




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 the book **BREIZH CAFE** published by Editions La Martinière

LIGHT BITES & STARTERS

RARE OYSTERS FROM CANCALE "TSARSKAYA"

Oyster from the Saint-Kerber parks. Silver Medal Paris 2017
Fleshy and delicious

Oysters n°3 by 6

Our oysters are served with wine vinegar and shallots

18.50

Local andouille sausage (tripe)

Andouilles sausages (tripe) from Guémené and Dinan

10.80

Cheese board, « Maison Bordier » (v)

12.50

LES AMUSE-GALETTES (sg)

100% buckwheat from Brittany
certified gluten-free

Traditional ham from Brittany, raw milk comté cheese

6.80

Chorizo from Basque Country, raw milk comté cheese

8.00

Guémené andouille sausage (tripe), raw milk comté cheese

8.00

Auvergne blue cheese, fir honey, walnuts (v)

8.00

Smoked fish from « Maison Lucas », chives cream

11.00

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.

(sg) - gluten free

(v) - vegetarian

BUCKWHEAT GALETTE

*100% buckwheat from Brittany certified gluten-free

Buckwheat galette and « Bordier » butter (v) Choice of : slightly salted or Espelette pepper	8.00
Dry buckwheat galette and lait Ribot cup (v)	9.50
Sunny-side-up organic egg, raw milk comté cheese (v)	9.50
Traditional ham from Brittany, raw milk comté cheese	9.80

CLASSIC BUCKWHEAT GALETTE (sg)

Complète , sunny-side-up organic egg or scrambled egg, artisanal ham from Brittany, raw milk comté cheese, « Bordier » butter Choice of : slightly salted or Espelette pepper	12.80
Complète Oignons , sunny-side-up organic egg, artisanal ham from Brittany, raw milk comté cheese, candied onions with cider	14.00
Complète Champignons , sunny-side-up organic egg, artisanal ham from Brittany, raw milk comté cheese, pan-fried mushrooms and shiitake	14.00
Complète Andouille , sunny-side-up organic egg, raw milk comté cheese, andouille sausage (tripe) from Dinan	14.50
Complète Jambon Cru du Pays Basque , sunny-side-up organic egg, raw milk comté cheese, raw ham from Basque country «Oteiza»	14.80
Complète Chorizo du Pays Basque , sunny-side-up organic egg, raw milk comté cheese, chorizo from Basque country «Oteiza»	14.80

SIDES (sg) (v)

Green salad , choice between cider vinaigrette or wasabi vinaigrette	3.80
Lait ribot cup	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...

(sg) - gluten free

(v) - vegetarian

SPECIAL BUCKWHEAT GALETTE (sg)

Cancaise , potatoes, artisanal smoked herring, crème fraîche from « Bordier » Creamery, herring roe caviar-style	17.50
Nordique , artisanal organic smoked salmon (label rouge), crème fraîche from « Bordier » Creamery, chives	19.80
Bretonne , pan-fried mushrooms and shiitake, raw milk comté cheese, scrambled organic egg, bacon, crème fraîche from « Bordier » Creamery, Espelette pepper	16.80
Paysanne , sunny-side-up organic egg, raw milk comté cheese, andouille sausage (tripe) from Guémené, candied onions with cider	17.50
Vendangeur , Auvergne blue cheese, grapes, pine nuts, fir honey, green salad and cider vinaigrette (v)	17.50
Provençale , candied onions with cider, tomatos, artisanal ham, anchovy, raw milk comté cheese, sunny-side-up organic egg, Provence herbs	17.50
Maraîchère , seasonal vegetables, raw milk comté cheese, sunny-side-up organic egg (v)	16.80
Chèvre-feuille , « Bordier » fresh goat cheese, honey, green salad and cider vinaigrette (v)	16.80
Montagnarde , raw milk raclette cheese, bacon, scrambled egg, crème fraîche from « Bordier » creamery	16.80
Normande , raw milk camembert, raw ham from Basque country «Oteiza» green salad and cider vinaigrette	16.80
Savoyarde , raw milk reblochon cheese, bacon, potatoes, green salad and cider vinaigrette	16.80
Norvégienne , artisanal organic smoked salmon (label rouge), sunny-side-up organic egg, raw milk comté cheese, crème fraîche from « Bordier » Creamery, spinach	24.50

SIDES (sg) (v)

Green salad , choice between cider vinaigrette or wasabi vinaigrette	3.80
Lait ribot cup	3.80

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

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

SWEET CRÊPES

* 100% organic wheat from Brittany

CLASSICS CRÊPES (v)

Beurre-sucre , « Bordier » churned butter and brown sugar Choice of : slightly salted, yuzu or vanilla	6.20
Thick beurre-sucre , « Bordier » churned butter and brown sugar Choice of : slightly salted, yuzu or vanilla	7.50
Accacia honey from Brittany , lemon	7.50
Home-made apple compote	8.00
Traditional jam from “Les Confitures de Raphaël” , made in the Saint-Malo region Choice of : strawberry, raspberry, apricot, blueberry, red rhubarb, orange	7.50

HOME-MADE SALTED BUTTER CARAMEL CRÊPES (v)

Home-made caramel sauce Choice of : plain or ginger caramel	7.20
Home-made caramel sauce , whipped cream	9.50
Home-made caramel sauce , banana, whipped cream	12.50
Home-made caramel sauce , home-made apple compote, whipped cream	12.50

VALRHONA CHOCOLATE CRÊPES (v)

* 70% cacao

Chocolat	7.80
Chocolat , whipped cream	9.80
Chocolat , caramelized almonds, whipped cream	11.80
Chocolat , banana, whipped cream	12.50
Chocolat Grand-Mère , buttered crepe, chocolate shavings	7.90
Chocolat shavings , fleur de sel and olive oil from Kalamata	8.50

Homemade chocolate spread , crêpe dentelle	9.50
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LES CRÊPES FLAMBÉES

La flambée choice of : Fine de Bretagne, Grand Marnier, Cointreau or Rhum	12.50
Duchesse Anne , home-made apple compote, Fine de Bretagne	14.50
Suzette , home-made orange salted butter caramel sauce, orange wedges and zest, Grand Marnier	14.50
Duguay-Trouin , Valrhona chocolate « Guanaja » 70%, bitter orange jam, Cointreau	14.80

+ Extra whipped cream (2.50)

+ Extra ice cream (3.00)

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

SPECIAL CRÊPES (v)

100% organic wheat from Brittany

Vannetaise , home-made salted butter caramel sauce, vanilla ice cream	9.90
Briochine , banana, home-made salted butter caramel sauce, vanilla ice cream	12.80
Quimperoise , home-made apple compote home-made salted butter caramel sauce, vanilla ice cream	12.80
Kinako , Kuromitsu (Japanese black sugar syrup), soy powder, green tea ice cream	12.50
Carrément Caramel , home-made salted butter caramel sauce, whipped cream, salted butter caramel ice cream	11.90
Carrément Gingembre , home-made ginger salted butter caramel sauce, whipped cream, ginger ice cream	11.90
Carrément Chocolat , Valrhona chocolate « Guanaja » 70%, whipped cream, dark chocolate ice cream	12.50
Carrément Marron , chestnut cream, chestnut ice cream, whipped cream	12.50
Carrément Sarrasin , kraz buckwheat pancake (dry), buckwheat honey, buckwheat ice cream	12.50

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

ARTISAL ICE CREAMS AND SORBETS

2 scoops of your choice

8.50

«Terroir» ice creams : buckwheat, salted butter caramel, creamery milk

«Classic» ice creams : vanilla pod, coffee, dark chocolate, chestnut, green tea, ginger

«Sorbet : lemon, pink grapefruit, mango, raspberry, strawberry

Seasonal ice cream or sorbet : ask for our suggestion of the moment

+ Extra buckwheat galette (1.00)



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 laimaisondusarrasin.fr

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(v) - vegetarian



FIND OUR ADDRESSES IN FRANCE
AND IN JAPAN AT BREIZHCAFE.COM