




**BREIZH CAFE**

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LA CRÊPE AUTREMENT

 @breizhcafe\_fr  
#breizhcafe

**BREIZHCAFE.COM**



## LA CRÊPE AUTREMENT

Breizh Café, founded by Bertrand Larcher, connects Brittany and Japan through a unique vision. At the heart of this project lies the Ferme Breizh Café, dedicated to the cultivation of buckwheat and cider apples, as well as the Atelier de la Crêpe, an international school training future crêpe makers.

Respectful of Breton heritage, Breizh Café highlights ancestral know-how while embracing a sustainable approach. Breizh Café is a true ecosystem where tradition, excellence, and knowledge sharing converge to showcase Brittany both nationally and internationally.

# STARTERS & NIBBLERS

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## « 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

19,50 / 36,00

## BUCKWHEAT SOUP

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

10,50

## 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 salmon, lemon & chive cream

12,00

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

9,50

### Chorizo Pierre Oteiza, Comté cheese

9,50

VAT and service included  
Allergen list available

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**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, stone-milled for 9 hours & certified gluten-free

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## RECIPES FROM HAUTE-SAVOIE

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

<b>Breizh Roll with Reblochon cheese</b> , onion confit, smoked bacon, potatoes, béchamel sauce, and green salad	22,00
<b>Raclette</b> , grilled bacon, onion confit, organic scrambled egg, potatoes, and fresh cream	19,00

## TRADITIONAL GALETTES (sg)

<b>Seasonal vegetables</b> , fried organic egg, fresh goat cheese, Espelette pepper (v)	17,00
<b>Artisanal truffled cooked ham</b> , fried organic egg, Comté cheese	21,00
<b>Cured ham</b> , fried organic egg, Comté cheese	16,00
<b>Artisanal country cooked ham</b> from Brittany, fried organic egg, Comté cheese, Bordier butter Slightly salted butter : plain, seaweed or wild garlic butter	13,90
<b>Chorizo Pierre Oteiza</b> , fried organic egg, Comté cheese	15,00

+ Extra seasonal vegetables (2,90)

+ Extra pan-fried mushrooms and shiitakés (3,20)

+ Extra caramelized onions (2,90)

## SIDE DISHES (sg) (v)

<b>Green salad</b> with wasabi vinaigrette	3,80
<b>Green salad</b> with cider vinegar	3,80
<b>Tsukemono</b> vegetables with cider vinegar	3,80

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**NITRITE-FREE-HAM** (sg) - In partnership with Maison Beucher, a renowned artisan (sg) 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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## BREIZH ROLLS (sg)

<b>Crèmeux de Bourgogne Maison Bordier with truffles</b> , cured ham from the Aldudes Valley, mashed potatoes, honey, green salad	22,00
<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)	14,80
<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	16,50
<b>Sardines</b> , caramelized onions, mashed potatoes, lemon & chives crème fraîche	15,50

## SPECIAL GALETTES (sg)

<b>Artisanal smoked salmon</b> , fresh goat cheese, chive cream, green salad	21,00
<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	18,00
<b>Smoked duck fillet</b> , pan-fried mushrooms, Comté cheese, organic scrambled egg, fresh cream with Espelette pepper	19,50
<b>Chicken breast</b> , pan-fried mushrooms, fried organic egg, Comté cheese, apple compote, « Poudre Trésor Oublié » Roellinger, crème fraîche	19,50



VAT and service included  
Allergen list available

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**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.

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# DESSERT GALETTES (sg) (v)

100% organic buckwheat from 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 CRÊPES

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

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## CRÊPES FROM HAUTE-SAVOIE (v)

**Salted butter caramel with blueberries, buckwheat crumble** 9,50

**Valrhona Chocolate, Flambée with Chartreuse** 13,50

## TRADITIONAL CRÊPES (v)

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

Simple crêpe 6,50

Doule crêpe 8,00

**Honey from Brittany, lemon** 7,50

**Homemade salted butter caramel sauce** 7,50

Choice of : plain, rum or ginger

+ artisanal vanilla ice-cream (3,50)

**Valrhona dark chocolate « Guanaja » 70%** 8,00

+ artisanal vanilla ice-cream (3,50)

**« Raphaël » artisanal jam from Saint-Malo** 8,00

Choice of : rhubarb, apple-raspberry,  
passion fruit, strawberry

**Homemade chocolate spread** 10,00

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**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.

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## SPECIAL CRĒPES (v)

« Kinako » soy powder, brown sugar from Okinawa, matcha ice-cream	12,90
Chestnut purée, artisanal vanilla ice-cream	12,00
Homemade apple purée, salted caramel sauce, artisanal vanilla ice-cream, whipped cream	13,50
Organic banana, salted caramel sauce, artisanal vanilla ice-cream, whipped cream	13,50
Organic banana, Valrhona chocolate sauce, artisanal vanilla ice-cream, whipped cream	13,50
Suzette Yuzu « our way », flambée with Grand Marnier	14,50
Flambée Choice of : Fine de Bretagne, Rum or Grand Marnier	13,00



### 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
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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)

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