

# Joséphine

Joséphine Café is named after Joséphine de Beauharnais, Empress of France.

She was born on the neighbor Island of Martinique and spent most of her childhood in St Lucia's original capital of Soufrière.

She was known for her generosity to the poor, elegance and style.



Empress Joséphine de Beauharnais' Coat of Arms

## Le Menu

### CRÊPES SUCRÉES *Sweet Crêpes*

#### **Pomme et Raisin**

Apple and raisin, with cinnamon honey served with ice cream or Chantilly cream

#### **St Lucia Banane**

With aged rum served with ice cream and Chantilly cream

#### **Crêpe Suzette**

Filled with Grand Marnier pastry cream served with orange sauce, ice cream or Chantilly cream

#### **Cherry and Coconut**

Cherry and coconut served with ice cream or Chantilly cream

#### **Crêpe au Chocolat**

Filled with chocolate and almond ganache

#### **Blueberry Crêpe**

Filled with pastry cream and fresh blueberries, served with ice cream or Chantilly cream

#### **Coconut, Fraise et Orange**

A strawberry, coconut and Orange Liqueur crêpe with ice cream or Chantilly cream

### CRÈME GLACÉE *Ice Cream*

#### **Your Choice of Flavors :**

Vanilla, Coconut, Rum & Raisin, Strawberry, Chocolate and Pistachio.

### LES GAUFRES *Waffles*

#### **Au Chocolat**

With ice cream or Chantilly cream and topped with cocoa powder

#### **A la Vanille**

With whipped cream and roasted almonds

#### **Rum Raisin et Coconut**

Coconut and Rum Raisin with whipped cream

### CRÊPES SALÉES *Savory Crêpes*

*\* Served until 6pm*

#### **Aux Champignons**

Sautéed wild mushrooms, chives, cream sauce and mozzarella cheese

#### **Chicken and Spinach Crêpe**

Roasted chicken and spinach with cream sauce

#### **Meat Lovers**

Ham, Pepperoni and Mozzarella crêpe

#### **Fruits de le Mer**

Seafood sautéed in fresh herbs and a tomato cream sauce

#### **Trois Fromages**

Mozzarella, Swiss and Cheddar cheese crêpe

#### **Disclaimer:**

*Some dishes may contain nuts and other allergens.*

*Closed Monday from 6pm*