



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



FIND ALL OUR MAISON DU SARRASIN ADDRESSES

WWW.LAMAISONDUSARRASIN.FR
@LAMAISONDUSARRASIN

FIND ALL OUR BREIZH CAFÉ ADDRESSES

WWW.BREIZHCAFE.COM
@BREIZHCAFE

Extrait du livre **BREIZH CAFE** aux Editions La Martinière

LIGHT BITES & STARTERS

Buckwheat chips, from “La Maison du Sarrasin » 5.50
Served with seaweed tartar and sesame and tofu cream

🍌 Seaside rillettes, and buckwheat chips

Scallop rillettes 10.50

Sardines’ rillettes, Cayenne pepper 10.50

Scotland salmon rillettes 10.50

Breizh Tsukemono[®] 2.80
assortment of raw organic vegetables pickled in cider

Seasonal soup 5.80

LES AMUSE-GALETTES

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

Goat cheese and honey 6.50

Chorizo, and raw milk Comté cheese 6.50

Sardine butter 6.50

🍌 Organic

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

BRITTANY AND JAPAN - At Breizh Café we are not talking about a culinary fusion but about bringing together two cuisines. One of our objectives is to serve as a bridge between Brittany and Japanese cultures, both linked with buckwheat and seafoods.

(gf) - gluten free

(v) - vegetarian

OUR ADDRESSES

IN BRITTANY

Breizh Café Rennes

1 place de la trinité

35000 RENNES

Atelier de la Crêpe - École internationale de crêpier

25 quai Duguay-Trouin

35400 SAINT-MALO

Maison du Sarrasin salon de thé et épicerie

5 place marché aux légumes

35400 SAINT-MALO

Crêperie Breizh Café

7, quai Thomas

35260 CANCALE

Comptoir Breizh Café

6, rue de l’Orme

35400 SAINT-MALO

IN FRANCE

Breizh Café Odéon

1 rue de l’Odéon

75006 PARIS

Breizh Café Lyon Albon

3 place d’Albon

69001 LYON

Breizh Café Bordeaux Chartrons

19 rue Sicard

33000 BORDEAUX

IN JAPAN

14-1 Ishibashicho (Sanjodori)

KYOTO

3-5-4 Jingumae, Omotesando

Shibuya-Ku,

TOKYO

DESSERT GALETTES

*100% buckwheat from Brittany

Buckwheat honey from Brittany Galette , puffed buckwheat, buckwheat ice cream	10.50
Galette with chocolate shavings salted butter, buckwheat ice cream	10.50


ICE CREAM

artisan ice cream from Brittany

1 Scoop of your choice :	3.00
2 scoops of your choice :	5.80
3 scoops of your choice :	8.60
Vanilla	
Buckwheat	
Salted butter caramel and buckwheat	
Chocolate	
Matcha (green tea)	
Season one	

+ Extra whipped cream (2.80)

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

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BUCKWHEAT GALETTE

*100% buckwheat from Brittany, stone milled, sunny-side-up organic egg. "Bleu-Blanc-Coeur" quality label ham

SPECIAL BUCKWHEAT GALETTES

Bretonne , sunny-side-up organic egg, raw milk Comté cheese, pan fried Paris mushrooms and shiitake, bacon, crème fraîche "Bordier", Espelette pepper	14.80
Rustique , andouille sausage from Guéméné, candied onions with cider, sunny-side-up organic egg, raw milk Comté cheese, mustard cream sauce	14.80
Nordique , artisanal Scotland salmon red label quality, sunny-side-up organic egg, crème fraîche "Bordier" with chieves and fresh Bordier goat cheese	18.50
Maraîchère , sunny-side-up organic egg, raw milk Comté cheese, seasonal vegetables, Espelette pepper	12.50
Montagnarde , Raclette cheese, bacon, sunny-side-up organic egg, potatoes, crème fraîche "Bordier"	14.80
Seasonal Galette , please see the list	

ROLLS

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

Nantais Curé Cheese , bacon, potatoes, candied onions with cider, crème fraîche "Bordier", Kampot pepper	14.50
Pan fried Paris mushrooms and Shiitake , scrambled organic egg, raw milk Comté cheese, crème fraîche "Bordier", Roellinger "Grande Caravane" spices	14.50

SIDES (v)

Green salad , cider vinaigrette or wasabi vinaigrette	2.90
Breizh Tsukemono® , assortment of raw organic vegetables pickled in cider	2.80

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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BUCKWHEAT GALETTES

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

Complète , sunny-side-up organic egg, artisanal ham, raw milk Comté cheese	8.90
Complète raw ham from Basque Country , sunny-side-up organic egg, ham from Basque Country "Pierre Oteiza", raw milk Comté cheese	12.50
Complète and seasonal vegetables , sunny-side-up organic egg, artisanal ham, raw milk Comté cheese, seasonal vegetables	10.80
Complète onions , sunny-side-up organic egg, artisanal ham, raw milk Comté cheese, candied onions with cider	10.50
Complète mushrooms , sunny-side-up organic egg, artisanal ham, raw milk Comté cheese, pan fried Paris and shiitaké mushrooms	10.80
Complète chorizo , sunny-side-up organic egg, chorizo "Pierre Oteiza", raw milk Comté cheese	11.80
Complète andouille , sunny-side-up organic egg, raw milk Comté cheese, andouille sausage from Guémené	10.80

SIDES (v)

Green salad , cider vinaigrette or wasabi vinaigrette	2.90
Breizh Tsukemono® , assortment of raw organic vegetables pickled in cider	2.80

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Buckwheat (gf) Buckwheat has an incredible flavor. 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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SWEET CRÊPES

*100% organic wheat from Brittany

SPECIAL CRÊPES

Home-made apple compote , salted butter sauce, buckwheat ice cream	12.50
Kinako , soy powder (Kinako), black sugar from Okinawa (Kuromitsu), green tea ice cream (Matcha)	12.50

Crêpe with ice cream , crêpe with butter, brown sugar, one scoop of handmade ice cream from Brittany, whipped cream, crêpe dentelle	9.50
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HOME-MADE SALTED BUTTER CARAMEL CRÊPES

Home-made caramel sauce , choice of : plain or ginger	5.90
Home-made caramel sauce , whipped cream	6.90
Home-made caramel sauce , buckwheat ice cream	8.50
Home-made caramel sauce , caramelized banana, buckwheat ice cream	10.80

CHOCOLATE CRÊPES

Valrhona Guanaja dark chocolate, 70% cacao

Chocolate	6.50
Chocolate , whipped cream	7.90
Chocolate , caramelized banana, buckwheat ice cream	10.80
Chocolate « grand-mère » , buttered crêpe, chocolate shavings	6.80

Chocolate and hazelnut home-made spread	6.50
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CLASSIC CRÊPES

Beurre-sucre , "Bordier" churned butter and brown sugar	
Thin crêpe	4.80
Thick crêpe	6.50
Lemon and honey , honey from Brittany and lemon	5.80
Chestnut cream , whipped cream	7.50
Traditional jam from « Les Confitures de Raphaël »	5.50
Choice of apple and raspberry, strawberry and red rhubarb or season one	

+ Extra whipped cream (2.80)

+ Extra ice cream (3.00)

Wheat : our wheat is from organic agriculture. The wheat is made in Brittany, and milled at Quincampoix Mill, last water mill in Ille-et-Villaine. It is based in Rimou, on the Couesnon river, that flows into the Mont-Saint-Michel Bay. The mill was built in 1903 and used by 4 generations of Noël's family.

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