



Josephine's Crêperie is named after Joséphine de Beauharnais, Empress of France, who was born on the neighboring island of Martinique and spent most of her childhood in St. Lucia's original capital of Soufrière. She was best known for her elegance, style and infectious joie de vivre.

BREAKFAST MENU

Create your own Sunrise Crêpes

Scrambled Eggs

Bacon

Vegetables

Sausages

Chicken

Pepperoni

Smoked Salmon

Please help yourself to a selection of:

Cereals


Fruits

Cold Cuts


Baked Goods


BEVERAGES

Coffee or Our International Selection of Teas, Juices and Milk

 **BALANCED LIFESTYLE**
Healthier preparations and lower calorie counts

 **VEGETARIAN**

 **GLUTEN-FREE**
Please consult your server on which dishes can be prepared gluten free

 **LACTOSE-FREE**
Please consult your server on which dishes can be prepared lactose free

 **VEGAN**

Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: JP Tropical Foods LTD. • Bamboo Farms • Al Golaub and Sons • Lasgro Hydroponics • Advance Farms • Valley Fruits LTD. • Good Hope Country House

Disclaimer: Some dishes may contain nuts and other allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness to young children, seniors and those with compromised immune systems.



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LE MENU

CRÊPES SUCRÉES (SWEET CRÊPES)

POMME ET RAISIN SECS

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

NUTELLA BANANA

Bailey's rum served with Chantilly cream

CRÊPE SUZETTE

Sweet pastry cream served with orange Grand Marnier sauce

CRÊPE AU NUTELLA

Fresh made Crêpe with Nutella spread

CERISE ET NOIX DE COCO

Preserved cherry and coconut served with ice cream

CRÊPE AU CHOCOLATE

Filled with chocolate and almond ganache with tossed almonds

CRÊPE AU SUCRE

Homemade Crêpe with sugar crystals

CRÊPES SALÉES (SAVORY CRÊPES)

AUX CHAMPIGNONS

Sautéed mushrooms, cream sauce and mozzarella cheese

MEAT LOVERS

Ham, pepperoni and mozzarella Crêpe

DEUX FROMAGES

Brie and blue cheese Crêpe with apple

CAJUN SHRIMP WITH GRILLED PINEAPPLE

Sautéed baby shrimp with charred pineapples

CHICKEN AND SPINACH CRÊPE

Roasted chicken and spinach with cream sauce

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