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

## 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

## 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

**Homemade « Cervelle de Canut »** — 8,50

**Sardine rillettes,** lemon, chives — 9,50

## AMUSE-GALETTES
folded small organic buckwheat flour galettes

**Seaweed butter Bordier (v)** — 6,80

**Smoked salmon**, 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
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

## 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**, 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 (v)

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| **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,**
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 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, Espelette pepper — 18,50

**Raclette Maison Bordier,** 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

**Chicken breast,** pan-fried mushrooms, fried organic egg, Comté cheese, Poudre Trésor Oublié® Épices Roellinger, crème fraîche — 18,50

## THE BREIZH CAFÉ SALAD (v)

**Buckwheat galette,** tofu, seasonal vegetables, sesame, baby leaves, mixed salad greens, sesame sauce — 16,80

+ 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

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## 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)

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**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,** 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

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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