



Serving Lunch
Dinner & Brunch
View our hours online
Saratoga Springs, New York

RAVENOUS

← crêperie →

We are committed to sourcing the highest quality ingredients available to prepare daily from scratch your favorite crêpes, sauces, frites and beverages.



POMMES FRITES ^{GF} ^V

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 3.99 | Medium 5.99 | Large 6.99



SEASONINGS

Garlic parm	Curry
Old bay	Cinnamon sugar
Lemon pepper	Maple sugar
Smoked sea salt	0.50 Cents Each

DIPPING SAUCES ^{GF} ^V

Aioli (garlic mayo)	Curry mayo
Pesto mayo	Sriracha ketchup
Cajun spicy mayo	Roasted red pepper coulis
Horseradish mayo	Gochujang chili mayo
Sesame miso mayo	Citrus mayo
Chipotle BBQ	Raspberry melba
Honey mustard sauce	Maple cinnamon mayo
Mango ginger chutney	Chipotle ranch
	0.89 Cents Each

RAVENOUS CLASSIC PRIX FIXE

Start with a small pommes frites with dipping sauce, a classic crêpe of your choice and a petite sweet.

CRÊPE MARCEL ^V
Imported gruyere, baby spinach and sautéed mushrooms

BRETAGNE
All natural ham, imported gruyere and grilled asparagus

LEFT BANK
All natural ham, imported gruyere and diced tomatoes

17.89 per person | Classic crêpes available a la carte 12.59



POUTINE ^{GF}

Locally-sourced cheddar cheese curd, house-made gravy and our fabulous pommes frites.
Petite: 5.99 | Regular 8.59

SAVORY ADD-ONS FOR CRÊPES AND POUTINE

Additional charges may apply for substitutions and additions. Ask your server.

Scrambled egg
Grilled asparagus
Béchamel sauce
Roasted broccoli
Baby spinach
Diced tomatoes with basil
Roasted peppers & onions
Sautéed mushrooms
Sundried tomatoes

Smoked salmon
All natural bacon
Fleur de Lis baked ham
Housemade chili
Romano & basil sausage
Fire braised pork shoulder
Slow roasted angus short rib
Roasted chicken breast
Montreal smoked brisket

SERVED WITH A SIMPLE SALAD



Tender mixed greens
Saratoga Olive Oil &
18 year old Balsamic Vinegar.

SAVORY CRÊPES

SIDE SALAD with choice of one cheese and one simple veggie \$5.99

WANT A LITTLE SWEET?

End your meal with a petite sweet - a mini dessert crêpe. See back for details.

CORDON BLEU

Roasted chicken breast, all natural ham and imported gruyere cheese in a dijon-béchamel sauce.
13.79

MONTEREY SHORT RIB

Braised black Angus short rib, caramelized onions, diced tomatoes & monterey jack cheese. Accompanied with a roasted red pepper coulis.
13.99

UPPER WEST SIDER

Smoked Atlantic salmon, cream cheese and your choice of scallions or capers.
13.99

LA SORBONNE ^V

Grilled asparagus, goat cheese and sundried tomatoes.
12.99

MAMA MIA

Herb and romano sausage, roasted peppers and onions, mozzarella and a tomato-garlic reduction.
13.79

CHILI CON CRÊPE

Homemade chili con carne, cheddar, scallions and sour cream.
13.79

CHICKEN BÉCHAMEL

Roasted chicken breast, béchamel sauce and your choice of broccoli or mushrooms.
13.79

TAJ MAHAL

Curry spiced chicken, apples, cauliflower, onions and raisins.
13.79

CRÊPE FROMAGE ^V

Your choice of gruyere, cheddar, feta, goat or mozzarella cheese.
7.99
• Add 1 meat + 2.89,
• Add 1 veggie + 1.99
• Add béchamel + 0.59

GODFATHER'S GARDEN ^V

Portobellos, grape tomatoes, garlic, fresh basil & mozzarella cheese.
12.99

RATATOUILLE ^V

Roasted eggplant, squash, peppers, onions, Herbes de Provence, fresh basil and parsley and a light tomato-garlic reduction.
12.99

ADOBO PORK

Tender adobo-spiced pork, seasoned rice & beans, diced tomatoes, cheddar, avocado and sour cream.
13.99

ST. TROPEZ CRÊPE

Sautéed chicken, artichoke hearts, kalamata olives, sundried tomatoes & capers.
13.79

We accept all major credit cards. An eighteen percent gratuity will be added to parties of seven and more.



Serving Lunch
Dinner & Brunch
View our hours online
Saratoga Springs, New York

RAVENOUS

← crêperie →



FOLLOW US
ravenouscrepes.com
(518) 581-0560



COLD DRINKS

- Flavored seltzers**
2.59
- All natural apple juice**
2.39/2.99
- Fresh 100% Florida orange juice**
2.99/3.99
- Assorted sodas**
2.59
- Saratoga sparkling water**
2.99
- Saratoga water**
2.99



HOUSEMADE DRINKS

ICED MOROCCAN MINT TEA

Our own recipe, green tea, fresh mint and a little bit of honey
2.59/2.99

PINK LEMONADE

Made year round with fresh lemon juice
2.59/2.99



HOT DRINKS

- 100% Colombian coffee**
2.49
- Espresso**
3.59
- Latte**
4.99
- Mocha**
4.99
- Cappuccino**
4.99
- Assorted teas**
2.49

Free refills on coffee only.

PETITE SWEETS

Mini version of the classic crêpes. \$2.99

- Lemon Blossom
- Strawberry Fields
- Crêpe Confiture
- French Kiss

SWEET CRÊPES

SWEET ADD-ONS:

- | | |
|----------------|---------------------------|
| Bananas | Maple glazed apples |
| Strawberries | Whipped cream |
| Greek yogurt | Sweetened sour cream |
| Roasted pecans | Chocolate syrup |
| Granola | Chocolate-hazelnut spread |

POMMES & CARAMEL (V)

Maple glazed apples combined with our housemade sea salt caramel. Served with fresh whipped cream.
7.99

SARAH'S FAVORITE (V)

Fresh strawberries, delicate vanilla sauce, chocolate-hazelnut spread and fresh whipped cream.
8.99

LEMON BLOSSOM (V)

A thin layer of our tart and tangy lemon curd, a lemon wheel and fresh whipped cream.
6.99

STRAWBERRY FIELDS (V)

Fresh strawberries combined with a delicate sauce of vanilla sugar, butter and fresh whipped cream.
6.99

BANANA-FO-PHANA (V)

Freshly sliced bananas, chocolate-hazelnut spread and fresh whipped cream.
8.99

BLUEBERRY ZEPPELIN (V)

Fresh cheese sweetened with orange zest, cream cheese and vanilla topped with blueberry compote and sweetened sour cream.
8.99

CRÊPE RHUBARBE (V)

Tart rhubarb, sweet strawberries and crisp apple compote. A touch of sugar and coriander and fresh whipped cream.
8.99

DULCE DE LECHE (V)

Housemade caramel and toasted pecans accompanied by diced peaches and fresh whipped cream.
7.99

CRÊPE CONFITURE (V)

Your choice of fruit jam (apricot, raspberry, strawberry, blueberry or orange marmalade) accompanied with sweetened sour cream.
6.99

FRENCH KISS (V)

Chocolate-hazelnut spread, dusted with powdered sugar and finished with fresh whipped cream.
6.99

DIVINE DECADENCE (V)

Warm house baked Ghirardelli brownie, rich chocolate sauce and fresh whipped cream.
7.99

CRÊPE ANTOINETTE (V)

Spiced apples, pears and cranberries combined with fresh orange juice and lemon zest. Finished with fresh whipped cream.
8.99

GLUTEN FREE? ASK YOUR SERVER

Most of our savory and sweet crêpes can be made gluten free for an additional charge.

GF Gluten free options are available

V This dish is vegetarian

Good things take a little extra time...
We are still a scratch kitchen, so thanks for your patience - hope you agree that our creations are worth the wait.

For those who have allergies please inform your server. We are happy to discuss any possible changes.
Note: we use peanut oil and tree nuts.