




BREIZH CAFE

LA CRÊPE AUTREMENT

 @breizhcafe_fr
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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

OYSTERS FROM THE BOUTRAIS FAMILY

The Boutrais family, oysters farmers for generations, raise their oysters to exacting standards.

Céline oysters 6 cupped oysters n°3	14,50
Amulettes Oysters 6 oysters Amulettes	18,50
Assortment of Céline oysters and Amulettes oysters 3 Céline oysters and 3 Amulettes oysters	16,50

Our oysters are served with lemon and shallot vinegar

BREIZH CROUSTILLANTS (sg)

served with thin crispy buckwheat crisps

Sesame tofu cream and seaweed tartar (v)	9,00
Tarama	10,50
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	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, PGI Brittany, stone-milled for 9 hours & certified gluten-free.

BREIZH ROLLS

Sardines , caramelized onions, mashed potatoes, lemon & chive cream	14,00
Pan-fried mushrooms and shiitakés, organic scrambled egg, Comté cheese, « Grande Caravane » Roellinger spices, crème fraîche (v)	14,80
Artichoke , wakame seaweed, organic scrambled egg, Comté cheese (v)	14,80
Spider Crab , “Corsaire” curry leek fondue, celeriac, Comté	21,80
Lobster , avocado, celery, granny smith apple, miso & yuzu sauce, green salad	24,00

TRADITIONAL GALETTES (sg)

Artisanal country cooked ham from Brittany, fried organic egg, Comté cheese, butter Bordier Slightly salted butter : plain, seaweed or Espelette pepper	9,80
Truffled cooked ham , fried organic egg, Comté cheese	18,80
Cured ham , fried organic egg, Comté cheese	14,00
Chorizo Pierre Oteiza , fried organic egg, Comté cheese	14,00
Seasonal vegetables , fried organic egg, fresh goat cheese, Espelette pepper (v)	16,00

- + Extra seasonal vegetables (2,90)
- + Extra pan-fried mushrooms and shiitakés (3,20)
- + Extra caramelized onions (2,90)



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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SPECIAL GALETTES (sg)

Organic artisanal smoked salmon, fresh goat cheese, chive cream, green salad	19,80
Raclette cheese, grilled pork belly, caramelized onions, organic scrambled egg, potatoes, crème fraîche	16,80
Andouille sausage de Guémené, caramelized onions, fried organic egg, Comté cheese, mustard cream	16,80
Smoked duck fillet, pan-fried mushrooms, Comté cheese, organic scrambled egg, crème fraîche, Espelette pepper	17,50

THE BREIZH CAFÉ SALAD (sg) (v)

Galette tofu, seasonal vegetables, sesame, green salad, sesame sauce + Extra smoked salmon (6,00) + Extra cured ham (4,00)	16,80
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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

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.

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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	13,50

WHEAT CRÊPES

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

TRADITIONAL CRÊPES (v)

Butter Bordier, brown sugar Choice of butter : slightly salted butter, yuzu or the special	
Simple crêpe	5,20
Double crêpe	6,90
Honey from Brittany, lemon	6,90
Homemade salted butter caramel sauce Choice of : plain, rum or ginger + artisanal vanilla ice-cream (3,50)	6,90
Valrhona dark chocolate « Guanaja » 70% + artisanal vanilla ice-cream (3,50)	7,50
Artisanal jam from Saint-Malo Choice of : rhubarb, apple-raspberry, passion fruit, strawberry	7,50
Homemade chocolate spread	8,50

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.

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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



THE MARKET

Ask our teams
for seasonal recipes

ARTISANAL ICE-CREAMS AND SORBETS

2 scoops (sg) (v)

Salted caramel, matcha, buckwheat, vanilla, strawberry, lime	8,00
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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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RETROUVEZ NOS ADRESSES EN FRANCE
ET AU JAPON SUR BREIZHCAFE.COM