




BREIZH CAFE

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

« 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)

thin crispy buckwheat crisps served with

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

Tarama 11,00

Pork rillettes from Brittany 8,50

Homemade « Cerveille de Canut » 9,00

AMUSE-GALETTES (sg)

folded small organic buckwheat flour galettes

Seaweed butter Maison Bordier (v) 6,80

Smoked fish, lemon & chive cream 10,00

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 from Brittany, certified gluten-free

BREIZH ROLLS (sg)

Brillat-Savarin with truffle , cured ham, mashed potato, honey, green salad	18,50
Artichoke , wakame seaweed, organic scrambled egg, Comté cheese (v)	14,50
Pan-fried mushrooms and shiitakés, organic scrambled egg, Comté cheese, « Grande Caravane » Roellinger spices, crème fraîche (v)	14,50
Sausage galette , Comté cheese, caramelized onions, mustard cream, green salad	15,00

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	14,50
Artisanal country cooked ham from Brittany, fried organic egg, Comté cheese, churned butter Maison Bordier Slightly salted butter : plain, seaweed or Espelette pepper	12,50
Chorizo Pierre Oteiza , fried organic egg, Comté cheese	14,00

+ Extra seasonal vegetables (2,90)

+ Extra pan-fried mushrooms and shiitakés (2,90)

+ 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

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...

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(v) - vegetarian

SPECIAL GALETTES (sg)

Artisanal smoked salmon, fresh goat cheese, chive cream, green salad	19,50
Beef pastrami Maison Le Bourdonnec, Comté cheese, cabbage, caramelized onions, yuzu-kosho cream	19,50
Andouille de Guéméné, caramelized onions, fried organic egg, Comté cheese, mustard cream	17,00
Smoked duck fillet, pan-fried mushrooms, Comté cheese, organic scrambled egg, fresh cream with Espelette pepper	18,50
Raclette, grilled pork belly, caramelized onions, organic scrambled egg, potatoes, crème fraîche	16,80
Traditional pistachio sausage, « cervelle de Canut », potatoes, Comté cheese, fried organic egg, chive	17,00
Galette avocado & tofu , beetroot, tofu, black radish, sesame, green salad, sesame sauce (sg) (v) + Extra organic smoked salmon (6) + Extra cured ham (3,50)	16,50



THE MARKET

Ask our teams
for seasonal recipes

VAT and service included
Allergen list available

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

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

TRADITIONAL CREPES (v)

Churned butter « Maison Bordier », brown sugar Choice of butter : slightly salted butter, yuzu or the special	5,90
Honey from Brittany, lemon	6,90
Homemade salted butter caramel sauce Choice of : plain, rum or ginger + artisanal vanilla ice-cream (3,00)	6,90
Valrhona dark chocolate « Guanaja » 70% + artisanal vanilla ice-cream (3,00)	6,90
« Raphaël » artisanal jam from Saint-Malo Choice of : rhubarb, apple-raspberry, passion fruit, strawberry	6,90
Homemade chocolate spread	8,90
+ Extra homemade whipped cream (2,50)	

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.

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(v) - vegetarian

SPECIAL CRĒPES (v)

100% organic wheat from Brittany

« Kinako » soy powder, brown sugar from Okinawa, matcha ice-cream	12,50
Chestnut purée, artisanal vanilla ice-cream	10,50
Homemade apple purée, salted caramel sauce, artisanal vanilla ice-cream, whipped cream	12,50
Organic banana, salted caramel sauce, artisanal vanilla ice-cream, whipped cream	12,50
Organic banana, Valrhona chocolate sauce, artisanal 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	11,50



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ARTISANAL ICE-CREAMS AND SORBETS

2 scoops (sg) (v)

Salted caramel, matcha, buckwheat, vanilla, strawberry, lemon	8,00
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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

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