



Beau Monde Menu

<https://menulist.menu>

624 S 6th St, Philadelphia I-19147-2129, United States
+12155920656 - <http://www.creperie-beaumonde.com/>

The restaurant from Philadelphia offers **167** different **dishes and drinks** on [the menu](#) at an average price of \$14.7.

Beau Monde Menu



Non Alcoholic Drinks

ICED TEA \$1.8

Pizza

RATATOUILLE \$16.0

Thai

CHICKEN SATAY \$10.0

Vegetarian

SPINACH TART \$4.0

Burger

WAGYU BURGER \$16.0

Drinks

DRINKS

A La Carte

CRÊPE SUZETTE \$11.0

Sauces

CRÈME ANGLAISE \$3.0

Homemade Sauces

FLAVORED BUTTERS \$1.0

Wine

LINE 39 CABERNET SAUVIGNON
CALIFORNIA

Beverages

GRAND MARNIER \$4.0

Hot Drinks

TEA \$2.0

Sweets & Desserts

DULCE DE LECHE \$2.0

Coffee

ESPRESSO \$3.0

Digestif

FERNET

Brunch Entrees

STEAK EGGS \$24.0

Coffee & Tea

COFFEE, DECAF \$2.0

Second Course

MAPLE LEAF FARM DUCK
BREAST \$11.0

Dinner Entrées

STEAK AU POIVRE \$29.0

Red Wines By The Glass

ST. KILDA SHIRAZ AUSTRALIA \$40.0

Draft Beers

AMSTEL LIGHT \$4.5

Wines By The Bottle & Glass

BODINI MALBEC MENDOZA ARGENTINA

Beau Monde Menu



Eye Openers

DIY MIMOSAS \$25.0

Champagne & Sparkling Wine

VEUVE CLIQUOT CHAMPAGNE FRANCE \$70.0

Liqueur

LILLET BLONDE

APÉRITIFS / APÉRITIFS

SANDEMAN TAWNY

Hot Drink

HOT CHOCOLATE

Sparkling Wines & Champagne

PIPER-HEIDSIECK BRUT FRANCE \$65.0

Desserts And Ice Cream

CHOCOLATE GRAND MARNIER \$10.0

Les Soupes & Salades

LA SALADE MAISON \$7.0

Fancy Pancakes

BANANAS \$2.0

SHERRY / PORTWEIN

SANDEMAN

Aperitivo & Liqueur

DUBONNET ROUGE

Sweet & Fortified

GRAHAM'S SIX GRAPES

Pour Commencer - To Begin

SOUP A L'OIGNON \$8.0

Build Your Own Omelet

ANDOUILLE SAUSAGE \$19.0

White & Sparkling Wines

CANYON ROAD CHARDONNAY CALIFORNIA \$28.0

Le Chaud

CAPPUCCINO, COFFEE LATTE \$3.8

White / Blush

PIO PINOT GRIGIO ITALY

White & Rosé Wine Selections

GIESEN SAUVIGNON BLANC NEW ZEALAND \$44.0

Cheese & Amp; Amp; Charcuterie

PATE TRIO \$18.0

Beau Monde Menu



Coffees & Beverages

ACQUA PANNA, PELLEGRINO
SPARKLING ITALY 750 ML \$5.0

Provision Drafts

YUENGLING LAGER \$3.6

Bottomless Sides

APPLES \$4.0

These Types Of Dishes Are Being Served

APPETIZER

Charcoal Hearth

GRILLED MARINATED CHICKEN
BREAST \$4.0

Salads

ROASTED BEET CITRUS SALAD \$12.0

SEARED TUNA, SHRIMP SCALLOP
SALAD \$18.0

Starters

FROMAGE PLATE \$18.0

SALAD DU JOUR \$14.0

Soft Drinks

COCA-COLA \$2.8

JUICES, MILK \$2.5

Beer

GINGER BEER \$4.0

BUDWEISER \$3.6

Brunch Cocktails

BEAU MONDE BLOODY MARY \$8.3

BLOOD ORANGE MIMOSA \$10.0

Cordials

PIMMS

CHARTREUSE

Sparkling Wine

CHARLES DE FERRE SPARKLING WINE
CALIFORNIA

LA MARCA PROSECCO ITALY \$48.0

Side Dishes

ROASTED RED BLISS POTATOES
SHALLOTS \$4.0

APPLEWOOD SMOKED BACON \$4.0

BERRIES \$7.0

Dessert

GELATO \$3.0

LEMON SORBET \$3.0

CREPES

Cider

WOODCHUCK AMBER CIDER
VERMONT 12OZ \$5.0

PEAR HARD CIDER 12OZ \$5.0

ETIENNE DUPONT FRANCE 325ML \$12.5

Beau Monde Menu



Sweet Crepes Ingredients

| | |
|--|-------|
| FRESH SQUEEZED LEMON, HONEY, BROWN SUGAR OR WHITE SUGAR | \$1.0 |
| LEMON CURD OR STRAWBERRY COMPOTE | \$3.0 |
| TOASTED COCONUT OR TOASTED ALMONDS | \$2.0 |

Restaurant Category

DESSERT
VEGAN
FRENCH

Alcoholic Drinks

PERNOD
CAMPARI
APEROL
AMARO AVERNA

Main

SCRAMBLED EGG, SWISS CHEESE HAM
MUSHROOMS, SWISS CHEESE TOASTED
ALMONDS
SAUSAGE, RATATOUILLE CARMELIZED
TOMATO SAUCE
CHICKEN, BROCCOLI CHEDDAR
CHEESE
SPINACH, TOMATO, OLIVES FETA

Red Wine

| | |
|--|--------|
| PIO CHIANTI ITALY | \$34.0 |
| DOMAINE ONDINES COTES DU RHONE RHONE VALLEY | \$44.0 |
| MONT GRAS MERLOT CHILE COLCHACUA VALLEY | \$44.0 |

| | |
|---|--------|
| DOMAINE DE FORETAL BEAUJOLAIS FRANCE | \$48.0 |
| DOMAINE DE MARTINOLLES PINOT NOIR FRANCE | |
| CHATEAU LA BOUREE BORDEAUX FRANCE | \$60.0 |

Entrées

| | |
|--------------------------------------|--------|
| SPRING MIX OLIVES | \$6.0 |
| SRIRACHA GLAZED DUCK STEAMED BUNS | \$16.0 |
| CARMELIZED GOAT CHEESE MOUSSE | \$14.0 |
| BEAU MONDE PIZZA | \$11.0 |
| GRILLED STEAK BROCHETTE | \$14.5 |
| SOUP DU JOUR | \$8.0 |
| BAKED PEARS | \$5.0 |

Brunch Recommendations

| | |
|--|--------|
| SCRAMBLED EGGS, BLUEBERRIES MAPLE SYRUP | \$14.0 |
| SCRAMBLED EGGS, POBLANO PEPPERS, TOMATOES, SWISS CHEESE CARMELIZED TOMATO SAUCE TOPPED WITH AVOCADO CORN SALSA | \$20.0 |
| CHICKEN FRICASSEE, SUNNY EGGS CREME FRAICHE | \$16.0 |
| SMOKED SALMON, ARTICHOKE HEART, BEARNAISE SAUCE POACHED EGGS | \$18.0 |
| SMOKED TROUT, LEEKS, CREAMED SPINACH POACHED EGGS | \$22.0 |
| SMOKED BACON, BLUE CHEESE, MUSHROOMS POACHED EGGS | \$21.0 |
| SUNNY EGGS, ANDOUILLE SAUSAGE, MUSHROOMS SWISS CHEESE | \$19.0 |

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White Wine

| | |
|--|--------|
| BASS CREEK MOSCATO CALIFORNIA | |
| DOMAINE JOUCLARY CHARDONNAY FRANCE | |
| SALNEVAL ALBARINO SPAIN | \$42.0 |
| DOMAINE DE LA POTINE SAUVIGNON BLANC FRANCE | |
| REMY PANNIER VOUVRAY LOIRE VALLEY | \$44.0 |
| CASAMARO VERDEJO SPAIN | \$45.0 |
| DR. LOOSEN RIESLING GERMANY | \$46.0 |
| OSTATU RIOJA BLANCO SPAIN | \$48.0 |

Ingredients Used



| | |
|--------------|--------|
| ESCARGOT | \$10.0 |
| CHEESE | |
| DUCK | |
| BANANA | |
| CARAMEL | |
| SEAFOOD | |
| ONION | |
| FRENCH ONION | |

Sweet Crepes - Wheat

| | |
|--|--------|
| CHOCOLATE, TOASTED COCONUT COFFEE CHOCOLATE CHIP GELATO | \$11.0 |
| APPLES, TOASTED ALMONDS, BROWN SUGAR, CARAMEL VANILLA GELATO | \$16.0 |
| BANANA, NUTELLA HAZELNUT GELATO | \$11.0 |
| BANANAS, TOASTED COCONUT, DULCE DE LECHE COCONUT GELATO | \$13.0 |
| STRAWBERRY COMPOTE, CREME ANGLAISE VANILLA GELATO | \$12.0 |

| | |
|---|--------|
| MIXED BERRIES, LEMON CURD LEMON SORBET | \$16.0 |
| PEARS, GOAT CHEESE, CREME FRAICHE LAVENDER HONEY | \$16.0 |
| PEARS, CHOCOLATE CREME ANGLAISE | \$14.0 |
| FRESH SQUEEZED LEMON SUGAR | \$5.0 |

Savory Crêpes Ingredients

| | |
|---|--------|
| ARUGULA, BROCCOLI OR SAUTEED TOMATOES | \$3.0 |
| RATATOUILLE OR ROASTED LEEKS | \$5.0 |
| WILD MUSHROOMS MUSHROOM SAUCE | \$6.0 |
| FRENCH BISTRO HAM OR SMOKED BACON | \$4.0 |
| SHRIMP SEAFOOD SAUCE | \$12.0 |
| SEA SCALLOPS SEAFOOD SAUCE | \$16.0 |
| SMOKED SALMON OR SMOKED TROUT | \$7.0 |
| SALSA VERDE OR CREME FRAICHE | \$2.0 |
| CARAMELIZED TOMATO SAUCE, MUSHROOM SAUCE OR SEAFOOD SAUCE | \$3.0 |
| MOROCCAN OLIVES, TOASTED ALMONDS OR CARAMELIZED ONIONS | \$2.0 |

Savory Crêpes - Buckwheat

| | |
|--|--------|
| EGG, SWISS CHEESE HAM | \$12.0 |
| MUSHROOM, SWISS CHEESE ROASTED ALMONDS | \$14.0 |
| SPINACH, SAUTEED TOMATOES, OLIVES FETA | \$18.0 |
| COQ AU VIN WITH SWISS | \$22.0 |
| GRILLED CHICKEN BREAST, BROCCOLI CHEDDAR CHEESE | \$13.0 |

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GRILLED CHICKEN BREAST,
LEEKs, OLIVES, GOAT CHEESE \$21.0
LEMON BUTTER

PAN SEARED DUCK BREAST, BRIE \$26.0
BLACK MISSION FIG JAM

BEEF BOURGUIGNON WITH \$24.0
FRENCH BLUE CHEESE

SCALLOPS, SAUTEED TOMATOES \$22.0
SEAFOOD SAUCE

SHRIMP, SPINACH, ROASTED \$24.0
LEEKs SEAFOOD SAUCE

SMOKED SALMON, LEEKs CREME \$17.0
FRAICHE

SMOKED TROUT, LEEKs CREME \$17.0
FRAICHE

SMOKED TROUT, CREAMED \$18.0
SPINACH, CREME FRAICHE
TOASTED ALMONDS

Bottled Beer

PACIFICO CLARA MEXICO PALE \$4.0
LAGER 4.5% ABV

YARDS PHILLY PALE ALE \$5.0
PENNSYLVANIA 12 OZ. 4.6% ABV

KRONENBOURG 1664 FRANCE \$5.0
EUROPEAN PALE LAGER 5.9% ABV

DOGFISH HEAD 60 MINUTE IPA \$6.0
DELAWARE AMERICAN IPA 6.0%
ABV

BOULDER BEER SHAKE \$5.5
COLORADO CHOCOLATE PORTER
5.9% ABV

VICTORY PRIMA PILS \$5.5
PENNSYLVANIA GERMAN PILSNER
5.3% ABV

TROEGS HOPBACK AMBER \$6.0
PENNSYLVANIA AMERICAN AMBER
6.0% ABV

GUINNESS IRELAND DRY STOUT \$6.0
4.2% ABV

OMMEGANG WITTE NEW YORK \$7.0
WITTBIEB 5.2% ABV

LA FIN DU MONDE QUEBEC TRIPLE \$7.0
9.0% ABV

SAMUEL SMITHS OATMEAL STOUT \$7.5
ENGLAND OATMEAL STOUT 5.0%
ABV

DUVEL BELGIUM STRONG PALE \$9.0
ALE 8.5% ABV

MONKS FLEMISH SOUR ALE \$9.0
BELGIUM RED ALE 5.5% ABV

LINDEMANS FRAMBOISE LAMBIC \$9.0
BELGIUM FRUIT BEER 2.5% ABV

KALIBER (NON ALCOHOLIC) \$4.5
ENGLAND 12 OZ.

Beau Monde Menu



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Made with menulist.menu

Opening Hours:

Tuesday 12:00-21:00

Wednesday 12:00-21:00

Thursday 12:00-21:00

Friday 12:00-22:00

Saturday 10:00-22:00 10:00-15:00

Sunday 10:00-21:00 10:00-15:00