




BREIZH CAFE

LA CRÊPE AUTREMENT

 @breizhcafe_fr
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BREIZHCAFE.COM



LA CRÊPE AUTREMENT

Founded by Bertrand Larcher, Maison Breizh Café embodies the connection between Brittany and Japan. Born on a farm near Fougères, Bertrand Larcher has a deep respect for the land and those who cultivate it. After training in Dinard, he followed his wife Yuko to Japan, where he discovered soba, a local buckwheat tradition. In 1996, he opened the first Breizh Café crêperie in Tokyo, blending Breton expertise, buckwheat, and cider.

Today, Maison Breizh Café is built on fundamental pillars: the Breizh Café Farm, dedicated to buckwheat and cider apples, and the Crêpe Workshop, an international training school. Respectful of Breton heritage and committed to sustainability, it forms an ecosystem where tradition, excellence, and knowledge-sharing help promote Brittany both in France and around the world.

STARTERS & NIBBLERS

PRAT-AR-COUM OYSTERS

At the edge of Brittany, in the middle of the Finistère. Where the river meets the ocean, the oysters flourish. That is where the Madec family has been running this oysters farm for the past five generations.

Cupped n°3 6 / 12

18,50 / 34,00

PIERRE OTEIZA SELECTION

Pierre Oteiza son of a farmer and was become a own breeder and artisanal pork butcher in his village of the Aldudes in the Pays Basque country. The promotes regional culinary traditions by favoring methods that respect the environment and animal welfare.

Selection from the Basque Region served with vegetables with cider vinegar 21,00
Dried sausage, Chorizo, Kintoa cured ham, Ossau-Iraty cheese

Pâtés & Rillettes 9,00
Choice of : Pâté Basque, Piment d'Espelette, Chichons,
Palombe ou Duck rillettes (+3,00)

BREIZH CROUSTILLANTS (sg)

served with thin crispy buckwheat crisps

Sesame tofu cream 9,50
and seaweed tartar (v)

Tarama 11,00

AMUSE-GALETTES (sg)

folded small organic buckwheat flour galettes

Grilled pork belly, Ossau-Iraty cheese 9,00

Smoked fish, lemon & chive cream 11,00

Camembert cheese, fig jam, walnuts (v) 8,00

Chorizo Pierre Oteiza, Comté cheese 8,00

VAT and service included
Allergen list available

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.

(sg) - gluten-free

(v) - vegetarian

BUCKWHEAT GALETTES

100% organic buckwheat, PGI Brittany, stone-milled for 9 hours & certified gluten-free.

BREIZH ROLLS (sg)

Crèmeux de Bourgogne Maison Bordier with truffles , cured ham from the Aldudes Valley, mashed potatoes, honey, green salad	18,50
Artichoke , wakame seaweed, organic scrambled egg, Comté cheese (v)	14,80
Pan-fried mushrooms and shiitakés, organic scrambled egg, Comté cheese, « Grande Caravane » Roellinger spices, crème fraîche (v)	14,80
Sausage galette , Comté cheese, caramelized onions, mustard cream, green salad	15,00
Sardines , caramelized onions, mashed potatoes, lemon & chives crème fraîche	14,50

TRADITIONAL GALETTES (sg)

Seasonal vegetables , fried organic egg, fresh goat cheese, Espelette pepper (v)	16,50
Artisanal truffled cooked ham , fried organic egg, Comté cheese	18,80
Cured ham , fried organic egg, Comté cheese	14,80
Artisanal country cooked ham from Brittany, fried organic egg, Comté cheese, butter Bordier Slightly salted butter : plain, seaweed or Espelette pepper	12,80
Chorizo Pierre Oteiza , fried organic egg, Comté cheese	14,80

- + Extra seasonal vegetables (2,90)
- + Extra pan-fried mushrooms and shiitakés (3,20)
- + Extra caramelized onions (2,90)

SIDE DISHES (sg) (v)

Green salad with wasabi vinaigrette	3,80
Green salad with cider vinegar	3,80
Tsukemono vegetables with cider vinegar	3,80

NITRITE-FREE-HAM - In partnership with Maison Beucher, a renowned artisan charcuterie, we offer a nitrite-free ham, 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, lightly salted, with no acidity or excessive seasoning.

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SPECIAL GALETTES (sg)

Artisanal organic smoked salmon, fresh goat cheese, chive cream, green salad	19,80
Blood sausage from Pays Basque, cider poached apple, caramelized onions	16,00
Andouille de Guémené, caramelized onions, fried organic egg, Comté cheese, mustard cream	17,00
Smoked duck fillet, pan-fried mushrooms, Comté cheese, organic scrambled egg, fresh cream, Espelette pepper	18,50
Raclette Maison Bordier, grilled pork belly, caramelized onions, organic scrambled egg, potatoes, crème fraîche	16,80

THE BREIZH CAFÉ SALAD (sg) (v)

Galette tofu, seasonal vegetables, sesame, green salad, sesame sauce + Extra smoked salmon (6,00) + Extra cured ham (4,00)	16,80
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VAT and service included
Allergen list available

LA FERME BREIZH CAFÉ - Located in Saint-Coulomb, between Cancale and Saint-Malo, the Breizh Café Farm spans 11 hectares. We have planted buckwheat and over 1,000 apple trees on the land. A hardy, eco-friendly, and gluten-free plant, buckwheat represents the future of agriculture in Brittany and lies at the heart of Breizh Café's identity. We care deeply for our resources and celebrate Breton farming life, from soil to plate.

(sg) - gluten-free
(v) - vegetarian

DESSERT GALETTES (sg) (v)

100% organic buckwheat, PGI Brittany, stone-milled for 9 hours & certified gluten-free.

Buckwheat honey, puffed buckwheat seeds, buckwheat ice-cream	12,50
Chocolate sprinkles, caramel and ginger sauce, artisanal vanilla ice-cream	14,50

WHEAT CRÊPES

100% organic wheat from Brittany, stone-milled for 3 hours.

TRADITIONAL CRÊPES (v)

Butter Bordier, brown sugar Choice of butter : slightly salted butter, yuzu or the special	
<i>Simple crêpe</i>	6,20
<i>Double crêpe</i>	7,80
Honey from Brittany, lemon	7,20
Homemade salted butter caramel sauce Choice of : plain, rum or ginger + artisanal vanilla ice-cream (3,50)	7,20
Valrhona dark chocolate Guanaja 70% + artisanal vanilla ice-cream (3,50)	7,80
Raphaël artisanal jam from Saint-Malo Choice of : rhubarb, apple-raspberry, passion fruit, strawberry	7,80
Homemade chocolate spread	9,50
+ Extra homemade whipped cream (2,50)	

THE BUTTER -In Brittany, salted butter enhances flavors. It's a natural flavor booster, and we love enjoying it throughout the day. Since the very beginning, Breizh Café has worked with Maison Bordier, a master butter and cheese artisan located between Saint-Malo and Rennes. Their butter is made using a traditional kneading technique on a wooden board, which gives it an exceptional depth of flavor. It comes in a variety of delicious flavors.

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SPECIAL CRÊPES (v)

Almond custard, black cherry jam, buckwheat crumble	10,50
Chestnut purée, artisanal vanilla ice-cream	11,50
Homemade apple purée, salted caramel sauce, artisanal vanilla ice-cream, whipped cream	12,90
Kinako soy powder, brown sugar from Okinawa, matcha ice-cream	12,50
Organic banana, artisanal vanilla ice-cream, whipped cream Choice of sauce : caramel, chocolate	12,90
Suzette Yuzu, flambée with Grand Marnier	14,50
Flambée Choice of : fine de Bretagne, rum or Grand Marnier	12,50



THE MARKET

Ask our teams
for seasonal recipes

ARTISANAL ICE-CREAMS AND SORBETS

2 scoops (sg) (v)

Salted caramel, matcha, 8,50
buckwheat, vanilla, chocolate

strawberry, lemon

VAT and service included
Allergen list available



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 breizhcafe.com

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FIND ALL OUR ADDRESSES
IN FRANCE & JAPAN ON
BREIZHCAFE.COM