BREIZH CAFE

LA CRĒPE AUTREMENT

@breizhcafe_fr
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BREIZHCAFE.COM

LA CRĒPE 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

« 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 Saint-Lunaire 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
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 (sg) (v)

Green salad with wasabi vinaigrette — 3,80
Home-made french fries, wasabi mayonnaise — 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.

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SPECIAL GALETTES (sg)

Organic artisanal smoked salmon, 19,80
fresh goat cheese, chive cream, green salad

Crab, leek fondue, Poudre Curry Corsaire® Épices Roellinger, celeriac, 22,00
Comté cheese, puffed buckwheat, green salad with cider vinegar

Beef pastrami, Comté cheese, 19,80
red cabbage, caramelized onions, yuzu-kosho cream

Andouille de Guémené, caramelized onions, 17,00
fried organic egg, Comté cheese, mustard cream

Smoked duck fillet, pan-fried mushrooms, Comté cheese, 18,50
organic scrambled egg, fresh cream, Espelette pepper

Raclette, grilled pork belly, caramelized onions, 16,80
organic scrambled egg, potatoes, crème fraîche

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

THE BREIZH CAFÉ SALAD (sg) (v)

Galette tofu, seasonal vegetables, sesame, 16,80
green salad, sesame sauce
+ 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

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 — 14,50

WHEAT CRĒPES

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

TRADITIONAL CRĒPES (v)

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

Simple crêpe — 6,20
Double crêpe — 7,80

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)

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.

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(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 « our way », flambée with Grand Marnier 14,50

Flambée 12,50
Choice of : fine de Bretagne, rum or Grand Marnier

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ARTISANAL ICE-CREAMS AND SORBETS

2 scoops (sg) (v)

Salted caramel, vanilla buckwheat, matcha, 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**

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