



BREIZH CAFE

LA CRÊPE AUTREMENT

 @breizhcafe_fr
#breizhcafe

BREIZHCAFE.COM



LA CRÊPE AUTREMENT

Facing the Bourse de Commerce - Pinault Collection Breizh Café continues a story that began thirty years ago with Bertrand Larcher. Born on a farm in Brittany, near Fougères, Bertrand grew up with a deep respect for the land, the seasons, and the people who shape them. In Japan, he discovered another tradition rooted in buckwheat: the art of soba. From the meeting of these two culinary heritages, the very first Breizh Café crêperie was born in 1996, in Tokyo's historic Kagurazaka district.

Since then, the House has nurtured an ongoing dialogue between Brittany and Japan. Buckwheat, cider, dedicated producers, skilled artisans, and time-honoured craftsmanship form the foundations of this vision. From the Breizh Café Farm to the Atelier de la Crêpe, every place reflects the same ambition: to preserve a living heritage by continually reinventing it with care, precision and sensitivity.

Here, opposite the Bourse de Commerce, reimagined by Japanese architect Tadao Ando, Breizh Café continues to celebrate the encounter between Brittany and Japan.

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
and organic seaweed tartar (v) 9,50

Tarama 11,00

Pork rillettes from Brittany 9,00

Sardine rillettes, lime, chives 9,50

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

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

BREIZH ROLLS (sg)

Lobster , avocado, celery, granny smith apple, miso & yuzu sauce, green salad	24,00
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

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	14,80
Artisanal country cooked ham from Brittany, fried organic egg, Comté cheese, butter Bordier Slightly 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 shiitakés (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.

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

SPECIAL GALETTES (sg)

Organic artisanal smoked salmon, fresh goat cheese, chive cream, green salad	19,80
Crab, leek fondue, Poudre Curry Corsaire® Épices Roellinger, celeriac, Comté cheese, puffed buckwheat, green salad with cider vinegar	22,00
Beef pastrami, Comté cheese, red cabbage, caramelized onions, yuzu-kosho cream	19,80
Andouille de Guémené, caramelized onions, fried organic egg, Comté cheese, mustard cream	17,00
Smoked duck fillet, pan-fried mushrooms, Comté cheese, organic scrambled egg, fresh cream, Espelette pepper	18,50
Raclette Maison Bordier, grilled pork belly, caramelized onions, organic scrambled egg, potatoes, crème fraîche	16,80
Chicken breast, pan-fried mushrooms, fried organic egg, Comté cheese, Poudre Trésor Oublié® Épices Roellinger, crème fraîche	18,50

OUR SALADS

Tofu, buckwheat galette, seasonal vegetables, sesame, green salad, sesame sauce (sg) (v) + Extra smoked salmon (6,00) + Extra cured ham (4,00)	16,80
Tuna tataki, buckwheat crisps, avocado, heirloom tomatoes, tsukemono red onions, green salad, shiso, seaweed tartare, yuzu and wasabi sauce	19,00

VAT and service included
Allergen list available

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.

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

DESSERT GALETTES (sg) (v)

100% organic buckwheat, PGI Brittany, stone-milled for 9 hours & 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, stone-milled for 3 hours

TRADITIONAL CRÊPES (v)

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

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

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



THE MARKET

Ask our teams
for seasonal recipes

ARTISANAL ICE-CREAMS AND SORBETS

2 scoops (sg) (v)

Salted caramel, matcha, buckwheat, vanilla, strawberry, lime.	8,50
---	------

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

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



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