

# Bonjour Cafe

MAKE IT IN THE SAME WAY IN A CROISSANT,  
BRIOCHE, OR FRENCH BAGUETTE

## Savory Crêpes

Served with one side. Add 1 egg for \$1  
Add avocado for \$1.50  
Add crumble bacon for \$1.99

<b>THE TURKEY</b>	<b>\$9.99</b>
Roasted turkey breast, spinach, tomatoes and cheese	
<b>THE CLASSIC</b>	<b>\$7.50</b>
Spinach, tomatoes and cheese	
<b>CHEF'S CREPE</b>	<b>\$13.99</b>
Brie cheese, prosciutto, pear, spinach and roasted almond	
<b>THE RACLETTE</b>	<b>\$15.00</b>
Raclette cheese, chicken, tomatoes, mushroom, green onions and potatoes	
<b>THE VEGGIES</b>	<b>\$11.50</b>
Bell peppers, mushrooms, tomatoes, avocado, green onions and cheese	
<b>THE CHEESY</b>	<b>\$12.50</b>
Goat cheese, swiss gruyere, mozzarella, feta cheese, pine nuts and green onion	

## SIDE

ADD AN EXTRA SIDE FOR \$2.99

- Green salad and chef's French vinaigrette
- Safran Rice Pilaf
- Truffle mash potatoes (ask for no truffle)
- Coleslaw and French Vinaigrette

ADD TO ANY OF OUR MEALS A FRESH CUP OF  
FRUIT FOR AN ADDITIONAL \$3.50

## Sweet Crêpes

Add strawberries and banana \$1.99 or  
Vanilla ice cream for \$1.50

<b>"JE T'AIME" CREPE</b>	<b>\$12.99</b>
Nutella, banana and strawberries, Vanilla Chantilly, Salty Creamy caramel, marshmallows, crumbles with a scoop of vanilla ice cream	
<b>BONJOUR CAFÉ CHOCOLATE CREPE</b>	<b>\$9.99</b>
Homemade dark chocolate ganache (70%), salty creamy caramel & scoop of vanilla ice cream	
<b>THE NUTELLA</b>	<b>\$8.50</b>
<b>SUZETTE CREPE</b>	<b>\$8.50</b>
Orange and Grand Marnier (French traditional sauce) and vanilla ice cream	
<b>THE CREAMY PB&amp;J</b>	<b>\$10.50</b>
Peanuts butter cream cheese Chantilly, crumble and Raspberry Jam	
<b>THE APPLE</b>	<b>\$9.99</b>
Vanilla cinnamon apple pure and apples sauté and salty creamy caramel	
<b>THE BLUEBERRIES AND CREAM</b>	<b>\$10.50</b>
Vanilla Honey Cream Cheese Chantilly and its pillow of blueberries	
<b>THE FRENCH CREPE</b>	<b>\$5.50</b>
Fresh squeeze lemon juice and sugar	
<b>THE CARAMEL</b>	<b>\$10.50</b>
Creamy salty caramel, banana and chocolate sauce	

