

THE FRENCH MARKET CRÊPERIE



\$4.95

\$6.50

\$6.95

Authentic French Crêpes and European Gifts * Estb. 2008

526 South Gay Street. Knoxville, TN 37902 (865)-540-4372

MON & TUES 9 am to 3 pm WED & THURS 9 am to 8 pm FRI & SAT 9 am to 10 pm SUNDAY 10 am to 3 pm Visit us @ www.thefrenchmarketknoxville.com

SAVORY CRÊPES	Served on either Traditional (white) or a Buckwheat crêpe, (your choice) – all flour imported from France
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SAVOR	Y CRE	PES Served on either Traditional (white) or a Buckwheat crêpe, (your choice) – all flour imported from France	
	*	Cheese – Imported Swiss & Gruyere Cheese …on a Traditional Crêpe	\$5.50
	*	Three Cheese - Imported Swiss & Gruyere Cheese plus Cheddar Cheeseon a Traditional Crêpe	\$5.75
	*	Ham & Cheese - Imported Ham with Swiss Cheese on a Traditional Crêpe or, choose American Cheddar	\$6.95
		(Try it on Buckwheat with little butter) orwith a fried egg on top, a Parisian favorite (add \$1.50)	
	*	Turkey & Cheese - Whole Turkey Breast with Swiss Cheeseon a Traditional Crêpe	\$6.95
	*	Vegetarian & Cheese - Imported Swiss Cheese, fresh baby Spinach, Roma Tomatoes and	\$6.95
		marinated Artichokes Heartson a Buckwheat Crêpe	
	*	Sautéed Mushroom & Cheese - Sautéed in Burgundy, Garlic & Olive Oil with Swiss Cheeseon a Traditional Crêpe	\$6.95
	*	Goat Cheese & Walnuts - Creamy and richon a Buckwheat Crêpe, a delicious combination straight from Paris!	\$7.50
	*	Roast Beef & Cheddar Cheeseon a Traditional Crêpe, the American way!	\$7.95
	*	Turkey, Spinach; Artichoke & Cheese - A delicious combination you must try!on a Traditional Crêpe	\$8.50
	*	Vegetarian Deluxe – Same as the regular veggie with fresh Avocado and Feta <u>or</u> Goat Cheese on a Buckwheat Crêpe	\$8.50
	*	The Vegan - The Veggie Deluxe with Hummus instead of cheese on a Buckwheat Crêpe	\$8.50
	*	Roast Beef & Swiss -with Tomato, Spinach and Red Onion and our own Horseradish sauceon a Traditional Crêpe	\$8.95
. 11 . 16	*	Smoked Salmon - Imported Salmon with Cream Cheese, Capers & Red Onions with Lemonon a Traditional Crêpe	\$9.50
		artichoke Hearts - Fresh Spinach - Onions (raw or caramelized) - Roma Tomatoes - Avocado - Capers - Sautéed Mushrooms	\$1.00
A	•	\$1.50 - X-tra Ham or Turkey \$1.95 - Roast Beef \$2.25 - Hummus \$1.00 - Crumbled Feta or - Goat Cheese	\$1.50
WEET	<u>CREPI</u>	<u>ES</u> Served on a Traditional crêpe (Buckwheat upon request)	
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	*	Plain Crêpe	\$3.50
	*	Sugar or Sugar & Butter	\$3.95
	*	Chocolate or Caramel	\$3.95
	*	Cinnamon & Sugarw/ Butter Strawberry Jam w/ Butter or Real Maple Syrup w/ Butter	\$4.50
	*	Lemon & Sugar - Freshly squeezed lemonalways a favorite!	\$4.95
1	*	Nutella - Hazelnut mixed with Chocolate, a European tradition!	\$4.95

** SORRY, WE DO NOT SPLIT SWEET CREPES! **

Bavarian Cream - Vanilla Custard folded inside a warm crêpe with Dark Chocolate, Wafers and Whipped Cream

Cherry Cheesecake - Sweet Cherries, our homemade Ricotta- Cream Cheese mix, Graham Crackers & Whipped Cream

Strawberries & Cream - Fresh Berries w/ our homemade Ricotta- Cream Cheese mix , Whipped Cream & Almonds

Crêpe Suzette- The Classic French Crêpe - 1 oz Grand Marnier Orange Cognac with Sugar, Caramel & Whipped Cream

Chestnut Cream - Imported French Chestnut Butter with Vanilla, topped with Whipped Cream

Blueberries with Lemon Curd - a fantastic combination of flavors, with Whipped Cream

Add to any Sweet Crepe.... a whole Banana \$1.00 Fresh Strawberries

BAGUETTE SANDWICH Crunchy French baquettes, we baked them fresh daily

*	Imported Ham, or All Natural Turkey Breast with provolone cheese, mayonnaise, romaine and tomato	\$6.95
*	All Natural Roast Beef, Swiss cheese, red onion, romaine, tomato & horseradish sauce	\$7.95
*	BAGUETTE a la MAISON Imported brie cheese with apple slices, honey, fresh baby greens with balsamic vinaigrette	\$7.95

CROISSANT SANDWICH Golden, hot and flakey, this is the best croissant in town!

*	Stuffed with homemade Chicken Salad or Tuna Salad * with romaine lettuce.	\$6.25
*	With Imported Ham or Turkey, mayonnaise, lettuce, tomato and provolone cheese	\$6.50
*	With Roast Beef, horseradish sauce, Swiss cheese, lettuce, tomato and red onion	\$7.50

Served on a bed of fresh baby spinach

*	Side salad –	With Feta cheese, tomatoes	red onions with a side of balsamic vinai	igrette Small	\$2.50	Large	\$4.95
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Lunch Salad - With chicken salad or tuna salad* (*not available during winter months) \$6.95



Petit de'jeuner (BREAKFAST MENU)



Breakfast served until 11 am Monday thru Friday and Saturday's until 12 pm and Sunday's until close

BKEAKFAS I CKEPES Served on either Traditional or Buckwheat crêpe, (vour choice)	BREAKFAST CRÊPES	Served on either Traditional or Buckwheat crêpe, (your choice)
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*	Real Maple Syrup w/ Butter -or- Strawberry Jam w/Butter -or- Cin	namon Sugar w/ Butter (add a banana \$1.00)	\$4.50
*	Two- Scrambled Eggs & Cheese		\$6.50
*	Two- Scrambled Eggs & Cheese with fresh spinach and tomatoes	(your choice of Swiss or Cheddar cheese)	\$6.95
*	Bacon or Sausage and Scramble Egg with melted cheese	(add fresh spinach & tomato \$1.00)	\$6.95
*	Ham and Scrambled Egg with melted cheese	(add fresh spinach & tomato \$1.00)	\$7.95
*	Smoked Salmon with cream cheese capers, red onion and lemon on	the side (Imported Norwegian Salmon)	\$9.50

OMELETTES & OTHER ITEMS

*	Two Egg Omelette with me	elted cheese (yo	ur choice of Swiss o	f Cheddar Cheese)	\$4.50
*	Two Egg Omelette with me	lted cheese and fi	esh spinach & toma	to (your choice o	f Swiss or Cheddar cheese)	\$5.50
*	Two Egg Omelette with me	lted cheese and B	acon or Sausage	5.95 with I	mported Ham	\$5.95
*	Two Egg & Salmon Omelett	te with cream che	ese (In	nported Norwegi	an Smoked Salmon)	\$7.95
	Add: Feta or Goat Cheese	\$1.50 ea or	Tomatoes, Spinach, Caper	s, Red or Caramelized O	nions, Artichoke Hearts, Sautéed Mushrooms	\$1.00 ea
	Add: Side of Bacon, or Sausage	\$1.50 ea or	Side of Ham \$1.95	or	An Egg, cooked your way	\$1.50 ea
*	Side of 100% Real Vermon	t Maple Syrup				\$.75
*	Croissant Sandwich with a	scrambled Egg &	Provolone Cheese	\$3.95 with B	acon or Sausage \$4.95 with Ham	\$5.50
*	Plain Croissant	\$2.25	with butter -	- add \$0.50 or s	strawberry jam - add \$0.50	
*	Whole Baguette	\$2.95	with butter -	- add \$0.50		
*	Pain au Chocolate	(Yes, these are	the real thing, importe	d from France & w	e baked fresh daily)	\$2.75
*	Seasonal Fresh Fruit	\$2.95	Grapefru	it Cup \$2.50	Mott's Applesauce	\$1.50

BEVERAGES

*	Coke, Diet Coke, Sprite, Sprite Zero, or Crystal Springs Water	\$1.25
*	IBC Rootbeer	\$1.95
*	Perrier® (natural sparkling water from France)	\$1.95
*	San Pellegrino® (carbonated mineral water from Italy) Small \$1.95 750 Liter	\$3.50
*	Orangina [®] (Orange and Lemon, lightly carbonated, the largest selling soft drink in France!)	\$2.25
*	IZZY® All Natural Sparkling Fruit Juices Blackberry, Blueberry Pink Grapefruit or Pomegranate	\$2.25
*	Fresh Brewed Louisianan® Iced Tea Sweet or Unsweetened or Harney & Son's Fruit Tea Free refills!	\$1.95
*	Hot Tea - <i>Harney & Son's</i> ® (Earl Grey, Hot Cinnamon, Paris Black , Ceylon Black Decaf,	
	Organic English Breakfast, Japanese Sencha Green)	\$1.95
*	Tropicana® Orange Juice, Apple Juice	\$1.50

COFFEE

LAVAZZA®

The world's best selling espresso!

*	Espresso	Rich and velvety with a perfect creama	\$1.50
*	Latte	Double shot of espresso with steamed milk (Hot or Iced)	\$2.95
*	Cappuccino	Double shot of espresso, 1/3 steamed milk, 1/3 milk froth	\$2.95
*	Americano	The European answer for American coffee using a tall double shot of espresso	\$2.95
*	Additional shot	\$.75 or Monin ® Flavored Syrups	\$.75
*	Café Au Lait	Lavazza Dark Roast Coffee with steamed milk	\$2.50
*	House Coffee	Lavazza Dark Roast Drip (Hot or Iced) <u>Free refills!</u>	\$1.95
*	Chai Latte	TAZO® CHAI TEA - Spiced black tea with steamed milk (Hot or Iced)	\$2.95

PREMIUM BEERS & CIDERS

FYI...crêpes and cider go great together!

Heineken - Peroni - Stella Artois - Pilsner Urquell - Blue Moon - Hard Core Cider \$4

Weihenstephan - Fisher Amber - Kronenbourg 1664 - Fullers ESB \$5 Samuel Smith Taddy Porter \$6

Samuel Smith Organic Cider \$9 Samuel Smith IPA \$9 Lambic - Frambois or Pomme \$10









