

What are Crêpes?

In many ways, a crêpe is like a pancake, with the difference primarily in taste, texture, and preparation. The batter consists of vanilla sugar, eggs, flour, milk, salt, water, and sweet butter. Proper crêpe batter has a consistency akin to whipping cream. The batter is then poured onto a special circular hot plate that is kept within an exact temperature range and is very lightly buttered. The chef ensures the crêpe has an optimum thickness, which is very thin.

What is Buckwheat Batter?

Buckwheat batter is the key ingredient in traditional savoury galettes of Brittany. It also is a very healthy alternative to refined and processed white flour based batter. Buckwheat batter has a rich flavor and is very nutritious. It is also low in carbohydrates.

Why Don't You Use Real Plates and Utensils?

The answer is because we love the environment. One of our founders is a professor of construction management with a keen eye toward protecting the environment and lectures on building processes that are eco-friendly. Institutional dishwashing machines require a great deal of energy to run, release toxic solvents into the sewer system, and waste good, clean water. We are proud to use Bare™ by Solo® tableware.

Great Coffee! Can I Buy a Bag?

Yes. Our signature coffee is roasted locally and available for purchase.

CONTACT INFO

www.CrepeAndCoffee.com



ROCHESTER HILLS

(In The Village of Rochester Hills)

120 N. Adams • Rochester Hills, MI 48309

248.375.7728



ACT I

(for a healthier option select our gluten free, organic, buckwheat batter for an extra \$1)

Savoury

- ROONEY** \$6.00
scrambled egg, cheddar cheese, brunoise of peppers, tomato fondue (bacon, sausage, or cheese add 70¢, prosciutto add \$1.30, smoked salmon add \$2)
- HEPBURN** ^{NEW} \$8.00
prosciutto, melon, gorgonzola, toasted almond, orange gastrique
- DAY** \$6.50
scrambled egg, mushroom, fresh spinach with mornay sauce (bacon, sausage, or cheese add 70¢, prosciutto add \$1.30, smoked salmon add \$2)
- PEPPARD** \$7.50
fresh roasted chicken, swiss cheese, tomato fondue, béchamel
- COOPER** \$7.00
ratatouille, swiss cheese, melted butter, fresh spinach
- ASTAIRE** \$8.00
sautéed pears, fresh greens, gorgonzola, toasted walnuts, raspberry vinaigrette (add turkey, chicken \$1.30 or strawberries 75¢)
- PECK** \$8.00
sliced chicken, fresh spinach, cooked apple, toasted walnuts
- BERGMAN** \$8.00
prosciutto ham, caramelized onion, gorgonzola, balsamic reduction
- HARRISON** \$9.00
smoked salmon lox, tomato fondue, fresh spinach, fresh lemon, rosemary fresh cream cheese
- BOGART** \$7.50
fresh roasted turkey, swiss cheese, bacon, avocado, aioli

Build Your Own

STEWART: Build Your Own (additional items 75¢, Meats \$2.00) \$4.50

Cheese	Meat	Misc	Sauces
Swiss, Gorgonzola, Cheddar, Rosemary Fresh Cream	Turkey, Chicken, Prosciutto, Smoked Salmon	Sauteed Apples, Tomato Fondue, Mushroom, Spinach, Avocado, Walnuts, Almonds, Strawberries	Aioli, Maple Syrup, Jam (chef's choice), Maple Syrup, Caramel, Béchamel
Cheese, Plain Cream Cheese			

Cold Crêpes (a pre-made ½ crêpe with pickle on the side available in deli section)

- HOLDEN** ^{NEW} \$4.50
turkey bacon, swiss, fresh greens, aioli
- LOUIE** ^{NEW} \$4.50
ham, swiss, fresh greens, aioli

Soup

SOUP DU JOUR \$2.85

ALSO APPEARING...

Savoury

Salads

- BREAKFAST AT TIFFANY'S** \$7.00
spinach, strawberries, toasted almonds, golden raisins, topped with lemon yogurt vinaigrette
- THE KING AND I** \$8.00
grilled chicken breast, on a bed of fresh greens, mandarin oranges, toasted almonds, green onion, with chinese noodles topped with oriental poppyseed vinaigrette
- GONE WITH THE WIND** \$7.00
a bed of fresh greens with michigan dried cherries, toasted walnuts, gorgonzola, five spice pear nage, topped with raspberry vinaigrette
- Add roasted turkey or grilled chicken \$2.00

INTERMISSION

Espresso Yourself

Hot Drinks

	SINGLE	DOUBLE
caffé macchiato	\$1.60	\$1.95
espresso	\$1.50	\$1.80
	DODICI	SEDICI
	12 oz.	16 oz.
cappuccino	\$2.85	\$3.50
coffee	\$1.70	\$1.90
latte	\$2.85	\$3.50
mocha	\$3.05	\$3.80
caffé americano	\$1.85	\$2.20
chai tea latte	\$3.05	\$3.50
hot tea	\$2.80	\$3.00
hot chocolate	\$2.45	\$2.70
cider (12 oz. seasonal availability)	\$3.95	

Cold Drinks

iced caffè latte	\$3.55
iced caffè mocha	\$3.85
iced caffè americano	\$2.45
Hepburn's espresso float	\$4.75
flavored "Hepburn's" tea (ask for flavors)	\$3.00
cider (16 oz. seasonal availability)	\$4.50
bubble tea (assorted) extra	
tapioca pearls 50¢ (16 oz.)	\$4.75
iced tea	\$2.25
iced chai tea latte	\$3.45
iced coffee	\$2.25
chocolate milk (12 oz.)	\$2.10

Extras

shot of espresso	60¢
flavored syrup	30¢
soy milk	50¢
fresh whip cream	50¢
Assorted juices, water, sodas and milk	
Price as marked.	

ACT II

Sweet

- HUMPHREY** \$6.00
nutella®, marshmallow fluff, crushed graham crackers
- NATALIE** ^{NEW} \$6.00
peaches, streussel & vanilla custard
- AUDREY** \$6.00
dark chocolate, raspberry sauce, chopped toasted almonds, chantilly cream (grand marnier® add \$2.25)
- INGRID** \$6.75
strawberries, vanilla sauce, chantilly cream
- JIMMY** \$5.50
nutella®, chantilly cream (add bananas or strawberries 75¢, grand marnier® add \$2.25)
- GEORGE** \$4.50
maple syrup, butter, powdered sugar
- GRACE** \$7.00
dark chocolate, raspberry glaze, graham crackers, homemade sweet cheese
- ELVIS** ^{NEW} \$6.00
peanut butter, marshmallow fluff, banana
- MARY** ^{NEW} \$4.50
peanut butter & jelly
- DORIS** \$5.00
fresh lemon, butter, powdered sugar

Add a scoop of gelato to your crêpe 1 SCOOP \$2.75 2 SCOOPS \$2.95

Extras On the Set

PASTRIES (price as marked)

"EXTRA SPECIAL" SPECIALTIES

- parfaits (vanilla yogurt with seasonal fresh fruit) \$2.95
- bag of chips \$1.50

*Hepburn's
now on location!*

ASK FOR DETAILS