Far From France

Welcome

Alliance Française

Pour Fêter la Chandeleur
Tuesday February 3rd, 2026

Les Crêpes Sucrées

Sorbonne
Fresh Lemon Juice, Butter & Sugar with Whipped Cream and Powdered Sugar 11

Spéculoos
Biscoff Crunch Spread and Praline with Whipped Cream and Powdered Sugar 12

Nutella et Pralines
Nutella, Praline and Banana with Whipped Cream and Powdered Sugar 13

Chocolat et Crème Glacée
Chocolate Chips and Chocolate Sauce with Vanilla Ice Cream with Whipped Cream and Powdered Sugar 13

Myrtille et Fromage de Ricotta
Lemon Ricotta Cheese with Fresh Blueberries with Whipped Cream and Powdered Sugar 14

Crème Brulée
Vanilla and Lavender Crème Brulée Filling 14

Louis XIV
Peaches and Chantilly Cream with Caramel Sauce, Sliced Almonds and Whipped Cream 14

Madame Du Berry
Fresh Berries and Chantilly Cream Topped with Whipped Cream and Powdered Sugar 16

Ursula
Goat Cheese with Honey Topped with Green Apples and Walnuts 16

Les Crêpes Salées

Framboise et Fromage de Brie
Fresh Raspberry, Raspberry Sauce with Melted Triple Cream Brie Topped with Powdered Sugar 16

Petit-Déjeuner*
Breakfast Crêpe with Two Sunny Side Up Eggs, Diced Ham, Three Bacon Strips and Béchamel 16

Crêpe au Crabe et Oeuf Poché*
Two Poached Eggs with Crab Meat, Spinach, Arugula and Fresh Tomatoes with Hollandaise Sauce 18

Monte Cristo
Sliced Ham, Swiss and Mozzarella Cheese with Dijon Mustard and Béchamel Topped with Powdered Sugar and Raspberry Sauce 16

Crêpe à la Dinde et Son Jus
Shaved Turkey Breast with Pesto and Mozzarella Cheese with Chicken Jus Topped with Fresh Tomatoes and Spring Mix Greens 16

Saumon Fumé
Smoked Salmon with Sliced Boiled Egg and Capers Topped with Dill and Lemon Crème Fraîche 18

Poulet et Épinard
Chicken Breast with Fresh Spinach and Béchamel Topped with Chicken Jus 16

Provençale*
Zucchini, Eggplant, Yellow Squash, Tomato, Green Peas, Carrots, Red, Yellow and Green Bell Peppers, Goat Cheese Topped with Two Poached Eggs 18