



Food & Drink Menu

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!

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.

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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!

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Small Dishes

Olives	45:-
Salted Almonds	40:-
Baudelaire	109:-
Blini med stenbitsrom, rödlök, crème fraiche, gräslök <i>Blini with bleak roe, red onion, crème fraiche, chives</i>	
Moreau	109:-
Blini med chevré, päron, honung, valnötter <i>Blini with goat cheese, pear, honey, walnuts</i>	

Galetter med fisk - Fish

Guetta	199:-
Varmrökt lax, goudaost, rödlök, citron, ruccola, crème fraîche <i>Hot-smoked salmon, gouda, red onion, lemon, rocket, crème fraiche</i>	
Henry	209:-
Varmrökt lax, goudaost, getost, bladspenat, rödlök, citron, pepparrotscreme <i>Hot-smoked salmon, gouda, goat cheese, spinach, red onion, lemon, horseradish cream</i>	

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Galetter med kött - Meat

Bonaparte **159:-**

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

Noah **169:-**

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

Toulouse-Lautrec **179:-**

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

Eiffel **179:-**

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

Daft Punk **189:-**

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

Kids Meal 79:-

Minicrêpe med skinka, goudaost
Minicrêpe with ham and gouda cheese

Kids dessert 69:-

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

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Vegetarisk Galetter - Vegetarian

De Gaulle**	169:-
Vitlöksfrästa champinjoner, bladspenat, rödbetor, tomat, goudaost <i>Garlic-fried mushrooms, spinach, beetroot, tomato, gouda</i>	
Curie	159:-
Chèvre, tomat, goudaost, ruccola, solrosfrön, honung <i>Goat cheese, tomato, gouda, rocket, sunflower seeds, honey</i>	
Bonnaire	169:-
Ägg, tomat, avokado, goudaost, spenat, crème fraîche <i>Egg, tomato, avocado, gouda, spinach, crème fraîche</i>	
Chanel	169:-
Chèvre, rödbetor, goudaost, solrosfrön, ruccola, honung, timjan <i>Goat cheese, beetroot, gouda, sunflower seeds, rocket, honey, thyme</i>	
Saint Laurent**	179:-
Gouda soltorkade tomater, champinjoner, rödlök, lingonsylt, ruccola, crème fraîche <i>Gouda, sundried tomatoes, mushroom, red onion, lingonberry jam, rocket, crème fraîche</i>	
Bernard**	189:-
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.*

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Crêpes

*Add vanilla ice cream 20:-/ Add whipped cream 15:-
Add Syster Jakobs flavor of the month 40:-*

Piaf**	79:-
<i>Smör, socker, citron - butter, sugar, lemon</i>	
Asterix**	79:-
<i>Smör, socker, kanel - butter, sugar, cinnamon</i>	
Pepe Le Pew	89:-
<i>Hallonsylt och grädde - jam and whipped cream</i>	
Envyus**	89:-
<i>Vaniljglass och chokladsås - vanilla ice-cream and chocolate sauce</i>	
Zidane**	99:-
<i>Nutella, välj mellan banan eller hallon – Nutella, choose banana or raspberry</i>	
Antoinette	109:-
<i>‘Blåbärscheesecake’ crêpe med färskostfyllning och blåbär - ‘Blueberry cheesecake’ crêpe with cream cheese filling and blueberries</i>	
Sartre	119:-
<i>Päron, ädelost, honung - pear, blue cheese, honey</i>	
Rousseau**	129:-
<i>Kaneläpplen, calvados, vaniljglass - cinnamon apples, calvados, vanilla ice-cream</i>	
Amelie	129:-
<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.

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Drinks

Cider by glass

Cider på glas / *Single serve options*

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

Écusson

Cidre Biologique Brut (5%) (glass) **59:-**

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 Fougerey

Cidre Tradition (5%) 75 cl

229:-

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

Pairs well with vegetarian dishes.

Red Wine

d'Autrefois Pinot Noir

95/389:-

(Frankrike, 2018)

Soft tannins and fresh fruitiness with hints of cherry and raspberry. Well-balanced with a pleasant aftertaste.

Mesta Tempranillo

389:-

(Spanien, 2017)

Organic medium-bodied spicy wine with notes of red berries and licorice. Fresh aftertaste with round tannins.

Banfi Centine Rosso Toscana

489:-

(Italien, 2018)

Medium-bodied taste with balanced freshness; hearty with hints of plum.

Le Plan des Moines Châteauneuf-du-Pape

895:-

(Frankrike, 2016)

Flavorful full-bodied wine with notes of morels, licorice and cocoa; lingering 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	99:-
Aperol Spritz	115:-
Gin & Tonic, Bombay Sapphire	115:-
Gin & Tonic, Hendricks	125:-
Irish coffee	119:-
Norman coffee (<i>med Calvados</i>)	129:-

Bar

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

Calvados

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

Pommeau

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

Soft Drinks

Soft Drinks

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

Cider (alcohol-free)

Äppelmust, La Mere Poulard (0%) (glass/bottle)	39/99:-
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Wine

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

Coffee and warm drinks

Coffee from Solde Coffee roastery in Malmö

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



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



club nordic
— St Anton —

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



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



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

Våra fina kuddar kommer från våra vänner på

Shyness Interior



Shyness
INTERIOR