



## *Welcome to our « Crêperie du Ciel »*

*The « Crêperie du Ciel » is a French restaurant who is specialized in baking crêpes and galettes.*

*All our galettes can be baked without gluten.*

*Served are Breton specialties, salads, quiches, wines and, of course, crêpes and galettes.*

*Each Friday from 6 – 9:30 p.m. and each Sunday from 10 a.m. – 2 p.m. we offer a special Breton buffet.*

*We offer a buffet which generally includes a soup, quiches, and salads, French cheese and French bread, fresh fruits and an offer of bite-sized crêpes and galettes.*

*Furthermore we regularly have little events like for example concerts or readings.*

*[www.creperie-muenster.de](http://www.creperie-muenster.de) // 0251 4829915*

# *Starters*

## *1. Variation of lettuce*

*with a balsamic vinegar dressing, garnished with berries and herbs,  
served with buckwheat-blinis/ 7,20 €*

## *2. Spinach-Salad*

*with candied almonds, cranberries, goat's cheese, served with buckwheat-  
blinis / 9,80 €*

## *3. Scallops*

*on seagrass / 18,80 €*

## *4. Soup of the day*

*with warm bread / 5,80 €*

## *5. Roasted watermelon*

*with a big prawn / 9,50 €*

# Crêpes

1. *Crêpe butter and sugar  
with lemon / 5,90 €*
2. *Crêpe with marmalade /  
or nougat / or chocolate /  
or maple syrup  
with almonds / 8,20 €*
3. *Crêpe caramel  
with salted butter/ 8,20 €*
4. *Crêpe nut-nougat  
with caramelized walnuts and ice-  
cream / 10,30 €*
5. *Plate with seasonal fruits  
and a crêpe  
and raspberry – ice-cream /12,20 €*
6. *Crêpe Orange-Cointreau  
Oranges and ice-cream / 10,80 €  
flambé with Cointreau / 13,80 €*
7. *Chocolate crêpe  
stuffed with berries and walnuts,  
decorated with fruits / 10,80 €*
8. *Crêpe marzipan –  
chocolate  
with amaretto-marinated apricots/  
10,90 €*
9. *Swedish crêpe  
with apple sauce, egg liqueur and  
vanilla - ice-cream/ 11,90 €*

# Galettes

*All of our galettes and « Pfannkuchen » (pancakes) that you can find in our menu are, even with its toppings, gluten-free. But, in order to secure you and us, tell us, if you are intolerant, that you wish your galette “gluten-free”.*

- 10. Galette fromage  
with emmentaler cheese,  
seasoned with paprika / 9,30 €*
- 11. Galette campagnarde  
with sun-dried tomatoes, pesto,  
French camembert and herbs /  
13,70 €*

- 12. Galette auvergnate  
with French salami, herbs and cheese  
/12,90 €*
- 13. Galette épicée au fromage  
with Mozzarella and Roquefort, with  
fresh tomatoes, rocked salad and  
pesto /14,80 €*
- 14. Galette « Pariser Art »  
with egg yolk, ham, and emmentaler  
cheese / 16,10 €*
- 15. Galette « Jüdischer Art »  
with papaya, goat's cheese, honey and  
chopped and caramelized pistachios /  
17,90 €*

16. *Galette forestière*

*with mushrooms, spring onions and cheese / 14,90 €*

17. *Galette aux crevettes*

*with spinach, prawns and lettuce / 18,90 €*

18. *Galette fromage – épinards*

*with spinach and cheese / 13,90 €*

19. *Galette framboise – épinards*

*with spinach, gorgonzola cheese, raspberries and almonds / 16,40 €*

20. *Galette dijonnaise*

*thin, sautéed stripes of chicken in a mustard-cream sauce and lettuce / 18,10 €*

21. *Galette à l'Italienne*

*with emmentaler cheese, mozzarella, rocket salad, and roasted stripes of pork / 17,90 €*

22. *Galette greque*

*with aubergines and goat's cheese, fresh tomatoes and basil / 16,80 €*

23. *Galette méditerranée*

*with parmesan, mozzarella, olives, sun-dried tomatoes and zucchini / 14,90 €  
supplement : salmon / 17,90 €*

24. *Crespelle*

**summer** : *with green asparagus, strawberries and ham / 18,50 €*

**winter** : *with emmentaler cheese, grapes and basil / 13,40 €*

# *Pfannkuchen*

*(Pancakes)*

## *25. Kaiserschmarrn*

*shredded pancake in red wine sauce  
served with ice-cream / 13,40 €*

## *26. Pfannkuchen – apple*

*with apples, cranberries and walnuts  
/ 11,20 €  
**flambé** with Calvados / 14,20 €*

## *27. Buchweizenpfannkuchen*

*buckwheat-pancake with camembert,  
walnuts, fresh herbs, ham and a little salad  
/ 14,90 €*

## *28. Pfannkuchen – dreierlei Käse*

*with three different sorts of cheese, sun-  
dried tomatoes and a little salad /14,40 €*

## *29. Pfannkuchen – sugared*

***summer:** with apricots and peaches and  
ice-cream/ 13,20 €  
**winter :** with strawberries and rhubarb and  
ice-cream / 13,20 €*

# *Quiches*

## *30. Quiche Lorraine*

*with ham, served with a little salad / 14,50 €*

## *31. Quiche with goat's cheese*

*vegetarian quiche, with little tomatoes and herbs,  
served with a little salad / 15,20 €*

# *Desserts*

## *32. Crème brûlée*

*- 6,50 €*

## *33. Little « Pfannkuchen »*

*summer: with apricots and peaches  
and ice-cream/ 6,80 €*

*winter : with strawberries and rhubarb  
and ice-cream / 6,80 €*

## *34. Variation of cheese*

*a little variation of cheese, served with bread  
and fruits / 8,50 €*



# *Menu I – 9-course-menu*

## *Galette Mushrooms*

*with thyme and dill, sun-dried tomatoes  
and crème fraiche*

*with spinach, gorgonzola cheese,  
raspberries and almonds*

*with aubergine, goat's cheese and  
tomato*

*\*\*\**

## *Salad*

*Spinach-Salad with candied almonds,  
cranberries, goat's cheese, served  
with buckwheat-blinis*

## *Crêpe*

*summer : with green asparagus,  
strawberries and ham*

*winter : with grapes and cheese*

## *Quiche*

*vegetarian quiche with goat's cheese,  
tomatoes and herbs*

## *Dessert*

*saffron crêpe with roasted pineapple and  
chocolate*

*small pancake with strawberries, rhubarb  
and raspberry-ice-cream*

*Crème brûlée*

*\*\*\**

*per person : 35,00 €*

# *Menu II – 10-course menu*

*Soup of the day*

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*Quiche Lorraine*

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*Pancake with spinach and a big prawn*

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*Galette with green asparagus (with strawberries, mozzarella and ham)*

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*Scallop on seagrass*

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*Spinach-Salad*

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*Blinis with chicken in a cream-mustard sauce*

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*Swedish crêpe*

*(apple compote, egg liqueur and vanilla-ice-cream)*

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*Plate of fruits with a small crêpe*

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*Variation of cheese*

# *French wines*

## *Red wines*

### *300. Pontificis 2012*

*dry – Grenache, Syrah, Mourvèdre*  
*Languedoc – Roussillon / 0,1l - 3,90 €*  
*0,75l – 20,90 €*

### *301. Minervois 2012*

*dry – Grenache, Syrah, Mourvèdre,*  
*Carignan*  
*Languedoc / 0,1l – 4,50 € / 0,75l –*  
*18,40 €*

### *302. Beaumes de Venise 2012*

*dry – Syrah, Grenache*  
*Rhône / 0,1l – 5,80 € / 0,75l – 34,80 €*

### *303. La Cour des Dames 2013*

*dry – Mourvèdre / Languedoc*  
*0,1l - 3,30 € / 0,75l – 19,80 €*

## *White wines*

### *304. Muscat d'Alsace 2013/14*

*dry – Muscat d'Alsace*  
*0,1l – 3,30 € / 0,75l – 19,80 €*

### *305. Sancerre 2013/14*

*dry – Sauvignon / Loire*  
*0,1l – 7,10 € / 0,75l – 42,60 €*

## *Rosé*

### *306. Clairet 2013/14*

*dry – Merlot, Cabernet*  
*Bordeaux*  
*0,1l – 3,50 € / 0,75l – 21,00 €*

# *German wines*

## *Red wines*

1. *Spätburgunder Spätlese*  
*dry / 0,1l – 3,50 € / 0,75l – 21,70 €*

2. *Spätburgunder Qualitätswein*  
*medium dry / 0,1l 2,60 € / 0,75l – 15,60 €*

3. *Saint Laurent*  
*dry / 0,1l – 3,30 € / 0,75l – 19,80 €*

4. *Cabernet Sauvignon & Merlot*  
*dry / 0,1l – 4,30 € / 0,75l – 26,60 €*

5. *Merlot*  
*dry / 0,1l – 3,20 € / 0,75l – 19,20 €*

6. *Regent Qualitätswein*  
*dry / 0,1l – 4,30 € / 0,75l – 26,60 €*

## *Rosés*

### *7. Blanc de Noir*

*dry- 0,1l - 3,60 € / 0,75l - 21,70 €*

### *8. Portugieser Rosé*

*dry - 0,1l - 2,60 € / 0,75l - 15,60 €*

## *White wines*

### *9. Weißer Burgunder – Qualitätswein*

*dry*  
*0,1 l - 2,80 € | 0,75 l - 16,80 €*

### *10. Sauvignon Blanc Qualitätswein*

*dry*  
*0,1l - 3,70 € | 0,75 l - 22,40 €*

### *11. Chardonnay – Spätlese*

*dry*  
*0,1 l- 3,40€ | 0,75 l - 20,40 €*

### *12. Chardonnay - Qualitätswein*

*dry*  
*0,1 l | 3,40€ | 0,75 l | 20,40 €*

### *14. Riesling - Spätlese*

*dry*  
*0,1 l | 3,60€ / 0,75 l | 21,60 €*

### *15. Scheurebe - Spätlese*

*dry*  
*0,1 Liter – 2,80 € / 0,75l – 19,80 €*

# *Rivanesse – Secco – Sparkling wine*

## *17. Bretz-Secco*

*dry*

*0,1 l | 3,80 € | 0,75 l | 23,80 €*

## *18. Trauben-Secco*

*without alcohol, sparkling wine, tastes like grapes*

*0,1 l | 3,80 € | 0,75 l | 23,80 €*

## *19. Cassis Secco*

*Bottle | 0,2 l | 6,80 €*

## *20. Piccolo–Riesling-Sekt*

*dry*

*Bottle | 0,2 Liter | 6,80 €*

## *21. Piccolo–Rubin-Sekt*

*medium dry*

*Bottle | 0,2 l | 6,80€*

## *22. Piccolo–Scheurebe*

*mild*

*Bottle | 0,2 l | 6,80 €*

# *Specialties*

## *23. Aperol Spritz*

*sparkling wine with ice cubes and an olive filled with an almond / 0,2 l -6,80 €*

## *24. Wine spritzer*

*White burgundy with sparkling water / 0,2l - 4,20 €*

## *25. Lillet – Wild Berry*

*Lillet blanc, Schweppes Wild Berry, a strawberry and ice cubes / 0,25 l – 5,50 €*

## *26. Acáó*

*energy drink / 0,25 l – 4,70 €*

## *27. Cidre – apple (dry) / Cidre – pear (mild)*

*0,1 l -2,60 € / 0,75 l – 15,60 €*

## *28. Kir Breton 0,1 l – 3,80 €*

## *29. Kir Royal 0,1 l – 4,20 €*

# *Non-alcoholic drinks*

*mineral water – sparkling | still*

*0,2l – 2,40 €*

*0,75l – 6,00 €*

*fritz–kola (coke) | fritz-kola (coke  
without sugar) | mischmasch (coke  
and orangeade)*

*0,2l – 2,50 €*

*Orangina | Orangina Rouge*

*0,2l – 2,50 €*

*Apple juice*

*0,25l – 2,40 €*

*0,75l - 6,90 €*

*Apple juice with sparkling water  
(Apfelschorle)*

*0,25l – 2,70 €*

*Orange juice | Grape juice*

*0,2l – 2,50 €*

*Schweppes – Bitter Lemon | Schweppes – Wild Berry*

*0,2l – 2,50 €*

*fritz-zitrone (lemonade : lemon)*

*fritz-melone (lemonade : melon)*

*fritz-apfel-kirsch-holunder (lemonade : apple – cherry  
- elder)*

*0,2l – 2,50 €*

*Pinkus – Malzbier (maltbeer)*

*0,33l – 2,90 €*

*VIO Limo (lemonade : lime and cucumber)*

*0,3l – 3,20 €*

*Saftschorle (mixture of juice and sparkling water)*

*apple | rhubarb | passion fruit | quince*

*0,4l -3,80€*



# *Beers*

*Pinkus – Pils*

*0,33l – 3,40 €*

*0,5 l – 3,90 €*

*Pinkus – non-alcoholic*

*0,33l – 3,40 €*

*Pinkus – Hefeweizen (wheat beer) | Schöffelhofer – Hefeweizen  
(non-alcoholic wheat-beer)*

*0,5l – 4,20 €*

*Krombacher – Radler (shandy) | Radler alkoholfrei (non-  
alcoholic)*

*0,33l – 3,40 €*

*Owner: Jürgen Exner*

*Master pastry cook and confectioner*

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