



## OUR SAVOURY CRÊPES

<b>La Maraîchère</b> <i>Gruyère cheese, fresh tomatoes and basil</i>	11.30
<b>La Maya</b> <i>Goat cheese, walnuts and honey</i>	12.10
<b>La Montagnarde</b> <i>Gruyère cheese, chopped bacon, egg and grilled onions</i>	15.40
<b>La Médiévale</b> <i>Goat cheese, chopped bacon and grilled onions</i>	13.50
<b>La Margherita</b> <i>Mozzarella, fresh tomatoes, dried tomatoes and homemade green pesto</i>	13.90
<b>La Muscade</b> <i>Spinach, fresh tomatoes, roasted eggplant, and nutmeg</i>	13.10
<b>La Maffia</b> <i>Mozzarella, eggplant, dried tomatoes, tuna and oregano</i>	15.40
<b>La Mamma Mia</b> <i>Goat cheese, eggplant, fresh tomatoes, and homemade green pesto</i>	14.10
<b>La Madrague</b> <i>Gruyère cheese, tuna, spinach, fresh tomatoes, and dried tomatoes</i>	16.40
<b>La Médina</b> <i>Chicken, spinach, homemade red pesto and cumin</i>	12.40
<b>La Muller's</b> <i>Gruyère cheese, ham, spinach and egg</i>	15.40
<b>La Mythique</b> <i>Gruyère cheese, ham, egg and paprika powder</i>	13.40
Crêpe with 1 ingredient	9.00
Extra cheese, ham, chicken or tuna	2.50
Extra veggies or egg	2.20
Extra green or red pesto <i>homemade</i>	2.20



# Muller's Factory

Swiss Quality



## OUR SWEET CRÊPES AND WAFFLES

Sugar or sugar & cinnamon	5.50
Sugar & lemon juice	7.00
Sugar & gelato <i>homemade</i>	10.00
Grated Swiss milk or dark chocolate	7.70
Swiss chocolate & gelato <i>homemade</i>	12.20
Swiss chocolate & banana	9.50
Swiss chocolate & grated coconut	9.50
Swiss chocolate & whipped cream	9.90
Swiss chocolate & Grand Marnier	9.90
Salted butter caramel <i>homemade</i>	7.70
Lemon cream <i>homemade</i>	7.70
Pistachio cream	7.70
Apple sauce	7.00
Strawberry hibiscus jam <i>homemade</i>	7.70
Whipped cream & sugar 35%	7.70
Organic maple syrup	7.70
Honey	7.00
Honey & almonds	8.90
Honey & banana	8.90
Grand Marnier	8.90
Extra Sweet add-on	2.00
Extra whipped cream 35%	2.50
Extra gelato <i>homemade</i>	4.50



## OUR FAVOURITE CRÊPES OR WAFFLES

Chocolate, banana & gelato <i>homemade</i>	14.00
Chestnut, whipped cream & meringues	12.50
Pistachio cream, whipped cream & almonds	10.50
Dark chocolate & salted butter caramel	9.50
Strawberries, basil, whip. cream and meringue <i>(only during strawberry season)</i>	12.90



## OUR COLD BEVERAGES

Iced tea ( <i>low sugar</i> ) <i>homemade</i>	5dl / 5.00
Ginger drink <i>homemade</i>	5dl / 5.00
Milkshake with whipped cream <i>homemade</i>	3dl / 9.40
Iced chai tea latte	3dl / 6.50
Affogato ( <i>espresso &amp; vanilla gelato</i> )	7.00
Iced chocolate drink <i>homemade</i>	3dl / 6.50
Espresso freddo	3dl / 5.30
Cappuccino freddo	3dl / 6.20
Iced matcha latte	3dl / 6.50
Iced white chocolate matcha latte	3dl / 6.50
Iced strawberry matcha latte	3dl / 6.90
Iced ube latte	3dl / 6.50
Iced strawberry ube latte	3dl / 6.90



## OUR HOT BEVERAGES

Caffè, espresso, ristretto	3.80
Hot tea « <i>Tea repertoire</i> », <i>Carouge</i>	4.00
Chai tea latte classic or curcuma	6.00
Fresh mint infusion	6.00
Hot ginger & lemon drink	5.50
Cappuccino, coffee latte	4.90
Flat white	6.40
Caffè latte with salted caramel <i>homemade</i>	6.50
Caffè latte with chestnut & meringues <i>homemade</i>	6.50
Caffè latte with swiss chocolate <i>homemade</i>	6.50
Caffè Baileys & whipped cream	8.10
Hot chocolate <i>homemade</i>	5.40
Hot chocolate & whipped cream <i>homemade</i>	6.90
Hot choco, Baileys & whipped cream	8.90
Ube latte	6.50
Matcha latte	6.50
White chocolate matcha latte	6.50
Mulled local wine ( <i>Crêts-Malval, Geneva</i> )	6.00



*Lactose-free milk and oat milk available*

## ALCOHOLIC DRINKS

Local craft beer Brasserie des Murailles <i>«Blond, white or amber», Genève</i>	3.3dl/6.50
Swiss cider « <i>Crafty</i> »	3.3dl/6.50
Local wines, <i>red, rosé or white</i>	1dl/6.00

