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RÉVOLUTION CRÊPERIE

Our menu will be rotating and seasonal. Specific menu items will vary depending on event. Prices are subject to change.

SAVORY CRÊPES

Your choice of crêpe: (1) Parisian - our classic Parisian street crêpe made with organic wheat flour OR (2) Breton - our traditional Breton galette made with organic Buckwheat flour from Brittany (Gluten Free)

Le Tour de France: Jambon de Paris (Ham); Hickman Farms egg; cave-aged gruyere cheese. (Just Egg and Cheese - \$7)	8
La Course: Applewood smoked bacon; Hickman Farms egg; cave-aged gruyere cheese.	8
Roubaix: Classic Steak Frites! Locally raised flank steak; house frites; peppercorn cream sauce drizzle.	9
Champs-Élysées: Locally raised French market-style roast chicken; sautéed mushrooms; spinach; béchamel sauce.	8
Alpe d'Huez: Straight from the Alps! Applewood smoked bacon; caramelized onions; roasted potatoes; cave-aged gruyere cheese. (Add egg - \$8)	7
Mont Ventoux (VEG): A Provençal ratatouille of braised onions, bell peppers, zucchini, eggplant, and tomatoes drizzled with Queen Creek Olive Mill's extra-virgin olive oil.	7
Galibier (VEG): Our French grilled cheese crêpe! Cave-aged gruyere cheese; brie cheese; herbs de Provence. (With Ham - \$8)	7
Bretagne: The traditional Breton hot dog! A pork sausage served in a rolled crêpe or galette topped with your choice of Dijon mustard and/or caramelized onions.	6

Extras: Add spinach, caramelized onions, tomatoes, or sautéed mushrooms - \$.50; Ham, bacon, or egg - \$1; Gruyere or Brie - \$2

SWEET CRÊPES

Served with our classic Parisian street crêpe made with organic wheat flour (substitute a GF Breton buckwheat galette on request)

The Yellow Jersey: Sugar; lemon juice; butter.	5
The White Jersey: Cinnamon sugar and butter.	5
The Sprinter: Your choice of Nutella or house-made dark chocolate sauce.	5
The Time Trialist: Our house-made Fleur de Sel caramel sauce.	5
The Domestique: Crockett's Arizona honey and sugar	5
The Breakaway: Your choice of fruit (Banana or Strawberry) topped with either Nutella or house-made dark chocolate sauce. (Just fruit and sugar - \$5)	6
The Polka Dot Jersey: Bonne Maman raspberry jam dotted with whipped cream.	6
The Puncheur: Speculoos cookie spread and cookie crumble.	6
The Laterna Rouge: Nutella or house-made dark chocolate sauce; strawberries; banana; whipped cream.	7
The Peloton: Caramelized Honeycrisp apples and cinnamon sugar glaze served plated with a scoop of ice cream and a drizzle of house-made Fleur de Sel caramel sauce.	7

Make it à la Mode! Add a scoop of vanilla or chocolate ice cream - \$1 per scoop

Extras: Add bananas, strawberries, or whipped cream - \$1 each; Nutella, dark chocolate sauce, salted caramel sauce, or honey - \$2; caramelized apples - \$3

ARTISAN BREADS

A Rotating Selection:
Demi-Baguettes
Brioche
Rustic French Bread
Sourdough Boules
Pain de Provence
Herbs de Provence Focaccia
Chocolate Bread

HANDMADE PASTRIES

A Rotating Selection:
French Cookies
Meringues
Tarts (Chocolate, Apple, Lemon, and Blueberry)
Palmiers
Chouquettes
Madeleines
Beignets
Canalés
Financiers
Chocolate Mousse

BEVERAGES

Hot Coffee
Iced Coffee
Apple Cider
Coke Products
Perrier
Bottled Water

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