



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



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.

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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CRÊPES SUCRÉES (SWEET CRÊPES)

POMME ET RAISIN SECS

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

SUZETTE

Sweet pastry cream served with orange Grand Marnier sauce

NUTELLA ET BANANE

Bailey's rum served with Chantilly cream

NUTELLA

Fresh made Crêpe with Nutella spread

CERISE ET NOIX DE COCO

Preserved cherry and coconut served with ice cream

CHOCOLAT

Filled with chocolate and almond ganache with tossed almonds

SUCRE

Homemade Crêpe with sugar crystals

CRÊPES SALÉES (SAVORY CRÊPES)

CHAMPIGNONS

Sautéed mushrooms, cream sauce and mozzarella cheese

AMOUREUX DE VIANDE

Ham, pepperoni and mozzarella Crêpe

DEUX FROMAGES

Brie and blue cheese Crêpe with apple

POULET ET ÉPINARDS

Roasted chicken and spinach with cream sauce

CREVETTES CAJUN ET ANANAS GRILLÉ

Sautéed baby shrimp with charred pineapples



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