



**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.

## CRÊPES SUCRÉES

### SWEET CRÊPES

*Served with a choice of  
Chantilly cream or ice cream*

#### POMME ET RAISIN SECS

*Apple, raisins, cinnamon honey*

#### BANANES - SIGNATURE

*Bananas, rum*

#### SUZETTE

*Sweet pastry cream,  
Grand Marnier orange liqueur*

#### CERISE ET NOIX DE COCO

*Preserved cherries, coconut*

#### CHOCOLAT

*Chocolate ganache,  
toasted almonds*

#### BLUETS

*Sweet pastry cream,  
blueberries*

#### FRAISE, ORANGE ET NOIX DE COCO

*Strawberries, coconut,  
Grand Marnier orange liqueur*

## LES GAUFRES

### WAFFLES

#### CHOCOLAT

*Ice cream or Chantilly cream, cocoa powder*

#### VANILLE

*Chantilly cream, toasted almonds*

#### RHUM, RAISINS SECS ET NOIX DE COCO

*Rum, raisins, coconut, Chantilly cream*

## CRÊPES SALÉES

### SAVORY CRÊPES

*Served until 6pm*

#### JAMBON, OEUF ET FROMAGE

*Diced ham, egg, cheese*

#### CHAMPIGNONS - SIGNATURE

*Sautéed wild mushrooms, chives, cream sauce,  
mozzarella cheese*

#### POULET & EPINARDS

*Roasted chicken, spinach,  
cream sauce*

#### VIANDES ASSORTIES

*Ham, pepperoni, mozzarella*

#### FRUITS DE MER

*Mixed seafood, fresh herbs, tomato-cream sauce*

#### TROIS FROMAGES

*Mozzarella, Swiss, Cheddar*

## CRÈME GLACÉE

### ICE CREAM

#### YOUR CHOICE OF FLAVORS

*Vanilla • Rum Raisin • Chocolate • Coconut  
Strawberry • Pistachio • Guinness*



#### BALANCED LIFESTYLE

*Healthier preparations and  
lower calorie counts*



#### GLUTEN-FREE

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



#### VEGETARIAN



#### LACTOSE-FREE

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

*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.*