

Crêperie des Arts



Allergens: in our dishes, you can find: grain with gluten, crustaceans, eggs, fish, milk, nuts, celery and mustard.

Tel. : 04 50 20 02 14

www.creperiedesartsdivonne.fr

MENUS

MENU DU JOUR

(except weekends and public holidays)

A salad

The savoury crepe of the day

A sweet crepe (Choice page "sweet")

Or an ice cream scoop or coffee

13,50€

CHILDREN'S MENU

(every day)

(12 years old or less)

(without changes or supplements)

A savoury crepe, two fillings of your choice

(ham, cheese or egg)

A sweet crepe(Choice page "sweet") or an ice cream scoop

A syrup with water

9,50€

SALADS

CLASSICS

Mixed salad

lettuce, red cabbage, tomatoes and carrots

Small 7,00€

Large 10,50€

Savoy salad

mixed salad + emmental cheese + raw ham

Small 9,50€

Large 13,50€

Southern salad

mixed salad + corn + tuna + black olives

Small 9,50€

Large 13,50€

Northern salad

mixed salad + smoked salmon

Small 9,50€

Large 13,50€

Lyonnaise salad

*mixed salad + emmental cheese + croutons + diced bacon
+ a steam egg*

Small 9,50€

Large 13,50€

Bressanne salad

mixed salad + corn + chicken breast with curry + a steam egg

Small 9,50€

Large 13,50€

Gizzards salad

mixed salad + poultry gizzards + walnuts

Small 9,50€

Large 13,50€

Gex salad

*mixed salad + grated "Bleu de Gex" on soft bread + apples
+ walnuts*

Small 9,50€

Large 13,50€

SAVOURY CREPES

BUCKWHEAT CREPES

(20% wheat flour)

(all ingredients can be associated)

Classic ingrédients : ham, cheese, egg, mushrooms, raw ham, homemade tomato sauce.

One ingredient (basic savoury crepe) 6,00€

Two ingredients 7,50€

Three ingredients 9,00€

Four ingredients 10,50€

Five ingredients 12,00€

Ingredients with a supplement (1€00 per ingredient) : tuna, smoked salmon, gizzards of preserved poultry, chicken breast with curry, “Bleu de Gex”, coppa, goat cheese)

Salad supplement (green or mixed) 3,50€

COLD CREPES

Rolled wheat crepe with ham filled with garlic and herb cream cheese and a salad 12,50€

Rolled wheat crepe with smoked salmon filled with garlic and herb cream cheese and a salad 12,50€

SAVOURY PIE

of the day

Homemade savoury pie and a salad 10,00€

PLATE OF DELICATESSEN

(ham, coppa, raw ham, dry sausage, pickles and emmental)

Small 7,50€

Large 11,50€

SWEET CREPES

(WHEAT CREPES)

LES SUCREES

<i>Sugar</i>	3,00€
<i>Sugar and lemon</i>	3,50€
<i>Sugar and salted butter</i>	3,50€
<i>Homemade caramel salted butter</i>	4,50€
<i>Honey</i>	4,50€
<i>Maple syrup</i>	4,50€
<i>Homemade Jams</i>	4,50€
<i>Homemade Chocolate</i>	4,50€
<i>Nutella</i>	4,50€
<i>Chestnut cream</i>	4,50€
<i>Speculos</i>	4,50€
<i>Flaming supplement</i>	
<i>(Grand Marnier, Rum, Calvados, ...)</i>	4,50€

SWEET CREPES

(WHEAT CREPES)

FRUITS IN SYRUP

<i>Pears and hot chocolate</i>	6,50€
<i>Peaches and red berries coulis</i>	6,50€

FRESH FRUITS

<i>Banana and hot chocolate</i>	6,50€
<i>Sautéed apples and honey</i>	6,50€

<i>Extra whipped cream for all the crepes</i>	1,00€
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SWEET CREPES

(WHEAT CREPES)

ICED CREPES

Sugar + a scoop of ice cream + whipped cream 6,00€

Sugar + two scoops of ice cream + whipped cream
8,00€

Sugar + two scoops of ice cream + red berries coulis
+ whipped cream 9,00€

Sugar + two scoops of ice cream + hot chocolate
+ whipped cream 9,00€

DESSERTS

ICE CREAMS

<i>One scoop</i>	<i>2,20€</i>
<i>Two scoops</i>	<i>4,40€</i>
<i>Three scoops</i>	<i>6,00€</i>

Flavours :

*Sorbets : Blackcurrant - Lemon - Strawberry –
Raspberry - Coconut - Pear –
Blood Orange – Vine Peach*

*Creams : Coffee - Salted butter Caramel - Chocolate –
Pistachio - Hazelnut – Rum and raisin
– Vanilla.*

MILK-SHAKES

<i>All flavours (except lemon and blood orange)</i>	<i>5,00€</i>
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Have a look at our ice cream cups menu

<i>Extra sauce or coulis or whipped cream</i>	<i>1,00€</i>
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BEVERAGES

CIDERS

KERISSAC (corked cider) (dry or sweet)

<i>Bottle</i>	<i>(75 cl)</i>	<i>11,00€</i>
<i>Pitcher</i>	<i>(50 cl)</i>	<i>7,50€</i>
<i>Bowlful</i>	<i>(20 cl)</i>	<i>3,00€</i>

ECUSSON ROSE

<i>Bottle</i>	<i>(75 cl)</i>	<i>12,00€</i>
<i>Pitcher</i>	<i>(50 cl)</i>	<i>8,00€</i>
<i>Bowlful</i>	<i>(20 cl)</i>	<i>3,20€</i>

BORDELET (superior bio cider) (dry or perry)

<i>Bottle</i>	<i>(75 cl)</i>	<i>18,00€</i>
<i>Pitcher</i>	<i>(50 cl)</i>	<i>12,00€</i>
<i>Bowlful</i>	<i>(20 cl)</i>	<i>5,00€</i>

BEVERAGES

APERITIVES

<i>Ricard, Pernod</i>		<i>(2 cl)</i>	<i>2,80€</i>
<i>Bitter San Pellegrino</i>		<i>(10 cl)</i>	<i>4,00€</i>
<i>Martini, Suze, Porto, Campari</i>		<i>(4 cl)</i>	<i>3,50€</i>
<i>Pipper menthe</i>		<i>(4 cl)</i>	<i>5,00€</i>
<i>Whisky (J and B), Gin Vodka</i>			
<i>Baby (2cl)</i>	<i>4,00€</i>	<i>Entier (4cl)</i>	<i>7,50€</i>
<i>Whisky (Chivas 12 years)</i>			
<i>Baby (2cl)</i>	<i>5,00€</i>	<i>Entier (4cl)</i>	<i>9,50€</i>
<i>Whisky (Jura 16 years)</i>			
<i>Baby (2cl)</i>	<i>6,00€</i>	<i>Entier (4cl)</i>	<i>11,50€</i>

BEVERAGES

BEERS

<i>On tap (Kronenbourg TigreBock) (25 cl)</i>		<i>3,00€</i>
<i>On tap (Grimbergen of the moment) (25cl)</i>		<i>4,00€</i>
<i>Galopin Grimbergen</i>	<i>(15cl)</i>	<i>2,50€</i>
<i>Monaco</i>	<i>(25 cl)</i>	<i>3,20€</i>
<i>Picon with beer</i>	<i>(25 cl)</i>	<i>4,00€</i>
<i>Galopin (Kronembourg)</i>	<i>(15 cl)</i>	<i>1,80€</i>
<i>Galopin Monaco</i>	<i>(15 cl)</i>	<i>2,00€</i>
<i>Galopin Picon</i>	<i>(15 cl)</i>	<i>2,50€</i>
<i>Gessiennes Beers (organic and local)</i>		
<i>Blond, White or Ambered</i>	<i>(33 cl)</i>	<i>6,00€</i>
<i>Non Alcoholic Beers: Fourtel Twist (27,5 cl)</i>		<i>3,50€</i>
<i>(Lemon or Citrus)</i>		

BEVERAGES

SOFT DRINKS

Badoit, San Pellegrino, Evian

liter 6,00€

1/2 liter 4,00€

Perrier, Badoit, Sprite (33 cl) 3,50€

Fruit Juice (25 cl) 3,50€

Orangina, Schweppes tonic, Schweppes lemon,

Schweppes agrumes (25 cl) 3,50€

Vittel, San Pellegrino (25 cl) 3,50€

Coca Cola, Coca Cola Zero

(33 cl) 3,50€

Glass of Evian, iced-tea, milk or lemonade, with syrup or not

Large 3,00€

Medium 2,50€

Small (children) 1,50€

Pressed lemon (cold or hot) 4,00€

BEVERAGES

COFFEES and INFUSIONS

<i>Coffee</i>	<i>1,80€</i>
<i>with cream or milk</i>	<i>0,10€</i>
<i>Decaffeinated</i>	<i>2,00€</i>
<i>Big coffee</i>	<i>3,60€</i>
<i>with cream or milk</i>	<i>0,20€</i>
<i>Large decaffeinated</i>	<i>4,00€</i>
<i>Capuccino, renversé</i>	<i>3,50€</i>
<i>Hot chocolate with milk</i>	<i>3,50€</i>
<i>Tea, infusions</i>	<i>3,50€</i>
<i>+ milk or lemon</i>	<i>0,20€</i>
<i>Tea, infusions in a teapot</i>	<i>6,00€</i>
<i>White tea Chinese, cup</i>	<i>4,00€</i>
<i>White tea Chinese, pot</i>	<i>7,50€</i>
<i>Grog, Apicius hot wine</i>	<i>6,00€</i>
<i>Viandox, Hot wine</i>	<i>5,00€</i>

BEVERAGES

SUPERIOR TEAS AND INFUSIONS

Black Teas : Ceylan, Darjeeling, Breakfast

Flavoured Black Teas : Earl Grey Flower, Russian Taste, Vanilla, Red Fruits, Chinese and lemon, Chinese and cinnamon(Christmas tea)

Special Teas : Imperial Alpage, Childhood Memories, Morning Dew

Green Teas : Chinese Gunpowder, Mint, Sencha Japan

White Tea Chinese(Lychee)

Blue Tea Taiwanese Oolong

Red Tea South African Rooibos

Infusions : Mint, Chamomille, Verbena, Linden, Cézanne, Alpages, Slim-Slim, Yoga-Zen

(every hot water supplement will be charge as a tea pot)

Tea cup 3,50€

Tea pot 6,00€

Except the white tea (4,00€ and 7,50€)

BEVERAGES

DIGESTIVES

<i>Marc, Rum, Cognac</i>	5,00€
<i>Cognac superior, Calvados superior</i>	6,00€
<i>Armagnac, Pear Brandy, Mirabelle Brandy</i>	6,00€
<i>Fernet-Branca, Limoncello</i>	6,00€

CHAMPAGNE

(AOC)(Veuve A. DEVAUX)

<i>The bottle</i>	<i>(75 cl)</i>	58,00€
<i>The coupette</i>	<i>(12,5 cl)</i>	10,00€

BEVERAGES

WHITE WINES

CHARDONNAY (vintage vine) (IGP)(pays d'OC)

<i>Bottle</i>	<i>(75 cl)</i>	<i>16,50€</i>
<i>Carafe</i>	<i>(50 cl)</i>	<i>11,00€</i>
	<i>(30 cl)</i>	<i>6,50€</i>
	<i>(25 cl)</i>	<i>5,50€</i>
	<i>(20 cl)</i>	<i>4,50€</i>
<i>Large glass</i>	<i>(15 cl)</i>	<i>3,50€</i>

SAUVIGNON (vintage vine) (IGP)(pays d'OC)

<i>Bottle</i>	<i>(75 cl)</i>	<i>16,50€</i>
<i>Carafe</i>	<i>(50 cl)</i>	<i>11,00€</i>
	<i>(30 cl)</i>	<i>6,50€</i>
	<i>(25 cl)</i>	<i>5,50€</i>
	<i>(20 cl)</i>	<i>4,50€</i>
<i>Large glass</i>	<i>(15 cl)</i>	<i>3,50€</i>

BEVERAGES

WHITE WINES

BOURGOGNE ALIGOTE (AOP)(Belena)

<i>Bottle</i>	<i>(75 cl)</i>	<i>19,50€</i>
<i>Carafe</i>	<i>(50 cl)</i>	<i>13,00€</i>
	<i>(30 cl)</i>	<i>7,80€</i>
	<i>(25 cl)</i>	<i>6,50€</i>
	<i>(20 cl)</i>	<i>5,20€</i>
<i>Large glass</i>	<i>(15 cl)</i>	<i>4,00€</i>

GEWURZTRAMINER (AOC)(Wolfberger)

<i>Bottle</i>	<i>(1 liter)</i>	<i>26,00€</i>
<i>Carafe</i>	<i>(50 cl)</i>	<i>13,00€</i>
	<i>(30 cl)</i>	<i>7,80€</i>
	<i>(25 cl)</i>	<i>6,50€</i>
	<i>(20 cl)</i>	<i>5,20€</i>
<i>Large glass</i>	<i>(15 cl)</i>	<i>4,00€</i>

BEVERAGES

ROSES WINES

MOMENT DE BONHEUR

(IGP)(pays d'OC)

<i>Bottle</i>	<i>(75 cl)</i>	<i>16,50€</i>
<i>Carafe</i>	<i>(50 cl)</i>	<i>11,00€</i>
	<i>(30 cl)</i>	<i>6,50€</i>
	<i>(25 cl)</i>	<i>5,50€</i>
	<i>(20 cl)</i>	<i>4,50€</i>
<i>Large glass</i>	<i>(15 cl)</i>	<i>3,50€</i>

COTE DE PROVENCE

(AOP)(Bailli de Provence)

<i>Bottle</i>	<i>(75 cl)</i>	<i>19,50€</i>
<i>Carafe</i>	<i>(50 cl)</i>	<i>13,00€</i>
	<i>(30 cl)</i>	<i>7,80€</i>
	<i>(25 cl)</i>	<i>6,50€</i>
	<i>(20 cl)</i>	<i>5,20€</i>
<i>Large glass</i>	<i>(15 cl)</i>	<i>4,00€</i>

BEVERAGES

RED WINES

COTE DU RHONE

(AOC)(Rasteau Les Vigniers)

<i>Bottle</i>	<i>(75 cl)</i>	<i>16,50€</i>
<i>Carafe</i>	<i>(50 cl)</i>	<i>11,00€</i>
	<i>(30 cl)</i>	<i>6,50€</i>
	<i>(25 cl)</i>	<i>5,50€</i>
	<i>(20 cl)</i>	<i>4,50€</i>
	<i>Large glass</i>	<i>(15 cl)</i>

BEAUJOLAIS VILLAGE

(AOC)(Château de Lacarelle) ou

BORDEAUX

(AOC)(Château Bordeneuve)

<i>Bottle</i>	<i>(75 cl)</i>	<i>19,50€</i>
<i>Carafe</i>	<i>(50 cl)</i>	<i>13,00€</i>
	<i>(30 cl)</i>	<i>7,80€</i>
	<i>(25 cl)</i>	<i>6,50€</i>
	<i>(20 cl)</i>	<i>5,20€</i>
	<i>Large glass</i>	<i>(15 cl)</i>