

The History of Crepes

The history of the Crepe dates back centuries and was the main source of nourishment throughout the countryside. The original was nothing more than a simple flat cake made with buckwheat.

Fine Crepe eateries began to spring up by the fifteenth century. Crepe makers prepared enormous piles of Crepes to be served with sausages, pasta, and salted butter, for families gathered for the fun and festivities in the cities.

The Crepe was originally cooked on both sides using hot stones. It derives its airiness from diligently whipping the batter. Some creperies used eggs in the batter along with cinnamon and orange flowers, which gave it a unique perfume and reputation as a lovely dessert. By the nineteenth century, the consumption of crepes rose so dramatically they rivaled modern day bread in their popularity.

Traditionally, the crepe is cooked in a frying pan on one side, cut into thin strips, and added to soups and bouillons, or garnished with eggs, pasta and local savories.

Today crepes are associated with special occasions and are prepared in a host of new ways. One thing however has not changed throughout their long history, crepes have always been and continue to be enjoyed for their simplicity, wholesomeness, and relative ease in preparation.

Old Town Creperie

Hand Crafted Gourmet Crepes

**Downtown Flagstaff in the Alley behind the
Old Town Shops between Pesto Brothers
& Uptown Billiards in Heritage Square**

*Call Ahead and We'll Have Your
Freshly Made Crepe Ready When You Arrive*

(928) 774-6222

**Hours: Wed.-Sat. 11am-7pm
Sundays 10am-3pm**

—Hours Adjusted During Events on the Square—

PEACE, LOVE AND CREPES

Sweet Crepes

Crepe with butter and powdered sugar. 3.98

Crepe with Topping (*choose one delicious flavor*) 4.98

- Jam (flavors vary) • Agave Nectar • Cinnamon and Sugar
 - Nutella • Caramel Chocolate • Local Honey
- Add on's or Fruit 1.00 ea.

Genevieve

Fresh lemon juice, sugar in the raw, raspberry puree and topped with whipped cream. 5.25

Normandy

Roasted apples, caramel, cinnamon, powdered sugar, a drizzle of chocolate and topped with whipped cream. 5.43

Bananas Foster

Orange marmalade, bananas, powdered sugar, raspberry puree, and topped with whipped cream. 5.98

Berry Berry

Blueberries, strawberries, raspberries, blackberries, powdered sugar, raspberry puree, and topped with whipped cream. 5.98

the DJ

Our berry berry crepe sweetened up with nutella, sugar in the raw and chocolate drizzle. 6.25

Leroux

Our super deluxe chocolate Nutella crepe. Nutella, chocolate chips (Ghirardelli's), chocolate sauce, caramel, powdered sugar, more chocolate, raspberry puree and topped with whipped cream. 5.98

Flagstaff

Bananas, strawberries, chocolate chips (Ghirardelli's), powdered sugar, raspberry puree, chocolate sauce, and topped with whipped cream and walnuts. 6.25

Prices Subject to Change.

Savory Crepes

Crepe with Cheese

Your choice of swiss, provolone* or cheddar. 4.98

Aspen

Apple and swiss, with your choice of honey or béchamel sauce. 5.43

Margherita

Fresh spinach, avocado, tomato, mozzarella, feta, with herb tomato sauce and fresh basil. 6.79

Moss

Fresh spinach, artichoke, mushroom, provolone,* with béchamel sauce and fresh basil. 6.79

Paris

Black forest ham, provolone,* fresh basil with béchamel sauce. 6.79

Lyon

Mild Italian sausage, pepperoni, fresh mushrooms, and provolone,* with herb tomato sauce, and fresh basil. 6.79

Grilled Chicken Spinach

Grilled chicken, provolone,* sautéed mushrooms, artichoke, fresh spinach with béchamel sauce, and fresh basil. 7.24

Frankie

Organic egg, cheddar, tomato, spinach with a white cream sauce. 7.50
With ham. 8.50

Add a Side Salad to Any Crepe for 2.26

Made with Sweet Mandarin Oranges, Fresh Cucumber, Tomato, Feta Cheese, and Raspberry Vinaigrette on Crispy Fresh Organic Lettuce.

*Mozzarella cheese may be substituted for provolone.