



12 Place de la Comédie, 34000 Montpellier

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FRESH DRINKS

LE HOMEMADE

5,00€

- **Iced tea**

Green Tea and Black Tea Blend

- **Homemaid lemonade**

Freshly squeezed lemons, lemonade

- **Squeezed orange juice**

Freshly squeezed oranges

- **Fraiseraie**

Strawberry purée, rosemary syrup, and sparkling water



COCKTAILS MAISON

12,00€

- **Mojito** *(White rum, Lime, Fresh mint, Brown sugar, Sparkling water)*

Flavor: Classic, Strawberry, Passion Fruit or Coconut

- **Caïpirinha** *(Cachaça, lime, brown sugar)*

Flavor: Classic, Strawberry, Passion Fruit or Coconut

- **Sex on the beach** *(Vodka, peach liqueur, cranberry juice)*

- **Piña Colada** *(Rum, pineapple juice, coconut cream)*

- **Spritz** *(Choice of mixer: Sparkling white wine, Sparkling water)*

Base: Aperol, Limoncello or St Germain

- **Gin Tonic** *(Gin, Schweppes tonic)*

- **Cuba libre** *(Rum, Coke, Lime)*

- **Les Mules** *(Base of your choice & ginger beer)*

Base: Gin, Vodka, Rum, Tequila, or Cognac

- **Tequila Sunrise** *(Tequila, orange juice, grenadine syrup)*



MOCKTAILS MAISON

7,00€

- **Virgin Mojito** Flavor: Classic, Strawberry, Passion Fruit or Coconut

- **Virgin Piña Colada**

- **Spritz 0%** (Base: Aperol 0%, Limoncello 0% or Hugo 0%)



SOFTS & APERITIFS

SODAS & JUS

- **Coke, Coke Zéro, Orangina, Ice tea, Schweppes tonic/citrus, Oasis, Sprite, Fanta orange, Redbull**4,50€
- **Water syrups**
(Grenadine, Mint, Strawberry, Lemon, Peach, Orgeat, Pac, Gambetta, Violet, Blackcurrant, Cherry, Raspberry, Anise)....3,50€
- **Diabolos**4,50€
- **Fruit Juice** (Orange, Apple, Tomato, Apricot, strawberry, pear, Mangue, pineapple, ACE).....4,00€
- **Freshly squeezed orange juice**5,00€
- **Perrier** (33cl)4,50€
- **Vittel** (25cl)3,80€



- **Slices / syrup extra:** + 0,20€



APERITIFS

- Ricard**3,00€
- White or Red Martini, Campari** ...4,00€
- Muscat, Porto**4,00€
- Kir** (white wine or cider brut)4,50€
- Whisky**9,00€
- Vodka**9,00€
- Rum**9,00€
- Gin**9,00€
- Kir Royal**10,00€
- Glass of champagne**10,00€



MINERAL WATERS

- | | 50cl | 1L |
|-----------------------------|-------|-------|
| Vittel | 5,00€ | 7,00€ |
| San Pellegrino | 5,00€ | 7,00€ |

BEERS & CELLAR

BEERS

• On draught	25cl	50cl	• Bouteilles	33cl
Blonde Meteor	3,90€	7,50€	Heineken 0%	6,00€
IPA Affligem	4,50€	8,50€	Chouffe	6,50€
White Affligem	4,50€	8,50€	Desperados	6,50€
Meteor Cherry	4,70€	9,00€		
Shandy / Monaco	4,20€	7,90€		

CIDERS “KERISAC”

• Bowls, Pitchers	20cl	50cl	1L
Raw Pressure	3,90€	7,50€	13,90€
Sweet	4,70€	9,00€	16,00€
• Bottles	75cl		
Raw			13,00€
Sweet			14,50€



WINES - CHAMPAGNES



• Glasses, Bottles	12cl	75cl
Rosé	4,50€	18,00€
Valfeuille estate “ Mélodie ” AOP Languedoc (Cinsault, Grey and Black Grenache)		
White wine	4,50€	19,00€
Valfeuille estate “ Jalousie ” AOP Languedoc (Roussane, Rolle)		
Rouge	4,50€	21,00€
Valfeuille estate “ Imprévu ” AOC Languedoc (Syrah, Grenache)		
Champagne / Sparkling Wines		
Blanc de blanc “Café de Paris”		30,00€
Paul Guyot	10,00€	45,00€
Ruinart blanc de blanc		110,00€

BUCKWHEAT GALETTES

All of our Buckwheat galettes are served with a mix of salad, grated carrots, and tomatoes.

OUR CLASSICS

- **Pont l'Abbé** (Cooked ham, grated French Emmental cheese, egg) 11,90€
- **Guémené** (French Emmental, Guémené Andouille, caramelized pears) 11,90€
- **Brandivy** (French Emmental, Smoked salmon, Herb cream) 12,90€
- **Loïc** (Goat cheese, honey, walnuts) 11,90€
- **Séné** (Crispy chicken, Emmental French cheese, curry cream) 12,90€



COMPOSE YOUR GALETTE !

- 2 ingredients11,90€
- 3 ingredients12,90€
- Extra1,50€
- Extra egg1,00€
- Extra avocado 2,50€

MEAT

- "Guémené Andouille"
- Bacon
- Cooked ham
- Raw ham
- Turkey ham
- Crispy chicken
- Tandoori chicken
- Ground meat

FISH

- Smoked salmon

FROMAGES

- Blue cheese
- Goat cheese
- Grated cheddar
- French emmental
- Grana padano
- Raclette cheese



LÉGUMES

- Button mushrooms
- Seasonal vegetables
- Fried onions
- Caramelized onions
- Steamed Potatoes
- Potato rösti
- Sun-dried tomatoes
- "Beefsteak" tomatoes
- Oxheart tomato

SAUCE AU CHOIX INCLUDE

- Herb cream
- Crème fraîche
- Curry sauce
- Honey
- Mustard sauce
- Pesto



*One ingredient per category



OUR MENUS

All of our Buckwheat galettes are served with a mix of salad, grated carrots, and tomatoes.

LUNCH MENU (Business days, until 3:00 p.m.) 15,90€

- **A drink** (1 glass of wine - 1 blonde beer (25cl) - 1 bowl of cider - 1 fruit juice, pineapple or apple)
- **A buckwheat galette of your choice among the classic**
- **A sweet crêpe of choice among the classics**
(except Suzette and Tatin)

GALETTE OF THE DAY 12,90€

See the menu board

KIDS' MENU 12,00€

- **A drink** (Syrup of your choice - Oasis)
- **Galette of your choice** Crispy (Chicken Crispy, Emmental) -
Dinan (Ham, Emmental)
- **Sweet crêpe of your choice** Bréhan (Butter, sugar) - Plougastel
(Strawberry, apricot jam) - Binic (Nutella)
or a scoop of ice cream.

HAPPY HOUR 18h - 21h

- **All our draught beers 50cl at the price of 25cl**
- **Homemade cocktails**7,00€
- **Homemade mocktails**5,00€
- **The charcuterie/ cheese plate**10,00€



WAFFLES

14,90€

- **Caprèse** (Oxheart tomato, Burrata, Arugula, Pesto)
- **Avocat-saumon** (Smoked salmon, avocado, sun-dried tomatoes, herb cream, and arugula)
- **Italienne** (Raw ham, Burrata, peppers, sun-dried tomatoes, black olives, pesto sauce, and arugula)
- **Tartiflette** (Smoked bacon bits, Raclette cheese, Steamed potatoes, Caramelized onions, and Green salad)
- **Crispy** (Crispy chicken, potato rösti, cheddar and arugula sauce)



SALADS

16,90€

- **César** (Green salad, cherry tomatoes, Parmesan shavings, crispy chicken, egg, red onions, garlic croutons, and Caesar dressing)
- **Italienne** (Green salad, prosciutto, Parmesan shavings, burrata, bell peppers, sun-dried tomatoes, black olives, pesto sauce)
- **Chèvre** (Green salad, Toast with creamy goat cheese, Cherry tomatoes, Walnuts and honey)
- **Veggie** (Cucumber Salad, Marinated Bell Peppers, Yogurt-Feta Sauce, Onions)



TAPAS

- **Plate of French fries**5,00€
- **Crispy chicken, tartar sauce**7,00€
- **Beefsteak tomatoes and burrata**12,00€
- **Beef carpaccio & French fries**13,90€
- **Cheese plate**13,00€
- **Charcuterie plate**14,00€
- **Mixed plate** (charcuterie, cheese)18,00€





SWEET TREATS

You can choose between: **Crepe**, **Waffle**, or **3 Pancakes**!

OUR CLASSICS

- **Groix** (Semi-salted butter, sugar, and lemon)4,50€
- **Plougastel** (Strawberry or Apricot Jam)5,00€
- **Binic** (Nutella)5,00€
- **Douarnenez** (Chestnut cream)5,50€
- **Tatin** (Baked apples, Salted butter caramel, Vanilla ice cream)7,50€
- **Suzette** (Semi-salted butter sauce and caramelized sugar flambéed with Grand Marnier)8,50€



COMPOSE YOUR DESSERT !

You can choose between: **Crepe**, **Waffle**, or **3 Pancakes**!

- 1 ingredient5,00€
- 2 ingredients6,00€
- Extra1,00€

COATING

- Salted butter caramel
- Homemade hot chocolate
- Jam (strawberry or apricot)
- Red fruits coulis
- Honey
- Nutella
- Maple syrup

TOPPING

- Flaked almonds
- Shredded coconut
- Crushed praline
- Crushed speculoos



FRUITS

- Pineapple
- Banana
- Red fruits
- Strawberries
- Caramelized apples
- Caramelized pears

ICE CREAM EXTRA (2€)

- Caramel
- Coffee
- Chocolate
- Lemon
- Strawberry
- Vanilla



THE DELICACIES

- **Chocolate cake**7,00€
- **Tiramisu**8,00€
- **Crème brûlée**7,00€
- **Gourmet Espresso**8,00€
- **Panna cotta**7,00€
- **Cheesecake**9,00€



ICE CREAMS **8,00€**

OUR CLASSICS

- **La Comédie** (3 scoops of strawberry, fresh strawberries, whipped cream, red fruit coulis)
- **Dame Blanche** (3 scoops of vanilla, homemade chocolate sauce, and whipped cream)
- **Chocolat Liégeois** (3 scoops of chocolate, homemade chocolate sauce, and whipped cream)
- **Café Liégeois** (3 scoops of coffee, espresso, and whipped cream)
- **Griottines** (3 scoops of cherry, Griottines in syrup, and whipped cream)
- **Poire Belle-Helene** (2 scoops of vanilla, 1 scoop of pear, pears fruit, homemade chocolate sauce, and whipped cream)
- **Banana Split** (1 scoop vanilla, strawberry and chocolate, banana fruit, homemade chocolate, and whipped cream)
- **Colonel** (3 lemon balls, Vodka) **10,00€**



COMPOSE TA GLACE !

1 scoop.....3,00€ 3 scoop6,50€ Extra whipped
2 scoops.....5,50€ Extra scoop.....1,90€ cream1,00€

FLAVORS

- Apricot
- Salted butter caramel
- Coffee
- Blackcurrant
- Cherry
- Chocolate
- Lemon
- Coconut
- Strawberry
- Raspberry
- Nougat
- Apple
- Pear
- Vanilla

COATING + 1,00€

- Salted butter caramel
- Homemade hot chocolate
- Red fruits coulis
- Chestnut cream
- Honey
- Maple syrup

TOPPING + 0,70€

- Sliced almonds
- Shredded coconut
- Crushed praline
- Crushed speculoos



FRUITS + 1,50€

- Pineapple
- Banana
- Red berries
- Strawberries
- Caramelized apples
- Caramelized pears



HOT DRINKS & DIGESTIFS

TEAS **3,80€**

- Yunnan
- Ceylan
- Jasmin
- Sencha
- Menthe (mint)
- Earl Grey
- Vanille (vanilla)
- Caramel
- Fruits Rouges (Red Berries)
- Vervain Infusion
- Linden Infusion

COFFEES

- Espresso2,00€
- Café noisette2,20€
- Long Coffee2,20€
- Decaffeinated2,20€
- Coffee with cream3,50€
- Double Espresso3,90€
- Cappuccino / Café Latte4,50€
- Iced coffee4,50€
- Viennese coffee4,90€
- Milk jug: +0,20€



HOT CHOCOLATES

- Hot chocolate4,50€
- Viennese Chocolate4,90€



DIGESTIFS

- Baileys8,00€
- Calvados VS8,00€
- Grand Marnier8,00€
- Get 278,00€
- Limoncello8,00€
- Armagnac VS9,00€
- Irish (whisky, Rhum)9,00€
- Cointreau10,00€
- Cognac VS10,00€
- Don Papa Rum10,00€
- Diplomático Rum10,00€



Extra for hot drinks starting at 9:30 p.m. : +€0.50



Crêperie Comédie



@creperiecomedie



Net prices in €, including taxes and service.

Accepted forms of payment: Cash, credit cards, meal vouchers, gift certificates, vacation vouchers, and Connect vacation vouchers.

The establishment does not accept checks.

Free carafe or glass of water.

Allergen list available upon request.

Excessive alcohol consumption is harmful to your health; please drink in moderation.

For your health, avoid eating too much fat, sugar, and salt.