




BREIZH CAFE

LA CRÊPE AUTREMENT

 MICHELIN 2025

 @breizhcafe_fr
#breizhcafe

BREIZHCAFE.COM



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

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 and wine vinegar

Assortment of smoked fish 16.50

Buckwheat chips,
seaweed tartar, sesame and tofu cream 9.00

Soup of the day 6.80

Breizh Tsukemono®,
assortment of raw organic 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 and raw milk Comté cheese 8.00

Camembert, fig jam and nuts 7.50

Smoked fish “Maison Lucas”, lemon cream and chives 10.00

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

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...

(gf) - gluten free

(v) - vegetarian

LES ROLLS

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

Artichoke , scrambled organic egg, Wakamé seaweed from Arbonna family in Brittany, raw milk Comté cheese	14.80
Goat cheese , candied tomatoes, walnuts, honey from Cancale	12.80
Artisanal organic smoked salmon , scrambled egg, crème fraiche from "Bordier" with chieives	17.50
Candied onions with cider , scrambled organic egg, artisanal ham, raw milk Comté cheese	14.80
Pan fried Paris mushrooms and shiitake , scrambled organic egg, raw milk Comté cheese, crème fraiche from "Bordier", Roellinger "Grande Caravane" spices	14.80
Spider crab from Saint-Malo , "Escoffier, Lalizée", leek fondue with Roellinger "Curry Corsaire", raw milk Comté cheese, celeriac	21.80

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

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.

(gf) - gluten free

(v) - vegetarian

BUCKWHEAT GALETTE

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

Artisanal smoked duck , pan-fried mushrooms and shiitake, raw milk Comté cheese, sunny-side-up egg, crème fraiche “Bordier”, Espelette pepper	17.50
Farm Andouille sausage , sunny-side-up organic egg, raw milk Comté cheese, candied onions with cider, crème fraiche “Bordier” and mustard	16.80
Raw ham from Basque country “Pierre Oteiza” , sunny-side-up organic egg, raw milk Comté cheese, season vegetable, Espelette pepper	15.80
Artisanal ham from Brittany , sunny-side-up organic egg, raw milk Comté cheese, churned butter choice of the “Bordier” butter : slightly salted or seaweed + season vegetable from Breizh Café farm (3.00)	9.80
Salt-cod Brandade , andouille sausage from Guémené, garlic and herbs butter “Bordier”, green salad with cider vinaigrette	16.80
Artisanal smoked herring , potatoes, crème fraiche “Bordier” and chives, herring roe caviar-style	16.80
Artisanal organic smoked salmon , fresh goat cheese and crème fraiche from “Bordier” with chieives, green salad with cider vinaigrette	19.80
Season vegetable (Breizh Café farm, Saint-Coulomb), sunny-side-up organic egg, fresh goat cheese “Bordier”, Espelette Pepper and green sauce	15.80
Season Galette , please see the list	

ACCOMPAGNEMENT (v)

Green salad with cider vinaigrette	3.80
Breizh Tsukemono® , assortment of raw organic vegetables pickled in cider and rice vinegar, Japanese style	3.80

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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(v) - vegetarian

SWEET CRÊPES

*100% organic wheat from Brittany (v)

Home-made caramel sauce choice of : plain, spices or ginger + extra ice cream vanilla (3.00)	6.90
Home-made apple compote , spices caramel sauce, vanilla ice cream, glace artisanale à la vanille + extra whipped cream (2.50)	12.50
Honey and lemon , honey from Cancale and lemon	7.50
Traditional jam from « Les Confitures de Raphaël » (Saint-Coulomb), choice of red rhubarb, apple and raspberry, strawberry, passion fruit + extra ice cream vanilla (3.00)	7.50
Kinako , soy powder (Kinako), black sugar from Okinawa (Kuromitsu), green tea ice cream (Matcha)	12.50
Caramelized banana , Valrhona chocolate sauce or home-made caramel sauce, vanilla ice cream + flambéed Grand Marnier or Rhum (2.50)	12.90
Suzette yuzu our way, flambéed with Grand Marnier	13.50
Churned butter from “Bordier” and raw sugar choice of the butter : slightly salted butter, yuzu, vanilla, or season butter	
Thin Crêpe	4.90
Thick Crêpe	6.90
Valrhona “Guanaja” 70% Chocolate , whipped cream, vanilla ice cream	12.50
Chestnut cream , vanilla ice cream + extra whipped cream (2.50)	11.50
Season crêpe , please see the list	

- + Extra Whipped cream (2.50)
- + Extra ice cream Vanilla (3.00)
- + Extra buckwheat (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.

(gf) - gluten free
(v) - vegetarian

AMUSE-CRÊPE

Crêpe rolled and cut, *100% organic wheat from Brittany

Valrhona chocolate shavings, whipped cream, ginger caramel sauce 10.50

DESSERT GALETTES

*100% buckwheat from Brittany

Buckwheat honey from Brittany Galette,
puffed buckwheat, buckwheat ice cream 12.50

Galette with chocolate shavings,
spices caramel sauce, vanilla ice cream 13.50

ARTISANAL ICE CREAM AND SORBETS

2 scoops of your choice 8.00

Ice cream : salted butter caramel, vanilla from Madagascar, strawberries, apple, buckwheat, green tea (Matcha)

+ 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 lmaisondusarrasin.fr

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(v) - vegetarian



FIND OUR ADDRESSES IN FRANCE
AND IN JAPAN AT BREIZHCAFE.COM

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