BREIZH CAFE

LA CRĒPE AUTREMENT

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BREIZHCAFE.COM



30 YEARS OF CRĒPE AUTREMENT

It all began in Tokyo in 1996, when Bertrand Larcher opened his first crêperie, driven by a desire to bring two cultures together: Brittany and Japan. Two worlds united by shared values: respect for ingredients, a passion for buckwheat, and an unwavering commitment to quality.

Thirty years later, this vision has grown into a unique ecosystem, from crêperies to buckwheat fields, from delicatessens to cider houses, from Cancale to Paris, from Saint-Malo to Tokyo.

Born into a farming family, Bertrand Larcher has made his deep connection to the land a founding principle: championing organic, local and sustainable agriculture, supporting independent producers, and preserving Breton culinary traditions and craftsmanship.

This commitment comes to life through the Breizh Café Farm in Saint-Coulomb, dedicated to growing buckwheat and cider apples, and the Atelier de la Crêpe in Saint-Malo, an international school devoted to passing on the art of crêpe-making.

From field to plate, Breizh Café is guided by one enduring passion:
exceptional ingredients, respect for local terroirs, and the art of eating well.

STARTERS & NIBBLERS

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 promotoes regional culinary traditions by favoring methods that respect the environnement 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

BUCKWHEAT SOUP

with leek fondue, miso, dashi, puffed buckwheat, bread 10,50

BREIZH CROUSTILLANTS

thin crispy buckwheat crisps served with

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

Tarama 11,00

Pork rillettes from Brittany 9,00

Sardine rillettes, lime, chives 9,50

AMUSE-GALETTES

folded small organic buckwheat flour galettes

Seaweed butter Bordier (v) 6,80

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

Chorizo Pierre Oteiza, Comté cheese 8,00

Smoked salmon, lemon & chive cream 11,00

VAT and service included
Allergen list available
May contain gluten

BUCKWHEAT - Naturally gluten-free, high in fibre and a source of protein, buckwheat is renowned for its nutritional benefits. Our galettes are made with 100% organic buckwheat flour from Brittany, certified PGI (Protected Geographical Indication), stone-ground for 9 hours at Moulin de la Fatigue and certified gluten-free. As our kitchen also handles ingredients containing gluten, traces may still be present.

(v) - vegetarian

BUCKWHEAT GALETTES

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

BREIZH ROLLS

Curé Nantais cheese Maison Bordier, caramelised apples, toasted cumin, cured ham from the Aldudes Valley, green salad with cider vinegar — 17,00

Artichoke, wakame seaweed, organic scrambled egg, Comté cheese (v) — 14,80

Pan-fried mushrooms and shiitakés, organic scrambled egg, Comté, Poudre Grande Caravane® Épices Roellinger, crème fraîche (v) — 14,80

Sausage galette, Comté cheese, caramelized onions, mustard cream, green salad — 15,00

Blood sausage from Pays Basque, apple compote, onion confit, Granny Smith apple, Espelette pepper, green salad with cider vinegar — 15,00

TRADITIONAL GALETTES

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 from the Aldudes Valley, fried organic egg, Comté cheese — 14,80

Artisanal country cooked ham from Brittany, fried organic egg, Comté cheese, butter Bordier
Slighty 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 shiltakés (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.

(v) - vegetarian

SPECIAL GALETTES

Artisanal organic smoked salmon, 19,80
fresh goat cheese, chive cream, green salad

Crab, leek fondue, Poudre Curry Corsaire® Épices Roellinger, celeriac, 22,00
Comté cheese, puffed buckwheat, green salad with cider vinegar

Andouille de Guémené, caramelized onions, 17,00
fried organic egg, Comté cheese, mustard cream

Smoked duck fillet, pan-fried mushrooms, Comté cheese, 18,50
organic scrambled egg, fresh cream, Espelette pepper

Raclette Maison Bordier, grilled pork belly, caramelized onions, 16,80
organic scrambled egg, potatoes, crème fraîche

THE BREIZH CAFÉ SALAD (v)

Buckwheat galette, tofu, seasonal vegetables, sesame, baby leaves, 16,80
mixed salad greens, sesame sauce
+ Extra smoked salmon (6,00)
+ Extra curred ham (4,00)

THE MARKET

Ask our teams
for seasonal recipes

VAT and service included
Allergen list available
May contain gluten

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.

(v) - vegetarian

DESSERT GALETTES (v)

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

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Buckwheat honey, puffed buckwheat seeds, buckwheat ice-cream — 12,50

Chocolate sprinkles, caramel and ginger sauce,
artisanal vanilla ice-cream — 14,50

WHEAT CRĒPES

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

TRADITIONAL CRĒPES (v)

Butter Bordier, brown sugar
Choice of butter : slightly salted butter, yuzu or the special — 6,20

Honey from Brittany, lemon — 7,20

Homemade salted butter caramel sauce — 7,20
Choice of : plain, rum or ginger
+ artisanal vanilla ice-cream (3,50)

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

« Raphaël» artisanal jam from Saint-Malo — 7,80
Choice of : rhubarb, apple-raspberry,
passion fruit, strawberry, fig, orange

Homemade chocolate spread — 9,50

+ Extra homemade whipped cream (2,50)
+ Extra double crêpe (1,60)

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.

(v) - vegetarian

SPECIAL CRĒPES (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 12,50
Choice of : fine de Bretagne, rum or Grand Marnier

Caramelised apples, salted caramel sauce, 13,50
artisanal vanilla ice-cream, buckwheat crumble
+ flambéed with Fine de Bretagne (2,00)

THE MARKET

Ask our teams
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ARTISANAL ICE-CREAMS AND SORBETS

2 scoops (v)

Salted caramel, matcha, buckwheat, vanilla, strawberry, lemon 8,50

VAT and service included
Allergen list available
May contain gluten

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**

(v) - vegetarian

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