



## **Food & Drink Menu**

## *Vad är galetter & crêpes?*

Crêpes och galetter kommer ursprungligen från Bretagne i Frankrike. Crêpes görs på vanligt vetemjöl, galetter görs på glutenfritt bovetemjöl. På Crêperiet har vi tagit konceptet vidare och vår meny är fylld med spännande och gott kombinationer!

Galetterna är matiga och fylls med ost, kött, eller vegetariska fyllningar. Crêpes är mer som vanliga pannkakor och serveras som efterrätt eller fika.

## *Vårt Team*

På Crêperiet är vi stolta över vårt internationella team. Alla våra medarbetare pratar perfekt engelska, men har varierande kunskaper i svenska men vi försöker alltid leverera fantastisk service oavsett språk!

Vänliga observera att vi förbereder crêpes och galetter upp till fyra åt gången och att de serveras färska från crêpejärnen. Vilket innebär att det blir en kort försening mellan servering av måltider till större grupper.

### *Allergier*

Var snäll att berätta för oss om du är allergisk mot någonting eller om du har speciella önskemål vad det gäller din mat - vi brukar kunna tillgodose det mesta!

## *What are galettes & crêpes?*

*Crêpes and galettes come from Bretagne in France. Crêpes are made with regular flour, while galettes are made with gluten-free buckwheat flour. At Crêperiet we have taken the concept further and our menu is filled with exciting and delicious combinations!*

*Galettes are a meal in themselves, and are filled with cheese, meat, fish and other savory ingredients. Crêpes are more than just pancakes, served as dessert or fika with decadent fillings.*

## *Our Staff*

*Crêperiet is proud to have a diverse team of international staff. You may encounter varying skill levels of Swedish, but we believe in great service no matter the language!*

*Please note that we prepare crêpes and galettes up to four at a time and serve them fresh from the crêpe irons, which means that there will be a short delay between serving meals to larger groups.*

## *Allergies*

*We try hard to accommodate all food preferences. Please let us know if you are allergic to something!*

### **Allergier**

Var snäll att berätta för oss om du är allergisk mot någonting eller om du har speciella önskemål vad det gäller din mat - vi brukar kunna tillgodose det mesta!

## *Small Dishes*

<b>Olives</b>	<b>45:-</b>
<b>Salted Almonds</b>	<b>45:-</b>
<b>Baudelaire</b>	<b>119:-</b>
Blini med stenbitsrom, rödlök, crème fraiche, gräslök <i>Blini with bleak roe, red onion, crème fraiche, chives</i>	
<b>Moreau</b>	<b>119:-</b>
Blini med chèvre, päron, honung, valnötter <i>Blini with goat cheese, pear, honey, walnuts</i>	

## *Galetter med fisk - Fish*

<b>Guetta</b>	<b>209:-</b>
Varmrökt lax, goudaost, rödlök, citron, ruccola, crème fraîche <i>Hot-smoked salmon, gouda, red onion, lemon, rocket, crème fraiche</i>	
<b>Henry</b>	<b>219:-</b>
Varmrökt lax, goudaost, getost, bladspenat, rödlök, citron, pepparrotscreme <i>Hot-smoked salmon, gouda, goat cheese, spinach, red onion, lemon, horseradish cream</i>	

### ***Allergier***

Var snäll att berätta för oss om du är allergisk mot någonting eller om du har speciella önskemål vad det gäller din mat - vi brukar kunna tillgodose det mesta!

## *Galetter med kött - Meat*

**Bonaparte** **169:-**

Skinka, goudaost, tomat, ruccola, dijonkräm  
*Ham, gouda, tomato, rocket, dijon mustard cream*

**Noah** **179:-**

Skinka, champinjoner, ägg, goudaost, bladpersilja, crème fraîche  
*Ham, mushroom, egg, gouda, parsley, crème fraîche*

**Toulouse-Lautrec** **189:-**

Gorgonzola, goudaost, lufttorkad skinka, valnötter, ruccola, honung  
*Gorgonzola, gouda, air-cured ham, walnuts, rocket, honey*

**Eiffel** **209:-**

Marinerad kalkon, rödlök, goudaost, tomat, ruccola, avokado, crème fraîche  
*Marinated turkey, red onion, gouda, tomato, rocket, avocado, crème fraîche*

**Daft Punk** **209:-**

BBQ pulled pork, rödlök, goudaost, tomat, ruccola, picklad rödlök,  
avokado, crème fraîche  
*BBQ pulled pork, red onion, gouda, tomato, rocket, pickled red onion,  
avocado, crème fraiche*

### **Kids Meal 79:-**

Minicrêpe med skinka, goudaost  
*Minicrêpe with ham and gouda cheese*

### **Kids dessert 79:-**

Minicrêpe med glasskula, chokladsås, och strössel  
*Minicrêpe with ice-cream, chocolate sauce, and sprinkles*

### **Allergier**

Var snäll att berätta för oss om du är allergisk mot någonting eller om du har speciella önskemål vad det gäller din mat - vi brukar kunna tillgodose det mesta!

# *Vegetarisk Galetter - Vegetarian*

<b>De Gaulle**</b>	<b>179:-</b>
Vitlöksfrästa champinjoner, bladspenat, rödbetor, tomat, goudaost <i>Garlic-fried mushrooms, spinach, beetroot, tomato, gouda</i>	
<b>Curie</b>	<b>169:-</b>
Chèvre, tomat, goudaost, ruccola, solrosfrön, honung <i>Goat cheese, tomato, gouda, rocket, sunflower seeds, honey</i>	
<b>Bonnaire</b>	<b>189:-</b>
Ägg, tomat, avokado, goudaost, spenat, crème fraîche <i>Egg, tomato, avocado, gouda, spinach, crème fraîche</i>	
<b>Chanel</b>	<b>179:-</b>
Chèvre, rödbetor, goudaost, solrosfrön, ruccola, honung, timjan <i>Goat cheese, beetroot, gouda, sunflower seeds, rocket, honey, thyme</i>	
<b>Saint Laurent**</b>	<b>189:-</b>
Gouda soltorkade tomater, champinjoner, rödlök, lingonsylt, ruccola, crème fraîche <i>Gouda, sundried tomatoes, mushroom, red onion, lingonberry jam, rocket, crème fraîche</i>	
<b>Bernard**</b>	<b>198:-</b>
Vitlöksfrästa potatisar, goudaost, brieost, gräddstekt spenat, rödlök <i>Garlic fried potatoes, gouda, brie, cream cooked spinach, red onion</i>	

Galetter märkta med \*\* kan göras vegansk.

*Galettes marked with \*\* can be made vegan.*

## **Allergier**

Var snäll att berätta för oss om du är allergisk mot någonting eller om du har speciella önskemål vad det gäller din mat - vi brukar kunna tillgodose det mesta!

# Crêpes

*Add vanilla ice cream 20:-/ Add whipped cream 15:-*

*Add Syster Jakobs flavor of the month 40:-*

<b>Asterix**</b>	<b>84:-</b>
<i>Smör, socker, kanel - butter, sugar, cinnamon</i>	
<b>Piaf**</b>	<b>89:-</b>
<i>Smör, socker, citron - butter, sugar, lemon</i>	
<b>Pepe Le Pew</b>	<b>94:-</b>
<i>Hallonsylt och grädde - jam and whipped cream</i>	
<b>Envyus**</b>	<b>94:-</b>
<i>Vaniljglass och chokladsås - vanilla ice-cream and chocolate sauce</i>	
<b>Zidane**</b>	<b>119:-</b>
<i>Nutella, välj mellan banan eller hallon - Nutella, choose banana or raspberry</i>	
<b>Antoinette</b>	<b>119:-</b>
<i>'Blåbärscheesecake' crêpe med färskostfyllning och blåbär - 'Blueberry cheesecake' crêpe with cream cheese filling and blueberries</i>	
<b>Sartre</b>	<b>129:-</b>
<i>Päron, ädelost, honung - pear, blue cheese, honey</i>	
<b>Rousseau**</b>	<b>134:-</b>
<i>Kaneläpplen, calvados, vaniljglass - cinnamon apples, calvados, vanilla ice-cream</i>	
<b>Amelie</b>	<b>139:-</b>
<i>Pistagekräm, pistagenötter, krokant, vaniljglass, - Pistachio cream, pistachio nuts, croquante, vanilla ice-cream</i>	

Crêpe märkta med \*\* kan göras vegansk

Crêpe marked with \*\* can be made vegan.

## **Allergier**

Var snäll att berätta för oss om du är allergisk mot någonting eller om du har speciella önskemål vad det gäller din mat - vi brukar kunna tillgodose det mesta!



## **Drinks**



# Cider by glass

Cider på glas / *Single serve options*

**Veckans cider** (cider of the week) (glass) **79:-**

## Écusson

Cidre Biologique Brut (5%) (glass) **69:-**

*Fruity, dry, nuanced taste, easy to drink*

*As the house cider, this pairs well with most of our menu.*

## Le Coq Toqué

Cidre Brut du Patron (5%) 33 cl **89:-**

*Fresh and fruity with hints of citrus; medium acidity. Pairs well with crêpes and chocolate.*

## Cidre Ponpon

Cidre Artisanal (4,5%) 37,5 cl **79:-**

*Full of character, hints of red apples, honey, almonds, straw and orange peel. Pairs well with meats.*

Våra cider serveras i en eller med en 'bolée', vilket är en traditionell keramisk kopp. De serveras cider på samma sätt i Bretagne!



*Our ciders are served in or with a 'bolée', a traditional ceramic cup which is how cider is served in Brittany!*

## *Riktigt Fransk Cider*

Riktig cider tillverkas genom att äpplen krossas och pressas och lämnas för att jäsa så att fruktsockret ombildas till alkohol. Olika sorters cider får man genom att blanda olika sorters äpplen och genom variation i jäsningsstiden. Alla cider i vårt utbud är ekologiskt tillverkade.

Vid cidertillverkning brukar man beräkna ett syrligt äpple på två söta och två bittra äpplen. Det syrliga äpplet ger friskhet, det bittra struktur och garvämnen och de söta mild smak och alkoholstyrka.

För att de färska fruktaromerna ska kunna bevaras ska cidern jäsas långsamt - kvalitetsproducenter låter cidern jäsa från några månader upp till över ett år. Jäsningen ska ske vid låg temperatur. Slutligen tappas cidern på Champagneflaskor.

## *Real French Cider*

*Real cider is made by crushing and pressing the apples and allowing the sucrose to ferment into alcohol. Different types of cider are obtained by mixing different kinds of apples and by varying the fermentation time. All ciders in our selection are organically made.*

*In cider manufacturing, you usually use one tart apple, two sweet, and two bitter apples. The tart apple gives freshness, the sweet apples give flavour and determines the strength of alcohol, and the bitter provides texture and colour.*

*In order to preserve the fresh fruit aromas, the cider must be fermented slowly - quality producers allow the cider to ferment from a few months to over a year. The fermentation should be at low temperatures. Finally, the cider is bottled in Champagne bottles.*



## Cider Bottles

### Écusson

Cidre Biologique Brut (5%) 75 cl **149:-**

*Fruity, dry, nuanced taste, easy to drink.*

*As the house cider, this pairs well with most of our menu.*

### La Galotière

Cidre Pays d'Auge (5%) 75 cl **239:-**

*Semi-dry with a hint of sweetness; goes well with fish & dessert.*

*Pairs well with more simple dishes and desert.*

Cidre Poiré (4%) 75 cl **239:-**

*Fresh & delicate pear cider with a little sweetness.*

*Pairs well with fish.*

### Julien Thurel

Cidre Cuvée Champêtre (5%) 75 cl **279:-**

*Acidic and dry with a clear character of apples with hints of spice..*

*Pairs well with more simple dishes.*

### Eric Bordelet

Poiré Authentique (4%) 75 cl **249:-**

*Fruity and fresh with a slight sweetness with hints of citrus.*

*Pairs well with goat cheese and gorgonzola.*

Brut (6,5%) 75 cl **229:-**

*Traditional dry cider with a balanced taste.*

*Pairs well with more complex dishes and bold flavors like Daft Punk and DeGaulle.*

Sydre Argelette (5%) 75cl

**350:-**

*Nuanced, fruity taste with slight sweetness, hints of winter apples, straw, apricot and honey.*

*Traditionally paired with buttery and cheesy dishes.*

## **Domaine de Kervéguen**

Brut (6%) 75 cl

**259:-**

*Full-bodied, semi-dry. The only cider that can be drunk in the Elysée Palace!*

*Pairs well with more complex and buttery dishes.*

## **Domaine Duclos Fougeray**

Cidre Tradition (5%) 75 cl

**229:-**

*Traditional Norman cider; medium acidity with hints of citrus & honey.*

*Pairs well with vegetarian dishes.*

## *Red Wine*

- Amalaya Malbec **109/485:-**  
(Argentina, 2022)  
*Hints of strawberries, raspberries and ripe fruit with a touch of pepper and spices*
- Amalaya Corte Unico **545:-**  
(Argentina, 2021)  
*Spicy aroma with flavors of marmalade and chocolate, a long and soft wine for relaxed enjoyment after dinner*
- Banfi Centine Rosso Toscana **489:-**  
(Italien, 2018)  
*Medium-bodied taste with balanced freshness, hearty with hints of plum*
- Colomé Malbec Estate, **695:-**  
(Argentina, 2021)  
*A wine with intense color with bright notes of blackberry, red fruits and hints of exotic flowers*
- Le Plan des Moines Châteauneuf-du-Pape **895:-**  
(Frankrike, 2016)  
*Tasty and big wine with notes of morels, licorice and cocoa; long aftertaste*

## *White Wine*

- Tarani Sauvignon Blanc **95/379:-**  
(Frankrike, 2019)  
*Green herbs and ripe citrus combined with fruit acidity and pleasant aftertaste.*
- Pfaff Black Tie Riesling Pinot Gris **495:-**  
(Frankrike, 2018)  
*Elegant and fruity taste with hints of mineral and citrus fruit; long aftertaste.*

## *Cava*

Loxarel A pèl Classic Penedés Brut

**99/389:-**

(Spanien, 2015)

*Dry, fresh and fruity taste with notes of yellow apples, orange, honey and minerals. Long, fresh aftertaste with balanced acidity. Organic and vegan.*

## *Rosé Wine*

Tarani Gamay Rosé

**95/379:-**

(Frankrike, 2018)

*Youthful and fruity taste of red berries, pink pepper with balanced acidity.*

## *Öl - Beer*

**Sibbarps Husbryggeri** – a microbrewery from Limhamn in Malmö

79 Lager, 50 cl (5%)

**89:-**

*Malty lager beer in South German style, light & fresh with moderate bitterness.*

Citra IPA, 33 cl (5.9%)

**79:-**

*Balanced malty beer with great fruitiness and bitterness.*

Hefe Weissbier, 50 cl (5.2%)

**89:-**

*Lightly spicy with hints of citrus, passion fruit and cloves.*

Folklager, 33 cl (3.5%)

**69:-**

*Malty hop bitterness with hints of citrus, herbs and peach.*

**Mikkeller** Drink in the Sun light beer, 33 cl (0.3%)

**49:-**

## *Pastis*

2 cl

### **Ricard Pastis**

**49:-**

Pastis is an aperitif, meant to drink before your meal. It is an anise-flavored liquor invented in France in the 1930's. Traditionally pastis is *diluted with water*, but can also be drunk pure.. Generally one would dilute about four to seven parts water to one part pastis.



## *Cocktails*

Mimosa	<b>99:-</b>
Aperol Spritz	<b>115:-</b>
Gin & Tonic, Bombay Sapphire	<b>115:-</b>
Gin & Tonic, Hendricks	<b>125:-</b>
Irish coffee	<b>119:-</b>
Norman coffee ( <i>med Calvados</i> )	<b>129:-</b>

## *Bar*

	4/6 cl
Jameson	<b>99/149:-</b>
Bowmore or Laphroaig	<b>109/159:-</b>
Plantation Rum Grande Reserve	<b>109/159:-</b>
Cognac - Renault Carte Noir or Rémy Martin	<b>109/159:-</b>

## *Calvados*

	per cl
Année Capucins Fine Calvados (40%)	<b>25:-</b>
Château du Breuil Calvados VSOP (40%)	<b>27:-</b>
Boulard Calvados (40%)	<b>28:-</b>

## *Pommeau*

	6 cl
La Ribaude (17%)	<b>79:-</b>
Ponpon (17%)	<b>89:-</b>
Domaine Duclos Fougeray (17%)	<b>89:-</b>



## *Soft Drinks*

### **Soft Drinks**

Loka, naturell eller citron (25 cl)	<b>29:-</b>
Coca-Cola, Coca-Cola Zero (25 cl)	<b>35:-</b>
Orangina (25 cl)	<b>39:-</b>
Apple or Orange Juice (regular/kids)	<b>25/20:-</b>
Milk (regular/ kids)	<b>20/15:-</b>

### **Cider (alcohol-free)**

La Mere Poulard (0%) (glass/bottle)	<b>49/109:-</b>
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### **Wine**

Vintense Merlot (0%) (glas/flaska)	<b>69/170:-</b>
Vintense Chardonnay (0%) (glas/flaska)	<b>69/170:-</b>

## *Coffee and warm drinks*

Bryggkaffe (filter coffee)	<b>39:-</b>
Tea	<b>35:-</b>
Iste (glas/karaff)	<b>39/69:-</b>
Varm choklad (hot chocolate)	<b>49:-</b>
<i>med vispgrädde (with whipped cream)</i>	<b>59:-</b>
Matcha Latte	<b>49:-</b>
Chai Latte	<b>49:-</b>
Single / Double Espresso	<b>32/39:-</b>
Americano	<b>40:-</b>
Cappuccino	<b>45:-</b>
Café Latte / Islatte	<b>45:-</b>
<i>with syrup</i>	<b>+5:-</b>



LOTSHOTELLET  
— KÄRINGÖN —

Lotshotellet is our cozy, idyllic hotel with only six rooms on the paradise island of Käringön. Located far out in the archipelago between Marstrand and Lysekil, bookings are open from the end of April until Christmas.

[Lotshotellet.se](http://Lotshotellet.se)



club nordic  
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If you are a keen skier, we invite you to join us in St Anton. We promise you an extra-ordinary skiing vacation in the world's best resort.

[Clubnordic.at](http://Clubnordic.at)



*Millas Villa*  
- LUND -

Millas Villa was built in 1926 as a private villa, but we turned the house into a boutique hotel with 13 rooms in 2018. This peaceful hotel is located on Hantverksgatan, only a few minutes from Central Station.

[Millasvilla.se](http://Millasvilla.se)



Hotell Oskar, just around the corner from Crêperiet, is a townhouse built in 1865. The eight room establishment is currently ranked the number one hotel in Lund on TripAdvisor.

[Hotelloskar.se](http://Hotelloskar.se)

Våra fina kuddar kommer från våra vänner på

Shyness Interior



*Shyness*  
INTERIOR