




**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 **BREIZH CAFE** aux Editions La Martinière

# 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, and bread 9,00

## BREIZH CROUSTILLANTS (sg)

thin crispy buckwheat crisps served with

### Sesame tofu cream

and Saint-Lunaire seaweed tartar (v) 9,50

### Tarama

12,50

### Pork rillettes from Brittany

10,00

## LES AMUSE-GALETTES (sg)

folded small organic buckwheat flour galettes

### Seaweed butter Maison Bordier (v)

7,00

### Smoked fish, lemon & chive cream

11,00

### Camembert cheese, fig jam, walnuts (v)

9,00

### Chorizo Pierre Oteiza, Comté cheesew

9,00

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 from Brittany, certified gluten-free

---

## MEGEVE RECIPES

Cheeses by Joseph Paccard, master affineur from Savoie, renowned for his expertise in the traditional aging of exceptional cheeses.

**Breizh Roll with Reblochon cheese**, onion confit, smoked bacon, potatoes, béchamel sauce, and green salad 19,00

**Raclette**, grilled bacon, onion confit, organic scrambled egg, potatoes, and fresh cream 18,00

## 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 21,00

**Cured ham**, fried organic egg, Comté cheese 16,00

**Artisanal country cooked ham** from Brittany, fried organic egg, Comté cheese, Bordier butter  
Slightly salted butter : plain, seaweed or Espelette pepper 12,50

**Chorizo Pierre Oteiza**, fried organic egg, Comté cheese 14,50

+ Extra seasonal vegetables (2,90)

+ Extra pan-fried mushrooms and shiitakés (2,90)

+ 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

---

**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

---

## BREIZH ROLLS (sg)

<b>Crèmeux de Bourgogne with truffle</b> , cured ham, mashed potato, honey, green salad	21,00
<b>Lobster</b> , avocado, celery, granny smith apple, miso & yuzu sauce, green salad	25,00
<b>Artichoke</b> , wakame seaweed, organic scrambled egg, Comté cheese (v)	14,50
<b>Pan-fried mushrooms</b> and shiitakés, organic scrambled egg, Comté cheese, « Grande Caravane » Roellinger spices, crème fraîche (v)	16,00
<b>Sausage galette</b> , Comté cheese, caramelized onions, mustard cream, green salad	15,00

## SPECIAL GALETTES (sg)

<b>Artisanal smoked salmon</b> , fresh goat cheese, chive cream, green salad	22,00
<b>Beef pastrami</b> , Comté cheese, cabbage, caramelized onions, yuzu-kosho cream	21,00
<b>Andouille de Guémené</b> , caramelized onions, fried organic egg, Comté cheese, mustard cream	17,00
<b>Smoked duck fillet</b> , pan-fried mushrooms, Comté cheese, organic scrambled egg, fresh cream with Espelette pepper	19,00



### THE MARKET

Ask our teams  
for seasonal recipes

VAT and service included  
Allergen list available

---

**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

# 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

# WHEAT CRÊPES

100% organic wheat from Brittany

---

## MEGEVE CRÊPES (v)

**Salted butter caramel with blueberries, buckwheat crumble** 8,90

**Valrhona Chocolate, Flambée with Chartreuse** 12,50

## TRADITIONAL CRÊPES (v)

**Bordier butter, brown sugar** 5,90  
Choice of butter : slightly salted butter, yuzu or the special

**Honey from Brittany, lemon** 6,90

**Homemade salted butter caramel sauce** 6,90  
Choice of : plain, rum or ginger  
+ artisanal vanilla ice-cream (3,00)

**Valrhona dark chocolate « Guanaja » 70%** 6,90  
+ artisanal vanilla ice-cream (3,00)

**« Raphaël » artisanal jam from Saint-Malo** 6,90  
Choice of : rhubarb, apple-raspberry, passion fruit, strawberry

**Homemade chocolate spread** 8,90  
+ Extra homemade whipped cream (2,50)

---

**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 CRĒPES (v)

100% organic wheat from Brittany

« Kinako » soy powder, brown sugar from Okinawa, matcha ice-cream	12,50
Chestnut purée, artisanal vanilla ice-cream	10,50
Homemade apple purée, salted caramel sauce, artisanal vanilla ice-cream, whipped cream	12,50
Organic banana, salted caramel sauce, artisanal vanilla ice-cream, whipped cream	12,50
Organic banana, Valrhona chocolate sauce, artisanal vanilla ice-cream, whipped cream	12,50
Suzette Yuzu « our way », flambée with Grand Marnier	14,50
Flambée Choice of : fine de Bretagne, rum or Grand Marnier	11,50



### THE MARKET

Ask our teams  
for seasonal recipes

## ARTISANAL ICE-CREAMS AND SORBETS

2 scoops (sg) (v)

Salted caramel, matcha, buckwheat, vanilla, strawberry, lemon	9,00
---	------

Prix net TTC - Service inclus  
Liste des allergènes sur demande



**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](http://breizhcafe.com)

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



FIND ALL OUR ADDRESSES  
IN FRANCE & JAPAN ON  
[BREIZHCAFE.COM](http://BREIZHCAFE.COM)