



Crêpe-tastic

Posted by [Jessica McLaughlin](#) in [restaurant reviews](#), [sweet stuff](#), [french](#) on May 20, 2007 at 1:57 pm



Crêpe It Up

507 Church Street (also located at 95 Front Street East)
416-916-3558

Crêpes for two, with bottled water, and some change in the tip jar: \$13

Saturday afternoon I had a wicked sweets craving and heading to the convenience store and grabbing a chocolate bar just wasn't going to cut it. I was in the mood for something a little more elaborate. Ever since I moved to this neck of the woods, I've been meaning to "crêpe it up," if you will, but no one ever wanted to go with me, and I just didn't feel like going alone. So I called my brother and this time I was able to convince him to join me.



It's a pretty small joint with enough room for a dozen or so people to sit – a few counter seats and white tables with white fold up chairs, and some interesting original art on the wall. Most of the real estate of the small establishment is taken up by the counter where all the fixin's and the griddles for the crêpes are lined up.

I was looking to cure my sweet craving, so my eyes immediately wandered to the dessert section of the large chalkboard menu above the counter, but my brother opted for a savoury dish. He got a ham, egg and cheese for \$4.25 and I got the Dark Angel for the same price (chocolate, hazelnut, ice cream and a dusting of powdered sugar). I got bananas added (\$0.75).



My bro's crêpe was a little sad looking – no presentation went into it at all. He said it tasted good, but it wasn't at all flashy. Mine was another story. I was very excited when my decadent looking Dark Angel arrived at the table. They definitely tried a little more on the presentation of my crêpe.

I don't know if anyone can really mess up an ice cream and chocolate combo, and this certainly was no exception. The crêpe was light and tender, the hazelnut and chocolate was decadent and the ice cream was a refreshing surprise in the middle of it all. Although it was delicious, next time, I think I'll ditch the crêpe with ice cream. It really cooled it down too fast so I didn't really get to enjoy the warmth of the crêpe. But it definitely satisfied my sweet tooth and it won't be the last time I go. Too bad my bro's crêpe was a little on the boring side.

Savoury crêpes will run you anywhere from \$5.50-\$6.95. Breakfast is my favourite meal, so I'll definitely be trying the Breakfast crêpe (\$5.50) with egg, onion, mushroom, cheese, green pepper and tomato. And for you veggie fans out there, the Veggie crêpe (\$5.50) has the same basic ingredients as the breakfast offering, but without egg, and spinach instead. The Nutty Fruit Salad (\$6.95) seems to be the star of the menu (denoted with a star on the huge chalk board) with spinach, mushrooms, cheese, green and red pepper, pineapple, strawberry, blueberry and mixed nuts.

The dessert crêpes are \$3.25-\$4.95 and go from simple (plain with maple syrup at \$3.95) to elaborate (mixed fruit at \$4.95 with banana, strawberry, pineapple and blueberry).

I'm looking forward to trying some of their savoury offerings. Any suggestions on what to try next would be greatly appreciated.

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