




Crêmondo

A WHIMSICAL —
FRENCH ESCAPE



Starters

CREAMY MILLE-FEUILLE

\$ 18.00

mille-feuille, cream cheese, spinach mushroom, brie cheese, double berry jam

CORN RIBS

\$ 6.00

deep fried corn ribs, parmesan snow, smoky sauce

TRUFFLE FRIES

\$ 7.00

fries, parmesan, truffle sauce

CHICKEN TENDERLOIN

\$ 9.00

fried chicken strips, honey mayo sauce

POTATO MARINARA ARANCINI

\$ 10.00

fried cheese potato balls, parmesan snow, red piccante sauce

ROASTED SWEET POTATO

\$ 7.00

roasted sweet potato, wasabi mayo sauce



Creamy mille-feuille

MAC N CHEESE BRULÉE

\$ 8.00

cheesy mac with caramelized custard on top

SHRIMP BAO BUN

\$ 16.00

bao bun, shrimp, avocado, sweet chili sauce

SHRIMP BONBON

\$ 13.00

shrimp, tempura crepe, dynamite sauce

Salads

CHICKEN CAESAR SALAD

\$ 14.00

fried chicken breast, lettuce, parmesan, ceaser dressing

SALMON POKE

\$ 20.00

marinated salmon, marinated tuna, japanese rice, carrot, baierose, avocado, pickled cabbage, edamame, cucumber, strawberry, and mango, special sauce

GREEK FUSION

\$ 12.00

bell pepper, kale ,cucumber, tomato, red onion, stuffed olive, feta cheese balls, lemon mint sauce

RIBEYE

\$ 22.00

black angus ribeye steak, tomato, caramelized onion, mixed greens, spinach, avocado, blue cheese, balsamic honey dressing

DORA MAAR

\$ 18.00

baked vegetables (eggplant, carrot, zucchini, beetroot), mixed greens, burrata, chia pesto sauce



ribeye

CEVICHE

\$ 20.00

marinated tuna & salmon, cucumber, onion, avocado, tomato, crepe, creamy mayo wasabi

HOME YOGURT BOWL

\$ 16.00

greek yogurt, granola, dark chocolate, hazelnut, strawberries, pistachio, kiwi topped with maple syrup

ENDIVE ROQUEFORT

\$ 17.00

white and red endives, crispy bacon, rockford chunks pecans, roquefort sauce, honey comb



All day breakfast

BACON AND EGG

\$ 10.00

Pain de campagne, house bacon, poached eggs, roasted sweet potato, caramelized onions, avocado

RICH OMELETTE

\$ 15.00

pain de campagne, mushrooms, scrambled eggs, burrata, pesto sauce served with microgreens

POPEYE'S OMELETTE

\$ 12.00

pain de campagne, omelette, spinach, cream cheese, tomato, black beans, hollandaise sauce served with garden salad

EASTERN EDITION

\$ 11.00

platter of labne, makdous, cucumber, tomato, halloum, stuffed olives, mint, zaatar crepe, cheese crêpe

SALMON EGG

\$ 16.00

Pain de campagne, marinated salmon, poached eggs, avocado, hollandaise sauce, served with garden salad

STEAK & FRANK

\$ 19.00

black angus ribeye steak bites, creamy truffle mushrooms, frankfurter, smashed croissant, cheddar cheese, roasted sweet potato aside

CROISSANT

\$ 5.00

your choice of zaatar, cheese, chocolate, nature, almond

rich omelette



Soups

PORCINI MUSHROOM CREAM \$ 8.00

three types of mushroom, served in a bread bowl

GRATINATED ONION SOUP \$ 9.00

onion, swiss cheese, served in a bread bowl

SHRIMP BISQUE \$ 9.00

sautéed shrimps served in a bread bowl



gratinated onion soup

Crepasta

SCAMPI \$ 17.00

shrimps, pink sauce picante, parmesan

NAPOLITANA \$ 8.00

tomato sauce, parmesan, basil

PRIMAVERA LASAGNA \$ 15.00

minced meat, mix cheese, tomato sauce, béchamel sauce

PRIMAVERA CANNELLONI \$ 14.00

grilled chicken, mixed veggies, mixed cheese, white creamy sauce

CHICKEN PESTO \$ 12.00

grilled chicken, creamy pesto sauce, parmesan on top



chicken pesto



classic steak



Plates

CLASSIC STEAK \$ 24.00

Grilled stak, crêpe dough, baby potato, carrot, mushroom, zucchini, carrot purée, beetroot purée, fusion sauce

CHICKEN BREAST \$ 17.00

Grilled chicken breast, crêpe dough, baby potato, carrot, mushroom, zucchini, carrot purée, beetroot purée, fusion sauce

Sandwiches

(served with french fries & salad)

BEEF SANDWICH \$ 16.00

ribeye steak, truffle creamy mushroom, caramelized onion, baby spinach, pickled cabbage, swiss cheese

CHICKEN SANDWICH \$ 14.00

grilled chicken breast, avocado, arugula, sundried tomato, pesto mayo sauce

SURF AND TURF SANDWICH \$ 17.00

ribeye steak, shrimps, arugula, crispy onions chives, spicy special sauce

BLACK ANGUS BURGER \$ 18.00

black angus meat, sautéed spinach, mushroom, grilled tomato, caramelized onion, cheddar cheese, special sauce

CLUB SANDWICH \$ 14.00

chicken, ham, omelette, cheese, pickles, tomato, lettuce, special sauce

VEGAN SANDWICH \$ 12.00

marinated grilled vegetables (eggplant, zucchini, mix bell pepper, mushroom), arugula, brie cheese, cream cheese, sundried tomato, glazed balsamic sauce



Black angus burger





salmon lover



Sweet crêpes

FERRERO ROCHER \$ 18.00
fererro rocher, white belgium chocolate, strawberry and mango

CHOCOLATE BANANA \$ 9.00
belgium milk chocolate, hazelnut cream, banana with hazelnut crunch

CHEESE CAKE \$ 14.00
cream cheese, biscuit crumbles, white belgium chocolate and double berry jam

KINDER LOTUS \$ 13.00
lotus crumble, kinder bueno spread, brownies, banana, whipped cream, belgium milk chocolate

Savory crêpes

CHICKEN PESTO \$ 13.00
grilled chicken, sundried tomato, parmesan snow, creamy pesto sauce

CLASSICO \$ 8.00
mushroom, ham, mozzarella cheese

MR. GREEN \$ 11.00
grilled veggies (eggplant, zucchini, carrot, mushroom), brie cheese, cream cheese, glazed balsamic sauce

SALMON LOVER \$ 15.00
marinated salmon, cream cheese, baby spinach, capre, dill, lemon zest

CREPIZZA \$ 12.00
mushrooms, pepperoni, ham, mozzarella cheese, olives, pizza sauce

CORDON BLEU \$ 14.00
fried chicken strips, mushroom, cheese, ham, honey mustard



cheese cake

SUMMER RAINBOW \$ 14.00
mix of Belgium chocolate (ruby, dark, milk & white), crispy rice, mix dry fruits

LOADED MARSHMALLOW \$ 11.00
chocolate spread, mixed smarties, marshmallow



pistachio osmaliye

Non chocolate

CRÊPE SUZETTE \$ 6.00
flamed triple sec, orange with powdered sugar

APPLE CINNAMON \$ 6.00
caramelized apples, cinnamon, peanut butter and brown sugar

PISTACHIO OSMALIYE \$ 12.00
crispy osmaliye, barbe de pap, pistachio cream, pistachio nuts

HALAWI TRADITION \$ 9.00
halawi, banana, carob molasses, almond flakes



Desserts

ICE CREAM (3 SCOOPS) \$ 7.00
chocolate, vanilla, strawberry

HEAVEN SET \$ 35.00
mini pancakes, crêpe roll, brownies, marshmallow, banana, strawberries, kiwi served with dark chocolate, white chocolate, pistachio cream, jam, caramel sauce, ruby sauce, honey

CAVIAR TIRAMISU \$ 8.00
your choice of flavored (coffee, mango, or passion fruit)



Caviar Tiramisu

Hot drinks

TEA BOX	\$ 3.50	LATTE	\$ 4.00
ESPRESSO	\$ 3.00	AMERICANO	\$ 3.50
TURKISH COFFEE	\$ 2.50	WHITE HOT CHOCOLATE	\$ 6.00
WHITE COFFEE	\$ 2.50	HOT CHOCOLATE	\$ 6.00
CAPPUCCINO	\$ 4.00		



Cold drinks

SOFT DRINKS	\$ 3.00
LARGE WATER	\$ 2.50
SMALL WATER	\$ 1.50
ENERGY DRINK	\$ 4.00
FRESH JUICES (orange and lemonade)	\$ 5.00
SPARKLING WATER	\$ 3.50

Spritzes

PROSECCO GLS	\$ 9.00
REGULAR SPRITZ GLS	\$ 8.00
PREMIUM SPRITZ GLS	\$ 12.00
REGULAR SPRITZ BTL	\$ 65.00
PREMIUM SPRITZ BTL	\$ 95.00
ALMAZA BEER	\$ 5.00



Mocktails

DOUBLE BERRY MOJITO	\$ 9.00
PISTACHIO MATCHA MINT	\$ 9.00
CHEESE CAKE CLOUD	\$ 9.00
CHOCOLATE MILK SHAKE	\$ 7.00



Wine

IMPORTED

by glass	\$ 11.00
by bottle	\$ 36.00

Cocktails

APEROL SPRITZ	\$ 8.00
GIN BASIL	\$ 8.00
MARGARITA	\$ 9.00
NEGRONI	\$ 9.00
MOJITO	\$ 8.00
ESPRESSO MARTINI	\$ 10.00
PASSION FRUIT MARTINI	\$ 12.00
BLUE HEAVEN	\$ 14.00
RED ISLAND	\$ 14.00

LOCAL

by glass	\$ 7.00
by bottle	\$ 28.00



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