




**BREIZH CAFE**

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LA CRÊPE AUTREMENT

 @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 **BREIZH CAFE** aux Editions La Martinière

# STARTERS & NIBBLERS

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## « 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 why the Madec family has been running this oysters farm for the past five generations.

Cupped n°3 6 / 12

18,50 / 34,00

**Organic shrimps**, wasabi mayonnaise, 200g 14,00

## **BREIZH CROUSTILLANTS** (sg)

thin crispy buckwheat crisps served with

**Sesame tofu cream** 9,00  
and Saint-Lunaire seaweed tartar (v)

**Tarama « Maison Barthouil »** 10,50

**Pork rillettes** from Brittany 8,50

## **AMUSE-GALETTES** (sg)

folded small organic buckwheat flour galettes

**Beef cecina « Maison Le Bourdonnec »**, Comté cheese 10,00

**Seaweed butter « Maison Bordier »** (v) 6,80

**Smoked fish**, lemon & chive cream 9,00

**Camembert cheese**, fig jam, walnuts (v) 6,80

**Chorizo from Pays Basque**, Comté cheese 6,80

VAT and service included  
Allergen list available

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**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 from Brittany, certified gluten-free

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## BREIZH ROLLS (sg)

<b>Lobster</b> , avocado, celery, granny smith apple, miso & yuzu mayonnaise, green salad	21,00
<b>Artichoke</b> , wakame seaweed, organic scrambled egg, Comté cheese (v)	14,50
<b>Pan-fried mushrooms</b> and shiitakés, organic scrambled egg, Comté cheese, « Grande Caravane » Roellinger spices, crème fraîche (v)	12,80
<b>Sausage galette</b> , Comté cheese, caramelized onions, mustard cream, green salad, tsukemono	15,00

## TRADITIONAL GALETTES (sg)

<b>Seasonal vegetables</b> , fried organic egg, fresh goat cheese, Espelette pepper (v)	16,50
<b>Artisanal truffled cooked ham</b> , fried organic egg, Comté cheese	18,00
<b>Cured ham</b> , fried organic egg, Comté cheese	13,50
<b>Artisanal country cooked ham</b> from Brittany, fried organic egg, Comté cheese, churned butter « Maison Bordier » Slightly salted butter : plain, seaweed or Espelette pepper	11,50
<b>Chorizo from Pays Basque</b> , fried organic egg, Comté cheese	13,50

+ Extra seasonal vegetables (2,80)

+ Extra pan-fried mushrooms and shiitakés (2,80)

+ Extra caramelized onions (2,80)

## SIDE DISHES (sg) (v)

<b>Green salad</b> with wasabi vinaigrette	3,80
<b>Green salad</b> with cider vinegar	3,80
<b>Tsukemono</b> vegetables with cider vinegar	3,80

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**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...

(sg) - gluten-free

(v) - vegetarian

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## SPECIAL GALETTES (sg)

<b>Artisanal organic smoked salmon,</b> fresh goat cheese, chive cream, green salad	18,50
<b>Beef pastrami « Maison Le Bourdonnec »,</b> Comté cheese, cabbage, caramelized onions, yuzu-kosho cream	16,80
<b>Andouille de Guéméné,</b> caramelized onions, fried organic egg, Comté cheese, mustard cream	17,00
<b>Smoked duck fillet,</b> pan-fried mushrooms, Comté cheese, organic scrambled egg, fresh cream with Espelette pepper	17,00
<b>Raclette,</b> grilled pork belly, caramelized onions, organic scrambled egg, potatoes, crème fraîche	16,00
<b>Galette avocado &amp; tofu ,</b> beetroot, tofu, black radish, sesame, green salad, sesame sauce (sg) (v) + Extra organic smoked salmon (4) + Extra cured ham (3)	16,50



**THE MARKET**

Ask our teams  
for seasonal recipes

VAT and service included  
Allergen list available

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**LA FERME BREIZH CAFÉ** - Located in Saint-Coulomb, between Cancale and Saint-Malo, our Breizh Café farm extends over 11 hectares. We planted buckwheat and more than 1000 apple trees. We take care of our resources and value Brittany's agricultural life, from ground-to-plate.

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

# DESSERT GALETTES (sg) (v)

100% organic buckwheat from Brittany, certified gluten free

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<b>Buckwheat honey, puffed buckwheat seeds, buckwheat ice-cream</b>	12,50
<b>Chocolate sprinkles, caramel and ginger sauce, Madagascar vanilla ice-cream</b>	14,50

# WHEAT CRÊPES

100% organic wheat from Brittany

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## TRADITIONAL CREPES (v)

<b>Churned butter</b> « Maison Bordier », brown sugar Choice of butter : slightly salted butter, yuzu or the special	5,80
<b>Honey from Brittany, lemon</b>	6,80
<b>Homemade salted butter caramel sauce</b> Choice of : plain, rum or ginger + artisanal Madagascar vanilla ice-cream (3,00)	6,80
<b>Valrhona dark chocolate</b> « Guanaja » 70% + artisanal Madagascar vanilla ice-cream (3,00)	6,80
<b>« Raphaël » artisanal jam</b> from Saint-Malo Choice of : rhubarb, apple-raspberry, passion fruit, strawberry	6,80
<b>Homemade chocolate spread</b>	8,50
+ Extra homemade whipped cream (2,50)	

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**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.

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

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## SPECIAL CRĒPES (v)

100% organic wheat from Brittany

« Kinako » soy powder, brown sugar from Okinawa, matcha ice-cream	12,50
Chestnut purée, artisanal rum ice-cream	10,50
Homemade apple purée, salted caramel sauce, Madagascar vanilla ice-cream, whipped cream	12,50
Organic banana, salted caramel sauce, Madagascar vanilla ice-cream, whipped cream	12,50
Organic banana, Valrhona chocolate sauce, Madagascar vanilla ice-cream, whipped cream	12,50
Suzette Yuzu « our way », flambée with Grand Marnier	14,50
Flambée Choice of : fine de Bretagne, rum or Grand Marnier	10,50



### THE MARKET

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for seasonal recipes

## ARTISANAL ICE-CREAMS AND SORBETS

2 scoops (sg) (v)

Salted caramel, buckwheat, matcha, Madagascar vanilla, strawberry, lemon	7,50
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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](http://breizhcafe.com)

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(v) - vegetarian



FIND ALL OUR ADDRESSES  
IN FRANCE & JAPAN ON  
[BREIZHCAFE.COM](http://BREIZHCAFE.COM)