




**BREIZH CAFE**

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LA CRÊPE AUTREMENT

 @breizhcafe\_fr  
#breizhcafe

**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

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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

## BREIZH CROUSTILLANTS (sg)

served with thin crispy buckwheat crisps

**Sesame tofu cream**  
and Saint-Lunaire organic seaweed tartar (v) 9,50

**Tarama « Maison Barthouil »** 11,00

**Pork rillettes** from Brittany 9,00

## AMUSE-GALETTES (sg)

folded small organic buckwheat flour galettes

**Seaweed butter Bordier (v)** 6,80

**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

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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, PGI Brittany, stone-milled for 9 hours & certified gluten-free.

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## BREIZH ROLLS (sg)

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

## 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	18,80
<b>Cured ham</b> , fried organic egg, Comté cheese	14,80
<b>Artisanal country cooked ham</b> from Brittany, fried organic egg, Comté cheese, butter Bordier Slightly salted butter : plain, seaweed or Espelette pepper	12,80
<b>Chorizo Pierre Oteiza</b> , 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)

<b>Green salad</b> with wasabi vinaigrette	3,80
<b>Home-made french fries</b> , wasabi mayonnaise	3,80
<b>Tsukemono</b> vegetables with cider vinegar	3,80

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**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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(v) - vegetarian

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## SPECIAL GALETTES (sg)

<b>Organic artisanal smoked salmon,</b> fresh goat cheese, chive cream, green salad	19,80
<b>Beef pastrami,</b> Comté cheese, red cabbage, caramelized onions, yuzu-kosho cream	19,80
<b>Andouille de Guémené,</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, Espelette pepper	18,50
<b>Raclette,</b> grilled pork belly, caramelized onions, organic scrambled egg, potatoes, crème fraîche	16,80
<b>Chicken breast,</b> pan-fried mushrooms, fried organic egg, Comté cheese, apple compote, « Poudre Trésor Oublié » Roellinger, crème fraîche	18,50

## THE BREIZH CAFÉ SALAD (sg) (v)

<b>Galette tofu,</b> seasonal vegetables, sesame, green salad, sesame sauce + Extra smoked salmon (6,00) + Extra cured ham (4,00)	16,80
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### 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, 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.

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# DESSERT GALETTES (sg) (v)

100% organic buckwheat, PGI Brittany, stone-milled for 9 hours & 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, artisanal vanilla ice-cream</b>	14,50

# WHEAT CRÊPES

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

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## 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

<b>Honey from Brittany</b> , lemon	7,20
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<b>Homemade salted butter caramel sauce</b>	7,20
Choice of : plain, rum or ginger	
+ artisanal vanilla ice-cream (3,50)	

<b>Valrhona dark chocolate</b> « Guanaja » 70%	7,80
+ artisanal vanilla ice-cream (3,50)	

<b>« Raphaël » artisanal jam</b> from Saint-Malo	7,80
Choice of : rhubarb, apple-raspberry, passion fruit, strawberry	

<b>Homemade chocolate spread</b>	9,50
+ Extra homemade whipped cream (2,50)	

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**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)

« Kinako » soy powder, brown sugar from Okinawa, matcha ice-cream	12,50
Chestnut purée, artisanal vanilla ice-cream	11,50
Homemade apple purée, salted caramel sauce, artisanal vanilla ice-cream, whipped cream	12,90
Organic banana, salted caramel sauce, artisanal vanilla ice-cream, whipped cream	12,90
Organic banana, Valrhona chocolate sauce, artisanal vanilla ice-cream, whipped cream	12,90
Suzette Yuzu « our way », flambée with Grand Marnier	14,50
Flambée Choice of : fine de Bretagne, rum or Grand Marnier	12,50



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## ARTISANAL ICE-CREAMS AND SORBETS

2 scoops (sg) (v)

Salted caramel, vanilla buckwheat, matcha, strawberry, lime.	8,50
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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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FIND ALL OUR ADDRESSES  
IN FRANCE & JAPAN ON  
[BREIZHCAFE.COM](http://BREIZHCAFE.COM)