



CRÊPERIE D'OUCHY

COFFEES

COFFEE, ESPRESSO, RISTRETTO and DECAF	3.90
CAPPUCCINO, LATTE MACCHIATO	4.60
VIENNESE COFFEE	5.20
LATTE	4.10
ICED COFFEE	4.50

QUALITY TEA AND HERBAL TEAS

LARGE SELECTION OF TEAS AND HERBAL TEAS (Ask for tea menu)	4.70
--	------

CHOCOLATES ET OVO

HOT or COLD CHOCOLATE	30 cl	4.60
VIENNESE CHOCOLATE		5.90
HOT or COLD OVOMALTINE	30 cl	4.20

BRITANNY APPLE CIDERS

DRY CIDER 4.5% Vol.				
from Cidrerie Chapron (St-Malo)	15 cl	6.00	50 cl	18.00
			bt 75 cl	24.50
SWEET CIDER 2.5% Vol.				
from Cidrerie Chapron (St-Malo)	15 cl	6.00	50 cl	18.00
			bt 75 cl	24.50
DRY CIDER artisanal de RHUYS (Morbihan) 5.5% Vol.			bt 75 cl	27.50

SODAS

APPLE JUICE artisanal (Per glass)	30 cl	4.90
RAMSEIER APPLE JUICE sparkling (Bottled)	bt 33 cl	4.90
COCA COLA, normal, zero or light (Bottled)	bt 33 cl	4.90
SPRITE (Bottled)	bt 33 cl	4.90
FANTA ORANGE (Bottled)	bt 33 cl	4.90
SCHWEPES TONIC or BITTER LEMON (Bottled)	bt 20 cl	4.90
RIVELLA RED or BLUE (Bottled)	bt 33 cl	4.90
ICE TEA LEMON or PEACH (Bottled)	bt 33 cl	4.90

MINERAL WATER

VALSER				
(Sparkling or still)	glass 30 cl	3.50	bt 50 cl	5.50
			bt 75 cl	8.20

FRUIT JUICES

FRUIT NECTARS	20 cl	4.90
(orange, apricot, grapefruit, pineapple, peach, tomato)		
SYRUP FLAVORED WATER (mint, grenadine or current)	20 cl	2.50

KIDS GET FREE SWEET FRUIT FLAVORED WATER WITH A CRÊPE!

DRAFT BEERS, PANACHÉ AND MONACO

Swiss beer EICHHOF 5.2% Vol.	25 cl	5.00	50 cl	9.00
PAULANER WHITE 5.5% Vol. (from March to October)	30 cl	5.50	50 cl	9.50
PANACHÉ or MONACO approx. 2.7% Vol.	25 cl	5.00	50 cl	9.00

ARTISANAL BEERS FROM BRITANNY (BOTTLED)

DUCHESSE ANNE (Blond) 7.5% Vol.	bt 33 cl	7.50
CERVOISE (Amber lager) 6.5% Vol.	bt 33 cl	7.50
BLANCHE HERMINE (White) 4.5% Vol.	bt 33 cl	7.50
TELENN DU (Light black wheat lager) 4.5% Vol.	bt 33 cl	7.50

ALCOHOL FREE BEER

CALANDA (bottle)	bt 33 cl	6.50
------------------	----------	------

WINE

WINE BY THE GLASS, white, rosé or red	1 dl	5.20
or IN 50CL BOTTLE	5 dl	23.00
Château de Vincy, AOC La Côte, Ch. & L. Michon, Gilly (CH)		

APERITIF DRINKS

Prosecco "Flute" (1 dl)	7.00
Apérolspritz	11.00
Martini, Pastis (4 cl)	5.00
Campari, Whisky, Vodka, Gin, Rhum (4 cl)	7.00
with a juice or a soda	+ 4.50

BRANDIES AND LIQUEURS

Grappa, Williamine, Abricotine, Calvados, Grand Marnier (2 cl)	7.00
--	------



CRÊPERIE D'OUCHY

SINCE 1979

"I can resist everything
except temptation"
Oscar Wilde





CRÊPERIE D'OUCHY

SALADS

SMALL SALADS

SMALL GREEN SALAD	6.50
SMALL MIXED SALAD	9.50

LARGE SALADS

FITNESS SALAD	22.50
Large mixed salad, coleslaw, sliced chicken breast, lentils	
COUNTRY SALAD	23.50
Lettuce, Gruyère cheese, boiled egg, croutons, bacon chunks, tomatoes, slices of smoked duck breast	
WARM GOAT CHEESE SALAD	23.50
Lettuce, warm goat cheese on toasts, confit d'onion, tomatoes, slices of smoked duck breast	
OCEAN SALAD	24.50
Lettuce, smoked salmon, shrimps, capers, tomatoes, surimi, raw onions, dill sauce (sour cream)	
ITALIAN SALAD (from April to October)	24.50
Lettuce, buffalo mozzarella, tomatoes, olives, Parma ham & antipasti (Roasted eggplant, artichoke, small stuffed pepper, sundried tomato)	
MIDDLE-EASTERN SALAD (from April to September)	24.50
Lebanese style taboulé, houmous, grape leaves, roasted eggplant, tzatziki, Pita bread	

SALTED CRÊPES

(Gluten-free 100% BUCKWHEAT FLOUR)

CRÊPERIE D'OUCHY SPECIALITIES

JOHN KERRY	22.00
Ratatouille, arugula, goat cheese	
GARGANTUA	23.00
Gruyère cheese, ham, mushrooms, tomato sauce, raw onions, egg	
ITALIAN	24.00
Mozzarella, Bresaola, Parma ham, arugula, basil tomato sauce, shredded parmesan	
SHEPHERD	24.00
Goat cheese, honey, walnuts, arugula	
FOREST	24.00
Gruyère cheese, wild mushrooms with cream, bacon chunks, raw onions	
SALMON	24.00
Smoked salmon, arugula, capers, raw onions, dill sauce (sour cream)	
MEXICAN	22.00
Cheddar, marinated diced chicken breast, homemade salsa, raw onions, sweet peppers	
SAVOY	23.00
Reblochon (soft french cow cheese), potatoes, raw onions, and bacon chunks	
VAUDOISE	20.00
Tomme vaudoise (soft local cow cheese), creamed spinach, local sausage	
POPEYE	19.00
Creamed spinach, Gruyère cheese, egg	
VEGETARIAN	21.00
Mozzarella, ratatouille (tomato, eggplant, sweet pepper, zucchini), mushrooms, spinach	
INDIAN	21.00
Diced chicken breast, coconut milk mild curry sauce, fruits and almonds	
AMERICAN	23.00
Ground beef, cheddar, confit d'onion, coleslaw, BBQ sauce	

TRADITIONAL BRITTANY CRÊPES

TRADITIONAL (Ham, cheese, egg)	19.00
HAM & CHEESE	16.00
HAM, CHEESE, MUSHROOMS	19.00
HAM, CHEESE, SPINACH	19.00

CREATE YOUR OWN CRÊPE

With buckwheat (salted) or wheat flour (sweetened) and add the stuffings of your choice from the list below	10.00
<u>3 Frs per item:</u> Gruyère cheese or mozzarella, sweet peppers, tomato sauce, lettuce, egg, creamed spinach, mushrooms, roasted eggplant, ham, local sausage	
<u>6 Frs per item:</u> Goat cheese, sliced chicken breast, Parma ham, smoked salmon	



CRÊPERIE D'OUCHY

SWEET CRÊPES

(Wheat Flour)

NUTELLA	11.00
HOMEMADE CHOCOLATE	11.00
BANANA AND NUTELLA	14.00
BANANA AND HOMEMADE CHOCOLATE	14.00
STRAWBERRIES AND NUTELLA (in season)	14.00
STRAWBERRIES AND HOMEMADE CHOCOLATE (in season)	14.00
KINDER SURPRISE	12.00

FOR THE SWEET TOOTH

BELLE-HELENE	17.50
Pear, vanilla ice cream, homemade chocolate, whipped cream	
BOUNTY	17.50
Coconut, coconut ice cream, homemade chocolate, whipped cream	
RASPBERRY	17.50
Raspberries, raspberry jam, vanilla ice cream, whipped cream	
NORMANDY	17.50
Homemade apple sauce, apple ice cream, grilled almonds, salted caramel butter, whipped cream	
GRAND MARNIER and bitter orange marmalade (flambé)	18.00

JAMS

Choose from: apricot, strawberry, raspberry, blueberry, bitter orange	9.00
---	------

GRANDMA'S FAVORITES

CHESTNUT SPREAD	12.00
MAPLE SYRUP	12.00
HOMEMADE APPLE SAUCE and ALMONDS	12.00
HOMEMADE SALTED CARAMEL BUTTER	12.00
HONEY and WALNUTS	12.00
HONEY	9.00

LIGHT ONES

SUGAR	6.00
BUTTER and SUGAR	7.00
LEMON and SUGAR	7.00
SUGAR and CINNAMON	7.00

... EVEN BETTER WITH:

A scoop of ice cream (ask for our menu)	3.50
or/and whipped cream	2.50

All prices are in swiss francs, service and 8% VAT Tax are included

We accept Euros and will return change in Swiss Francs

A minimum amount of 10 Francs is required to pay by card

The origin of meats and fishes is displayed on the wall at the entrance and in the rear of the restaurant

MOST OF OUR CRÊPES ARE AVAILABLE TO TAKE AWAY

Whenever it is possible, we are using fresh high quality products, which are prepared by our team in our kitchen