



Crêperie Tourelle

9 rue Champeaux 10 000 TROYES
03 25 73 22 40 latourelle.troyes@gmail.com

BUCKWHEAT GALETTES

BUCKWHEAT, GLUTEN-FREE



LA BIGOUDENE <i>Emmental, cooked ham.</i>	€9,90
LA COMPLÈTE <i>Emmental, cooked ham, egg.</i>	€11,90
LA SPÉCIALE <i>Emmental, cooked ham, fresh mushrooms, crème fraîche.</i>	€12,50
LA POPEYE <i>Emmental, egg, spinach, crème fraîche.</i>	€12,90
LA CHORIZO <i>Emmental, egg, homemade tomato sauce, mild chorizo.</i>	€13,90
LA BRESTOISE <i>Emmental, egg, thinly sliced chicken.</i>	€13,90
LA VÉGÉTARIENNE <i>Emmental, potatoes, creamy leek fondue, fresh mushrooms, confit tomatoes.</i>	€13,90
LA SEGUIN <i>Emmental, goat cheese, honey, soft figs, toasted almonds, salad.</i>	€14,90
LA FROMAGÈRE <i>Emmental, Chaource, goat cheese, camembert, salad.</i>	€14,90
LA TROYENNE <i>Emmental, mushroom and Chaource fondue, potatoes, salad.</i>	€14,90
L' APICIUS <i>Emmental, caramelised apples, artisan black pudding, potatoes.</i>	€14,90
LA GUÉRANDAISE <i>Emmental, thinly sliced chicken, potatoes, egg, mustard sauce, fresh mushrooms.</i>	€14,90
LA NORMANDE <i>Emmental, camembert, caramelised apples, serrano ham, salad.</i>	€15,90
LA MONTAGNARDE <i>Emmental, raclette cheese, serrano ham, potatoes, egg.</i>	€15,90
L'AUBOISE <i>Emmental, Troyes 5A andouillette, Chaource sauce, potatoes, salad.</i>	€15,90
LA NORDIQUE <i>Emmental, Bømlo smoked salmon, dill cream, lemon, salad.</i>	€16,90
LA TARTIFLETTE <i>Emmental, Reblochon, red onion confit, potatoes, smoked bacon pieces, salad.</i>	€16,90
LA CROISICAISE <i>Emmental, fresh Bømlo salmon fillet, leek fondue, lemon, olive oil, salad.</i>	€16,90
LA BREIZH <i>180 g Charolais minced beef steak, cheddar, red onion confit, bacon, tomatoes, egg, homemade burger sauce, crushed potatoes, salad.</i>	€19,90
LA PÉRIGOURDINE <i>Cheddar, red onion confit, 180 g Charolais minced beef steak, homemade foie gras, salad, crushed potatoes.</i>	€19,90

Supplement: Bowl of green salad (straight from the market gardener) to accompany your galette. €2,00

Crushed potatoes. €2,00

For your health, eat at least five fruits and vegetables a day.

MAIN COURSES / SALADS / SET MENUS



MAIN COURSES

L'ITALIENNE

Fresh tagliatelle with Chaource sauce, or carbonara, or tomato sauce and chorizo.

€13,90

LE TEXAN

180 g Charolais minced beef steak, fried egg, homemade crushed potatoes, salad.

€14,90

LE BOUDIN NOIR LOCAL

Black pudding, crushed potatoes, salad.

€14,90

L'ANDOUILLETTE 5A LOCALE

5A andouillette, Chaource sauce, crushed potatoes, salad.

€17,90

L'ENTRECÔTE BORDELAISE

250 g Bordeaux-style rib steak, crushed potatoes, salad, Chaource fondue.

€22,90

CRÊPIÈRE-STYLE OMELETTES

PLAIN OMELETTE

Tomatoes, salad.

€9,90

EMMENTAL OMELETTE

Tomatoes, salad.

€11,90

HAM, EMMENTAL & MUSHROOM OMELETTE

Tomatoes, salad.

€13,90

SALADS

BERGÈRE

Goat cheese, Chaource, camembert, serrano ham, salad, tomatoes.

€14,90

CHANTELOUP

Thinly sliced chicken, duo of fresh and confit tomatoes, old-fashioned wholegrain mustard sauce, Parmesan shavings, salad.

€14,90

FOIE GRAS

Homemade semi-cooked foie gras with a splash of Champagne ratafia, red onion confit.

€15,90

LUNCH MENU (excluding weekends and public holidays)

€16,90

Complète or Spéciale or Végétarienne.

& Butter, sugar or chocolate crêpe, or a two-scoop sundae (vanilla, chocolate or strawberry).
& A 20 cl bowl of cider (brut or sweet).

Supplement: Bowl of green salad (straight from the market gardener)
to accompany your galette

€2,00

Crushed potatoes

€2,00

For your health, eat at least 5 fruits and vegetables a day.

* Protected Geographical Indication

• Please don't hesitate to tell us about any allergies; a list of the dishes containing any of the 14 allergens is available on request.

• We do not accept payment by cheque.

WHEAT FLOUR CRÊPES



SUGAR	€3,00
BUTTER & SUGAR	€4,00
SUGAR & LEMON	€4,00
WHIPPED CREAM	€4,00
JAM <i>Strawberry, wild blueberry, apricot or orange.</i>	€4,50
LA DOUCEUR <i>Chocolate sauce, honey, caramel or chestnut cream (choose one).</i>	€4,50
LA NUTELLA SOLO <i>Nutella.</i>	€4,90
LA NUTELLA DUO <i>Nutella and/or grated coconut, banana, almonds or whipped cream.</i>	€5,90
L'AMANDINE <i>Salted butter caramel, almonds, whipped cream.</i>	€6,90
LA MONT BLANC <i>Chestnut cream, dark chocolate sauce, crème fraîche.</i>	€6,90
LA TATIN <i>Caramelised apples, salted butter caramel, crème fraîche.</i>	€7,90
LA DUCHESSE <i>Amarena cherries with their syrup, dark chocolate sauce, whipped cream.</i>	€7,90
LA COTE SAUVAGE <i>Caramelised pears, chocolate sauce, whipped cream.</i>	€7,90
LA KINDER <i>Kinder Bueno spread, pieces of Kinder, whipped cream.</i>	€7,90
LA KIT KAT <i>Nutella, Kit Kat, crushed Kit Kat, bananas, whipped cream.</i>	€8,90

FLAMBÉED CRÊPES WITH FRUIT AND ICE CREAM



LA TROPIQUE <i>Vanilla ice cream, banana flambéed in amber rum (2 cl).</i>	€8,90
LA SUZETTE <i>Bitter orange jam, flambéed with Grand Marnier (2 cl).</i>	€8,90
LA TOURELLE <i>Lemon sorbet, caramelised apples flambéed in Prunelle de Troyes (2 cl).</i>	€8,90

Extra whipped cream €1,50 - Extra scoop of ice cream €2,50
Our chocolate and salted butter caramel sauces are homemade.

SWEET CRÊPES WITH ICE CREAM

LA CHOCOLATINE <i>Chocolate ice cream, chocolate sauce, almonds, whipped cream.</i>	€8,50
L'ŒILLET <i>Coconut ice cream, coconut powder, salted butter caramel.</i>	€8,50
LA FLEUR DE BRETAGNE <i>Caramel ice cream, salted butter caramel, whipped cream.</i>	€8,50
LA SAILLÉ <i>Nutella, vanilla ice cream, whipped cream.</i>	€8,50
LA GRIOTTINE <i>Chocolate ice cream, amarena cherries with their syrup, whipped cream.</i>	€8,50
LA DEMOISELLE DE KERJEAN <i>Pear sorbet, caramelised pears, salted butter caramel, whipped cream.</i>	€8,50
LA MARQUISE <i>Vanilla ice cream, bananas, chocolate sauce, whipped cream.</i>	€8,50

ICE CREAM SUNDAES

2 scoops of ice cream

L'ÉCRIN DE COCO <i>Coconut ice cream, chocolate sauce, grated coconut, whipped cream.</i>	€8,50
LE CHOCOLAT LIÉGEOIS <i>Chocolate ice cream, chocolate sauce, whipped cream.</i>	€8,50
LE CAFÉ LIÉGEOIS <i>Coffee ice cream, coffee sauce, whipped cream.</i>	€8,50
LA PALUDIER <i>Caramel ice cream, salted butter caramel sauce, whipped cream.</i>	€8,50
DAME BLANCHE <i>Vanilla ice cream, chocolate sauce, whipped cream.</i>	€8,50

ICE CREAM SUNDAES

2 scoops of ice cream

POIRE BELLE HÉLÈNE

Vanilla ice cream, caramelised pears, chocolate sauce, whipped cream.

€8,50

BANANA SPLIT

Vanilla, chocolate and strawberry ice cream, chocolate sauce, banana, whipped cream.

€8,50

AMARENA

Vanilla ice cream, amarena cherries with their syrup, whipped cream.

€8,50

COLONEL

Lemon sorbet, vodka (4 cl).

€8,50

ICE CREAM OR SORBET CUPS

ICE CREAMS: *Vanilla, chocolate, coffee, caramel, strawberry, coconut.*

SORBETS: *Lemon, pear.*

1-scoop cup

€2,50

2-scoop cup

€4,90

3-scoop cup

€6,90

Extra whipped cream

€1,50

Extra scoop of ice cream

€2,50

TEAS



SENCHA DE CHINE *Green tea, grassy, mild.*

OP ST JAMES *Black tea, Ceylon, intense and well balanced.*

GRAND OOLONG *Blue (oolong) tea, woody.*

FLAVOURED TEAS

JARDIN À L'ANGLAISE *Earl Grey, bergamot.*

A L'OMBRE DES OASIS *Moroccan tea, mint.*

LES JARDINS DE MAJORELLE

Peach, mango, cherry.

HERBAL INFUSIONS

FRUIT D'ÉTÉ *Hibiscus, tangy.*

LE CHAMP DES GRILLONS *Verbena, orange blossom.*

All teas: €4,90

COFFEES

100% Arabica coffee

Malongo

CAFÉ ALLONGÉ (long black) €2,20

ESPRESSO or **DECAFFEINATED** €2,20

CAFÉ CRÈME (coffee with milk) €2,90

CAPPUCCINO €3,90

DOUBLE EXPRESSO €4,00

VIENNESE COFFEE €3,90
Whipped cream.

HOT CHOCOLATES

HOT CHOCOLATE €3,90

VIENNESE HOT CHOCOLATE €4,50
Whipped cream.

GOURMET COFFEES

CAFÉ MOELLEUX

Mini crêpes, dark chocolate sauce, vanilla ice cream, whipped cream.

€7,90

CAFÉ TATIN

Mini crêpes, caramelised apples, salted butter caramel, pear sorbet, whipped cream.

€7,90

CAFÉ LA TOURELLE

Mini crêpes, banana with chocolate sauce, caramelised pears, salted butter caramel sauce, vanilla ice cream, whipped cream.

€7,90

WITH CAFÉ CRÈME, CAPPUCCINO OR HOT CHOCOLATE

€8,90

GOURMET TEA

€9,90



SOFT DRINKS

Carola sparkling <i>fine bubbles</i>	50 cl	€3,90
Perrier	33 cl	€3,90
Carola	50 cl	€3,90
Shweppes <i>citrus</i>	25 cl	€3,90
Orangina	25 cl	€3,90
Organic local apple juice		
<i>Forêt d'Othe</i>	25 cl	€3,90
BREIZH-COLA <i>Breton</i>	33 cl	€3,90
Coca-Cola Zero / Coca-Cola	33 cl	€3,90
Fruit juice of your choice	25 cl	€3,00
<i>apricot, orange, pineapple.</i>		
FINE Tropical	33 cl	€3,90
Peach iced tea	25 cl	€3,90
Lemonade	25 cl	€3,00
Diabolo <i>lemonade with syrup</i>	25 cl	€3,50
Flavoured syrup with water	33 cl	€2,50
<i>peach, grenadine, strawberry, mint, lemon, cherry</i>		

CIDERS

BRETON SWEET CIDER *on draught*

<i>By the bowl</i>	20 cl	€3,20
<i>By the pitcher</i>	50 cl	€7,50

BRETON BRUT CIDER *on draught*

<i>By the bowl</i>	20 cl	€3,20
<i>By the pitcher</i>	50 cl	€7,50

Made from the finest juices of the first pressings.

ORGANIC LOCAL BRUT CIDER 75 cl €15,90
Forêt d'Othe

ORGANIC LOCAL SWEET CIDER 75 cl €15,90
Forêt d'Othe

Delicate aromas, a blend of different apple varieties.

BRETON ROSÉ CIDER 33 cl €4,90
Made from the red Délice apple variety; fruity and sweet.

DRAUGHT BEERS

	25 cl	50 cl
COQ HARDY <i>Blonde and light.</i>	€3,50	€7,00
PANACHE <i>Shandy: lemonade and beer.</i>	€3,70	€7,40
MONACO <i>Lemonade, beer, grenadine syrup.</i>	€4,00	€8,00

BOTTLED BEERS

	25 cl	33 cl
KRIEK <i>Cherry-flavoured beer.</i>	€4,90	
GRIMBERGEN <i>Amber beer.</i>		€5,50
LA REINE DES NEIGES <i>Breton white beer.</i>		€5,50

Alcohol abuse is dangerous. Please drink in moderation.

COCKTAILS WITH ALCOHOL

20 cl (including 5 cl of alcohol)

MOJITO €8,90

Saint James amber rum, fresh mint, lime, cane sugar, sparkling water.

APEROL SPRITZ €8,90

Aperol, prosecco, sparkling water, orange slice.

PINACOLADA €8,90

Amber rum, coconut milk, pineapple juice, cane sugar syrup.

PLANTEUR DES ÎLES €8,90

White rum, pineapple juice, mango, banana, kiwi, apricot, papaya.

NON-ALCOHOLIC COCKTAILS

20 cl

VIRGIN MOJITO €6,50

Lime, fresh mint, sparkling water, cane sugar.

VIRGIN PINACOLADA €6,50

Coconut milk, pineapple juice, cane sugar syrup.

VIRGIN PLANTEUR DES ÎLES €6,50

Pineapple juice, mango, banana, kiwi, apricot, papaya.

WINES & CHAMPAGNES

WINES	€	€	€
Red	12 cl	50cl	75 cl
BOURGOGNE Pinot Noir	6,00	19,90	29,90
Moutard			
White			
BOURGOGNE Chardonnay	6,00	19,90	29,90
Moutard			
Rosé			
L'OCÉADE	5,00	16,00	22,90
IGP			
(Protected Geographical Indication)			
CHAMPAGNE 75 cl			
BOTTLE OF RICHARD CHEURLIN			49,00

APERITIFS

GLASS OF CHAMPAGNE	12 cl	€8,00	18 cl	€12,00
KIR ROYAL (Champagne)	12 cl	€9,00	18 cl	€13,00
BRETON KIR			12 cl	€3,90
Cider and blackcurrant liqueur.				
WINE KIR			12 cl	€3,90
White wine, blackcurrant liqueur.				
CHAMPAGNE RATAFIA			5 cl	€6,00
MARTINI RED OR WHITE			5 cl	€6,00
RICARD			5 cl	€5,00
WHISKY EDDU			5 cl	€6,00
Silver, made with Breton buckwheat.				

DIGESTIFS

PRUNELLE DE TROYES	5 cl	€6,90
DOM PAPA AMBER RUM	5 cl	€6,90
GET 27	5 cl	€6,90

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