

Dining Out Jennifer Susanto-Lee

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A touch of France in downtown Claremont

Crepe Cherie is a cute French-style cafe tucked away on Maude Jackson Lane in Claremont's shopping precinct. It first opened its doors in October and is currently a fledgling franchise, with plans to come to a shopping complex or cafe strip near you.

There's lots of classic cafe furniture here, with warm, dark wooden tables and chairs and chequered tile flooring — it all feels like Paris from a bygone era. Much of the equipment was shipped from France, such as the crepe machines. The staff are dressed in dinky French outfits and diners receive a chirpy "bonjour" as they enter.

There is no table service here; instead you order and pay at the counter.

Our cold drinks came from a bottle — there are lots by Italian company San Pellegrino such as limonata, bitters and chinotto that



French dressing: Waitress Celine Thulliez at Crepe Cherie.

Picture: Iain Gillespie

are a nice touch. The eatery also has its own French, continental coffee blend by a roaster of some repute. It's a premium roast, single origin, and is for sale in the shop.

The laminated menus are kept

on the table and are pretty much sectioned into savoury crepes, sweet crepes and salads, with each crepe holding its own French name — boys for savoury, girls for sweet. I sampled a savoury Jean-Pierre, which is a creamy number

with chicken, mushrooms, cheese and mayo, while Mum gave Remy a go — ham, cheese and a tomato onion jam.

The crepes are made a couple of hours in advance. Not too thick or too paper thin, they are gorgeous, decently light and apparently made with a recipe passed down from the owner's French grandmother. They are served piping hot, which is most welcome on a rainy winter's day, although why they're folded into a square slab had us flummoxed. The ingredients are not groundbreaking — tinned champignons, grated cheese and caterer's mayo — but the crepes are big, tasty, filling and at \$12.50, not too pricey.

Our shared side salad consisted of crisp, perky mixed leaves and a few cherry tomatoes drenched in lemon juice. A bargain at \$4.50.

For dessert we moved to the girl crepes (all \$11.50). Mum decided on Agathe — mixed berries,

Crepe Cherie Claremont

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ADDRESS: Bayview Shopping Centre, Maude Jackson Lane, Claremont
PHONE: 9383 1880
OPENING HOURS: Mon-Sat, 8am to 5pm and Sun 8am to 2pm

SCORES:

1-9 Don't bother **10-12** Average
13-14 Good value **15-16** A good find
17-18 Top notch **19-20** A classic

ricotta, triple sec and sugar, which tasted, in her words, just like she wanted it to taste. I opted for Brigitte — poached cubes of pear in a hot chocolate sauce. The dessert crepes are folded into a triangular shape — much more presentable and appealing. But geez, they're just as big. A scoop of vanilla ice-cream on the side (\$1) finishes us off entirely.