

Savory Crêpes

BRETAGNE CREPE.....\$11.50

Fleur de Lis baked ham, Gruyère cheese, and fresh asparagus. Served with a side salad of mixed organic greens & balsamic vinaigrette.

MAMA MIA\$10.95

Italian sausage, sweet peppers and onions with fresh mozzarella cheese folded in a crepe. Served with a salad of organic mixed greens.

CHILI CON CREPE.....\$10.95

Homemade chili con carne, cheddar cheese, scallions & a dollop of sour cream. Side salad.

LA SORBONNE.....\$10.95

Fresh asparagus, sun-dried tomatoes, and chèvre (goat cheese). Served with our salad.

CHICKEN BECHAMEL.....\$11.95

Sautéed chicken with your choice of broccoli or mushrooms and topped with a creamy béchamel sauce. Organic salad included.

CREPE MARCEL.....\$10.95

Swiss Gruyère cheese, spinach, and sautéed mushrooms. C'est magnifique! Organic side salad with balsamic vinaigrette included.

LEFT BANK.....\$11.50

Fleur de Lis Ham, melted Gruyère cheese, and tomatoes. Served with an organic side salad.

Additional charge for add-ons or substitutions

TAJ MAHAL\$11.95

A delicious Indian curry - chicken, apples, cauliflower, onions, raisins, and zesty Indian spices-wrapped in a crepe. Includes side salad.

RATATOUILLE.....\$9.95

Roasted eggplant, peppers, zucchini, and yellow squash with fresh basil & Herbes de Provence. Organic side salad included.

CAMBRIDGE CREPE.....\$10.25

New York cheddar cheese, fresh broccoli and juicy tomatoes. Served with an organic salad.

UPPER WEST SIDER.....\$12.25

Nova Scotia salmon, cream cheese, & scallions rolled in a crepe. Organic salad included.

CREPE HELOISE.....\$10.95

A mild goat cheese, grape tomatoes, scallions & fresh basil. Absolutely delicious! Salad too.

GODFATHER'S GARDEN.....\$10.95

Crepe stuffed with Portobello mushrooms, fresh basil, diced tomatoes, roasted garlic and mozzarella cheese. Served with a side salad.

ST. TROPEZ CREPE.....\$11.95

Sautéed chicken, artichoke hearts, kalamata olives, sun-dried tomato & capers. This crepe has a real Mediterranean flair. Includes an organic side salad with balsamic vinaigrette.

Pommes Frites

Handcut each day, pommes frites are a Ravenous specialty. In keeping with the European tradition, our Belgian-style French fries are twice cooked for twice the flavor in 100% pure peanut oil. Golden, crispy frites are served in paper cones - try them with a dipping sauce.

Small \$3.25

Medium \$4.75

Large \$5.95

***** **Dipping Sauces (.75 extra)** *****

Aioli (Garlic Mayo)

Horseradish Mayo

Teriyaki Mayo

Pesto Mayo

Barbecue Mayo

Blue Cheese Sauce

Cajun Spicy Mayo

Honey Mustard Sauce

Russian Mayo

RAVENOUS

Sweet Crêpes

BANANA-FO-PHANA.....\$7.25

Chocolate-hazelnut spread and sliced bananas dusted with vanilla powdered sugar. Topped with a dollop of real whipped cream.

STRAWBERRY FIELDS.....\$7.95

Fresh strawberries combined with a delicate sauce of vanilla, sugar, and butter. Finished with whipped cream. Sure to make you smile!

LEMON BLOSSOM.....\$5.75

A sweet crepe spread with a thin layer of our tart & tangy lemon curd. Topped with fresh whip cream & a wedge of lemon. Perfect!

BLUEBERRY ZEPPELIN.....\$8.25

Fromage blanc (a creamy white farmers cheese sweetened with sugar, orange oil & vanilla) topped with blueberries and blueberry syrup.

DIVINE DECADENCE.....\$8.25

A chocolate lover's dream! This crepe features warm brownie filling made with Callebaut Belgian chocolate. Drizzled with rich, dark chocolate sauce & topped with whip cream.

CONFITURE CREPE.....\$5.75

Your choice of imported fruit jam (apricot, blueberry, raspberry, strawberry, or orange) topped with sweetened sour cream.

SARAH'S FAVORITE.....\$8.50

Chocolate hazelnut spread and ripe, juicy strawberries in a crepe topped with a dollop of freshly whipped cream.

MERRY BERRY.....\$7.95

A delectable mixed-berry crepe (blueberries, strawberries & raspberries). Topped with a big dollop of freshly whipped cream.

FRENCH KISS\$5.75

Chocolate-hazelnut spread dusted with vanilla powdered sugar and finished with whipped cream. Melts in your mouth.

DULCE DE LECHE\$6.95

Our own butterscotch-caramel spread rolled in a crepe with toasted pecans. Served with whip cream & sliced peaches.

Add whipped cream, sour cream, or chocolate syrup for .75 per item. Real maple syrup for \$1. Add bananas for \$1.95 or strawberries \$3.25

CREPE ANTOINETTE.....\$7.95

Apples, pears, and plump cranberries combined with fresh-squeezed oranges, brown sugar, & lemon zest. Finished with whipped cream.

BLUEBERRY JAMBOREE.....\$7.95

Luscious, juicy blueberries in a crepe drizzled with real Vermont maple syrup & dusted with powdered sugar. Delicate and delicious!

CREPE RHUBARBE\$8.25

Rhubarb, strawberries and apples. This crepe is irresistible - with just enough sugar & a dash of coriander. Topped with whip cream.

** All major credit cards accepted. Kindly present Entertainment Coupon upon ordering (only 1 coupon per party) **

Sorry, no separate checks. Eighteen-percent service charge added to parties of 7 or more.

Visit our website at www.ravenouscrepes.com

Hard Cider

WOODCHUCK AMBER DRAFT CIDER

*A crisp and refreshing hard-apple cider. Golden & medium-bodied.
In France, hard ciders are the drink of choice when enjoying savory crepes.*

Wine

SHIRAZ, BAROSSA ESTATE.....

Full-bodied and rich, with gripping aromas of ripe berries & cinnamon spice.

MERLOT, BLACKSTONE.....

A delicious medium-bodied red wine with a solid core of cherry fruit.

CABERNET SAUVIGNON, ROSEMOUNT.....

Cassis, cherry, cedar & spicy oak are the primary aromas of this red wine.

CHARDONNAY, HESS SELECT.....

A dry & flavorful white wine. Green-apple fruit paired with a bit of oak,

PINOT GRIGIO, ECCO DOMANI.....

Light-bodied with a dry slightly fruity taste. Pair with chicken & light sauces.

SAUVIGNON BLANC, MATUA VALLEY.....

A vibrant award-winner from New Zealand, with gooseberry & pear highlights

WHITE ZINFANDEL, R.H.PHILLIPS.....

A light & delicately fruity blush wine. Fresh berry aromas and flavors.

Beer & Ale

HENNEPIN ALE

A golden ale with a champagne like effervescence. Crisp and refreshing.

OMMEGANG ABBEY ALE

Dark & rich Belgian-style ale, with fruit overtones. Light, not heavy.

PAULANER HEFEWEIZEN

Smooth body & cloudy golden color, served with a lemon wedge.

STELLA ARTOIS, HEINEKEN OR AMSTEL LIGHT

Cold Drinks

**PINK LEMONADE, ICED MOROCCAN MINT TEA, SODAS, OR
SPARKLING WATER**

Hot Drinks

COFFEE, ESPRESSO AND BLACK, GREEN OR HERBAL TEAS