROWNIE \$4.25
chocolate brownie with walnuts

APPLE ALMOND FRUIT CAKE \$4.50
almond fruit cake, apple compote, almond crumble

APPLE DUTCH \$4.50
baked pancake filled with apples and spices

BERRY TARTELETTE \$4.50
almond cream baked in a sweet pastry crust topped with fresh berries

BLACK & WHITE \$5
chocolate cream with vanilla pastry cream

CHEESECAKE \$5
graham cracker crust, cheesecake filling, seasonal berry topping

NAPOLEON† \$5
puff pastry, pastry cream, framboise liquor covered with fondant

MADAGASCAR \$5
chocolate mousse, madagascar vanilla on top of a chocolate brownie

RASPBERRY TARTELETTE \$5
almond cream baked in a sweet pastry crust, topped with fresh berries

CASSIS WHITE CHOCOLATE \$5.50
almond macaron cake, white chocolate mousse, black currant mousse

CHOCOLATE MOUSSE† \$5.50
almond macaron cake, chocolate ganache, chocolate genoise, chocolate mousse

FRAISIER \$5.50
almond macaron cake, mousseline, vanilla biscuit, vanilla butter cream, fresh strawberries

OPERA \$5.50
almond joconde, coffee butter cream, chocolate

PASSION FRUIT BERRY \$5.50
almond macaron cake, mixed berries, vanilla biscuit, passion fruit mousse, passion fruit glaze

TIRAMISU \$6
mascarpone cheese, whipped cream, coffee syrup, dusted with cocoa powder

COOKIES:

CHOCOLATE CHIP \$2.75
PEANUT BUTTER \$2.75
OATMEAL CRANBERRY \$2.75

FLORENTINE* \$3
LINZER COOKIE \$3
COCONUT ROCHER†* \$2

MACARON* \$1.80
or 6 for \$9.50

* GLUTEN FREE
† NUT FREE

CAKES

	7"	9"
APPLE GALETTE	\$24	
BERRY TARTELETTE	\$24	/ \$36
CHOCOLATE FLOURLESS	\$24	/ \$36
BLACK & WHITE†	\$32	/ \$44
NAPOLEON BAND	\$28	
CHOCOLATE MOUSSE	\$32	/ \$44
FRAISIER	\$32	/ \$44
PASSION FRUIT BERRY	\$32	/ \$44
OPERA BAND	\$30	
CHEESECAKE	\$32	/ \$44
TIRAMISU	\$32	/ \$44
CASSIS WHITE CHOCOLATE	\$32	/ \$44
SACHER	\$32	

ECLAIRS

CHOCOLATE†	\$4
PISTACHIO	\$4
PARIS BREST	\$5.50

Crêperie

HOURS OF OPERATION:

MON-FRI
8AM-10PM

SAT & SUN
9AM-10PM



LE DISTRICT
EST. 2015

Pâtisserie

HOURS OF OPERATION:
9AM-10PM
daily

CUSTOM CAKES
please order 24 hrs
in advance

MACARON TOWER
\$280
please order 48 hrs
in advance
choose any flavor combination

