




**BREIZH CAFE**  
LA CRÊPE AUTREMENT

 **MICHELIN 2025**



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## LA CRÊPE AUTREMENT

To help you understand Breizh Café, first I will have to tell you about my roots. I was born on a farm in Brittany. From my earliest childhood, I was raised on the excellent fresh farm products of my own region, which not only made me extremely fussy about product quality as an adult, but also inspired me an immense respect for the men and women who work on those farms. I was always convinced that their work in itself was a lesson in humility for all of us, for indeed without that work, there couldn't be any good food.

The second goal is also related to the sharing of knowledge: modestly aiming at building a bridge between Breton and Japanese cultures. Two traditional cuisines being brought together through whatever makes them mutually compatible: buckwheat is eaten in Japan, it is also eaten in Brittany. The third goal is pleasure, amplified by curiosity. My approach is first and foremost dictated by the love of good food.

**bertrand larcher**

Extract from the book **BREIZH CAFE** published by Editions La Martinière

## DESSERT GALETTES

100% buckwheat flour gluten free, stone milled in Moulin de la Fatigue, Vitré (35)

**Carrément Sarrasin**, crispy galette, buckwheat honey and buckwheat ice cream 12.50

**D'ici et d'ailleurs**, crispy galette, Valrhona 70% chocolate, caramel sauce, vanilla ice cream 13.50

**Season crêpe**, please see the list

## ARTISANAL ICE CREAM AND SORBETS

2 scoops of your choice 8.00

### Ice cream :

buckwheat, salted butter caramel, vanilla, strawberries, lemon

+ Extra Whipped cream (2.50)

Net price - VAT and service included  
List of allergens on request



**SOBACHA** - Infusion with roasted buckwheat seeds. Theine-free and gluten-free, it can be drunk at any time of the day. Find our sobacha in our restaurants and on [lamaisondusarrasin.fr](http://lamaisondusarrasin.fr)

(gf) - gluten free

(v) - vegetarian

# BUCKWHEAT GALETTE

\*100% buckwheat from Brittany, stone milled, sunny-side-up organic egg

<b>Complète</b> , sunny-side-up organic egg, artisanal ham from Brittany, raw milk Comté cheese	9.80
<b>Complète mushrooms</b> , sunny-side-up organic egg, artisanal ham from Brittany, raw milk Comté cheese, Paris mushrooms and shiitakes	12.80
<b>Complète onions</b> , sunny-side-up organic egg, artisanal ham from Brittany, raw milk Comté cheese, candied onions with cider	12.80
<b>Complète artichoke</b> , sunny-side-up organic egg, artisanal ham from Brittany, raw milk Comté cheese, artichoke	12.80
<b>Complète chorizo</b> from Basque country, "Pierre Oteiza", sunny-side-up organic egg, raw milk Comté cheese	14.00
<b>Complète raw ham</b> from Basque country, "Pierre Oteiza", sunny-side-up organic egg, raw milk Comté cheese	14.00

## SIDES (v)

<b>Breizh Tsukemono</b> <sup>®</sup> Assortment of raw organic vegetables pickled in cider and rice vinegar, Japanese style	3.80
<b>Green salad</b> , cider vinaigrette	3.80
<b>Green salad</b> , wasabi vinaigrette	3.80
<b>Lait Ribot cup</b> and puffed buckwheat et sarrasin soufflé	3.80

**NITRITE-FREE HAM AND BACON** - In partnership with Maison Beucher, a renowned artisan charcuterie, we offer a free nitrite ham and bacon, free from artificial preservatives and made solely with natural ingredients. Developed exclusively for Breizh Café after over a year of dedicated work, it delivers an authentic flavor, less salted, with no acidity or excessive seasoning.

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## SPECIAL BUCKWHEAT GALETTES

<b>Bretonne</b> , sunny-side-up organic egg, raw milk Comté cheese, pan-fried Paris mushrooms and shiitake, bacon, crème fraîche "Bordier", Espelette pepper	16.80
<b>Maraîchère</b> , seasonal vegetables "Breizh café Farm", sunny-side-up organic egg, fresh goat cheese "Bordier", Espelette pepper	15.80
<b>Normande</b> , camembert, raw ham from Basque country "Pierre Oteiza", green salad with cider vinaigrette	15.80
<b>Chèvrefeuille</b> , fresh goat cheese "Bordier", celtique vinaigre, green salad with cider vinaigrette	14.80
<b>Rustique</b> , andouille sausage from Dinan, sunny-side-up organic egg, raw milk Comté cheese, candied onions with cider	15.80
<b>Cancaise</b> , artisanal smoked herring, potatoes from Saint-Malo, crème fraîche "Bordier", herring roe caviar-style	16.80
<b>Nordique</b> , artisanal smoked salmon red label quality, sunny-side-up organic egg, crème fraîche "Bordier" with chieves and fresh "Bordier" goat cheese	19.80

**Season Galette**, please see the list

Net price - VAT and service included  
List of allergens on request

**LA FERME BREIZH CAFÉ** - Located in Saint-Coulomb, between Cancale and Saint-Malo, our Breizh Café farm extends over 11 hectares. She brings together our Breizh Café values and reinforces our desire to promote the influence of farming and the richness of the Breton terroir.

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# SWEET CRÊPES

\*100% organic wheat from Brittany

## CLASSIC CRÊPES

**Butter and sugar**, "Bordier" churned butter and brown sugar  
Choice of the butter : salted butter, yuzu, butter of the moment  
Thin crêpe 4.90  
Thick crêpe 6.90

**Lemon and honey**, honey from Brittany "Fleur de Ciel"  
(Charles-Julien, Cancale) and lemon 7.50

**Traditional jam from « Les Confitures de Raphaël »**, Saint-Coulomb  
choice of rhubarb, apple and raspberry, passion fruit, strawberry, season one  
+ extra vanilla ice cream (3.00) 7.50

## SPECIAL CRÊPES

**Quimperoise**, home made apple compote, caramel sauce, vanilla ice cream  
+ extra whipped cream (2.50) 12.80

**Carrément Chocolat**, Valrhona 70% chocolate,  
dark chocolate ice cream, whipped cream 12.50

**Carrément Caramel**, caramel sauce, caramel ice cream,  
whipped cream 12.50

**"Suzette Yuzu"** our way, flambé with Grand Marnier 13.50

## CHOCOLATE CRÊPES

Valrhona 70% chocolate

**Chocolat Valrhona « Guanaja » 70%**  
+ extra ice cream vanilla (3.00) 7.50

**Chocolat "Grand-Mère"**, buttered crêpe, chocolate shavings 8.50

**Chocolate, caramelized banana**, whipped cream  
+ flambé Grand Marnier or Rhum (2.50) 12.90

## CRÊPES WITH HOME-MADE CARAMEL SAUCE

**Home-made caramel sauce** 6.90  
choice of : plain, spices or ginger

**Caramelized banana, home-made caramel sauce**, whipped cream  
+ flambé Grand Marnier or Rhum (2.50) 12.90

Extra ice cream Vanilla (3.00)  
Extra Whipped cream (2.50)  
Extra on buckwheat galette (0.50)

**THE BUTTER** -Butter enhances flavours and we like it raw and salted as part of the Breton tradition! Breizh Café has always worked with Jean-Yves Bordier, a cream expert and cheesemaker in Saint-Malo. This butter has incredible flavours in mouth. It reminds me the butter of my childhood.

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# LIGHT BITES & STARTERS

## CANCALE OYSTERS

**Oysters from Cancale** 14.50  
from Pichot Family, Saint-Kerber parks  
oysters n°3 by 6

**Rare oysters from Cancale "Tsarkaya"** 18.50  
from Pichot family, Saint-Kerber parks  
fleshy and delicious, oysters n°3 by 6

**Mix of Cancale oysters** 16.50  
3 oysters n°3 of Cancale and 3 "Tsarkaya" oysters

Our oysters are served with shallots with wine vinegar

**Buckwheat chips**,  
seaweed tartar, sesame and tofu cream 9.00

**Breizh Tsukemono**® Assortment of raw vegetables pickled  
in cider and rice vinegar, Japanese style 3.80

## LES AMUSE-GALETTES

\*Small folded galette, to share. 100% organic buckwheat from Brittany, gluten-free

**Seaweed butter from "Bordier"** 6.80

**Sardine butter**, Espelette pepper 8.00

**Chorizo**, raw milk Comté cheese 8.00

**Camembert**, fig jam and nuts 7.50

**Smoked fish** "Maison Lucas", lemon cream and chives 10.00

## LES ROLLS

Buckwheat galette rolled and cut as makis. \*100% buckwheat from Brittany,  
stone milled, Moulin de la Fatigue (Vitré 35)

**Artisanal organic smoked salmon**, 17.50  
scrambled organic egg, crème fraîche from "Bordier" with chives

**Pan fried Paris mushrooms and Shiitake**, 14.80  
scrambled organic egg, raw milk Comté cheese, crème fraîche  
from "Bordier", Roellinger "Grande Caravane" spices

**Artichoke**, scrambled organic egg, Wakamé seaweed from 14.80  
Arbonna family in Brittany, raw milk Comté cheese

**Spider crab from Saint-Malo**, "Escoffier, Lalizée", leek fondue with 21.80  
Roellinger "Curry Corsaire", raw milk Comté cheese, celeriac

**BUCKWHEAT (sg)** - Buckwheat has an incredible flavour. It has an earthy taste with a hint of hazelnut, and is slightly bitter. It goes particularly well with butter, seasonal vegetables, pork and seafoods. Breizh Café was created around this tiny gluten-free seed...

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