



OURS SALADS

OUR SALADS ARE MADE USING FRESH INGREDIENTS

BOISVERGILLY	Green salad, quinoa, tomatoes, artichoke, carrots, cucumber, black olives, diced goat cheese	13,50 €
BROCELIANDE	Green salad, crispy parma ham, cucumber, tomatoes, roquefort, pears, walnuts	13,90 €
MAURON	Green salad, tomatoes, crab sticks, smoked salmon, prawns and buckwheat blinis, artichoke, lemon and chive cream	13,90 €
MONFORT	Green salad, tomatoes, smoked duck breast, andouille sausage Guéméné, sliced chicken	14,70 €
SANT JOUAN	Green salad, tomatoes, diced goat cheese, streaky bacon, honey, goat cheese on toast	13,90 €
SAINT LERY	Green salad, sliced chicken, diced chorizo, walnuts, cucumber, carrots, tomatoes	14,70 €
SAINT MALON	Green salad, tomatoes, mozzarella, red onions, parma ham, black olives	13,20 €
SAINT ONEN	Green salad, tomatoes, tomatoes and garlic on toast, tapenade on toast, parma ham, sliced chicken, diced chorizo, black olives	13,70 €

OURS GALETTES

GLUTEN FREE, ACCOMPANIED BY GREEN SALAD

AUGAN	Goat cheese, onion compote, streaky bacon, honey	9,80 €
BAVLON	Minced beef, tomato sauce with mushroom, grated cheese, egg	9,80 €
BOVEL	Goat cheese, grated cheese, St-Paulin cheese, roquefort	10,20 €
BRIGNAC	sliced chicken, creamy chorizo sauce, grated cheese	9,60 €
CAMPEL	Ratatouille, quinoa, mushrooms, artichoke, onion compote, egg	9,20 €
CAMPÉNÉAC	Potatoes, St Paulin cheese, parma ham	9,90 €
COMPER	Smoked duck breast, onion compote, goat cheese, honey	10,20 €
CONCORET	Cooked fresh salmon, creamy chorizo sauce, grated cheese	9,90 €
FOLLE PENSÉE	Smoked salmon, lemon and chive cream, grated cheese	9,80 €
GUILLIEN	Potatoes, minced beef, onion compote	9,70 €
ILLIFAUT	Ratatouille, quinoa, grated cheese, egg	8,90 €
LANVIEL	Ham, mushrooms, grated cheese, egg	9,00 €
MARETTE	Andouille sausage Guéméné, onion compote, camembert, apple sorbet	9,80 €
MÉVÉNAISE	Cooked fresh salmon with leek and cream sauce	9,80 €
MEWEN	Tomato sauce with mushroom, ham, egg, grated cheese	9,90 €
PLÉLAN	Streaky bacon, back bacon, sliced chicken, egg	9,90 €
TELHOVET	Goat cheese, fig jam, walnuts	9,30 €
TRÉCESSON	Ham, egg, grated cheese	8,70 €
TRÉCOUET	Back bacon, camembert, egg	8,80 €
TRÉDÉAL	Prawn, lemon and chive cream, grated cheese	9,70 €
TREFFENDEL	Ratatouille, quinoa, grated cheese, minced beef	9,70 €



CREATE YOUR DUOS 18,20 €

HALF SALAD OF YOUR CHOICE + GALETTE OF YOUR CHOICE

CREATE YOUR PLATE OF ONE HALF SALAD FROM THE SALAD MENU AND ONE WHOLE GALETTE FROM THE GALETTE MENU



9€30

KIDS MENU (UNTIL 10 YEARS OLD)

1 MINI GALETTE

OR

HAM / POTATOES

OR

FRIED EGG / POTATOES

1 MINI SIMPLE CREPE

OR

1 BALL OF ICE CREAM

WATER WITH FRUIT CORDIAL

OR

BULLES D'ARMORIQUE
(SPARKLING APPLE JUICE)



A SUPPLEMENT OF 1 EURO FOR ANY CHANGES

EXPRESS MENU 15,50

ONLY FOR LUNCH FROM TUESDAY TO FRIDAY

€

1 TRECESSON

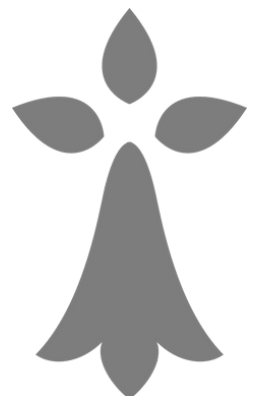
(HAM, EGG, GRATED CHEESE)

1 BUTTER AND SUGAR

BOLÉE (CIDER BRUT)

OR

BULLES D'ARMORIQUE
(SPARKLING APPLE JUICE)



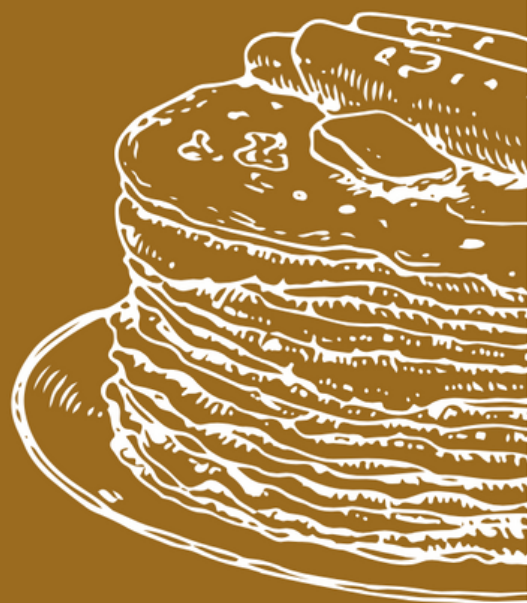
OUR SIGNATURE CREPES

ANNE DE BRETAGNE	Banana, toasted almonds, dark melted chocolate	6,40 €
BAHAC	Nutella, salted caramel, macadamia ice cream, whipped cream	7,20 €
BRUYERES	Pineapple, passion fruit ice cream, white chocolate, almonds	6,70 €
CHUPIÈRE	Chestnut cream, vanilla ice cream, whipped cream	6,80 €
CHANTEPIE	White chocolate, salted caramel, M&M's	6,30 €
CORDERIE	Praline, M&M's, whipped cream	6,00 €
CROIX DU VAL	Passion fruit ice cream, dark chocolate, crushed Gavotte biscuits, whipped cream	6,70 €
CROVAIS	Salted caramel dulce de leche, banana, crushed Spéculoos biscuits, whipped cream	7,00 €
COTTARD	Mango ice cream, banana, honey	6,60 €
FANCHETTE	Pear syrup, dark melted chocolate, whipped cream	6,70 €
FOLIE	Dark and white melted chocolate, whipped cream	6,80 €
GLAIE	Salted caramel, vanilla ice cream, whipped cream	6,90 €
JALAIS	Bulgarian yogurt ice cream, red berry compote, crushed gavotte biscuits, whipped cream	6,70 €
LANDE FAUVEL	Salted caramel, pear syrup, toasted almonds, chocolate ice cream, whipped cream	7,20 €
LOUISON	Dark melted chocolate, M&M's, candy floss ice cream	6,70 €
MADOCHÈRE	Salted caramel dulce de leche, banana, crushed Spéculoos biscuits, whipped cream	7,20 €
MEW'N	Apple flambé with calvados, vanilla ice cream, whipped cream	7,90 €
PARSON	Dark melted chocolate, praline, toasted almonds, whipped cream	7,60 €

OUR SIMPLE CREPES

Any additional ingredient 1 euro

SUGAR	2,80 €
BUTTER AND SUGAR	3,30 €
JAM Apricot, fig, strawberry, blueberry, rhubarb	3,50 €
FRESH LEMON Butter, sugar and lemon	4,20 €
HONEY	4,00 €
MAPPLE SIRUP	3,50 €
NUTELLA or SPÉCULOOS or PRALINE	4,50 €
SALTED CARAMEL	4,90 €
DARK or WHITE MELTED CHOCOLATE	4,80 €
SALTED CARAMEL DULCE DE LECHE	5,90 €
CHESTNUT CREAM	4,80 €
FLAMBÉE Rum or Grand Marnier	6,30 €



ALCOHOL ABUSE IS BAD FOR YOUR HEALTH, PLEASE CONSUME IN MODERATION
IN CASE OF ALLERGY TO ONE OF THE INGREDIENTS, PLEASE LET US KNOW

OUR SIGNATURE ICE CREAMS

ARZ	Bulgarian yogurt ice cream, banana, whipped cream	6,80 €
BATZ	Coffee ice cream, espresso coffee, whipped cream	6,50 €
BELLE ÎLE	Vanilla ice cream, chocolate ice cream, dark melted chocolate, crushed gavotte biscuits, whipped cream	6,70 €
BRÉHAT	Vanilla ice cream, caramel ice cream, caramel	6,50 €
CALLOT	Vanilla ice cream, macadamia ice cream, nutella, whipped cream	7,00 €
CHAUSEY	Bulgarian yogurt ice cream, candy floss ice cream, dark melted chocolate	6,50 €
GRAVINIS	Bulgarian yogurt ice cream, raspberry sorbet, red berry compote, crushed Spéculoos biscuits	6,80 €
HOUAT	Mango sorbet, pear sorbet, lemon sorbet, pineapple, almonds	6,90 €
LAUREC	Macadamia ice cream, caramel ice cream, dark melted chocolate, whipped cream	6,80 €
MOLÈNE	Vanilla ice cream, chocolate ice cream, strawberry sorbet, banana, dark melted chocolate, whipped cream	6,50 €
7 ILES	Passion fruit sorbet, coconut ice cream, mango sorbet, dark melted chocolate	6,80 €

OUR ICE CREAMS

Any additional ingredient 1 euro

1 BALL	2,70 €
2 BALLS	4,80 €
2 BALLS	6,20 €

FLAVOURS ICE CREAM :

vanilla, chocolate, coffee, macadamia, salted caramel, Bulgarian yogurt, coconut, candy floss

FLAVOURS SORBET :

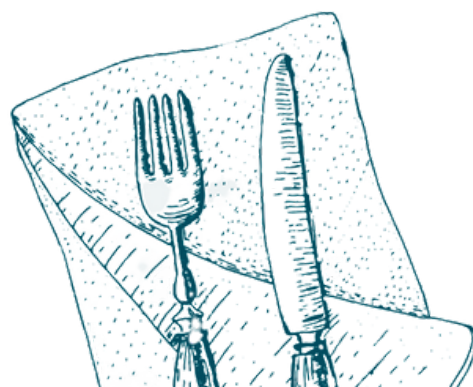
raspberry, passion fruit, apple, lemon, mango, peach



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OUR DESSERTS

BRETON CAFÉ GOURMAND	6,50 €
Coffee with selection of Breton desserts	
BRETON THÉ GOURMAND	7,00 €
Tea of your choice with selection of Breton desserts	
HOME MADE KOVIGN AMANN	7,50 €
With salted caramel and a ball of vanilla ice cream	
HOME MADE DARK CHOCOLAT MOUSSE	6,50 €



OUR CIDERS & WINES



CIDER ÉCUSSON ROSÉ - 3%

Naturally rose in colour from using red apples

A bottle 75 cl 13,90 €

SWEET CIDER - 3%

A bottle 37,5 cl 6,90 €

A bottle 75 cl 13,70 €

MEDIUM CIDER - 4,5%

A bottle 75 cl 13,70 €

CIDER BRUT - 5,5%

A bottle 75 cl 13,70 €

DRAUGHT CIDER BRUT - 5,5%

LOÏC RAISON BOLÉE D'ARMORIQUE

Classic and delicious

A Glass 20 cl 3,80 €

A half bottle 75 cl 7,00 €

A litre 100 cl 13,20 €

ALCOHOL FREE CIDER

Bulle d'Armorique 25 cl 3,50 €

(sparkling apple juice)

CÔTÉ CLAPE

DOMAINE SARRAT DE GOUNDY

AOP LA CLAPE « LE MOULIN » red 75 cl 16,50 €

AOP LA CLAPE « LE MARIN » white 75 cl 16,50 €

AOP LA CLAPE « LES PINS » rosé 75 cl 16,50 €

CÔTÉ MINERVOIS

DOMAINE MARCON

IGP PAYS D'OC « AUZINEL » red 75 cl 17,50 €

IGP PAYS D'OC « LES SOIRÉES À ROSÉ » rosé 75 cl 14,50 €

CÔTÉ CORBIÈRE

CHÂTEAU SAINT JEAN DE LA GINESTE

AOP CORBIÈRES « VELOURS NOIR » red 75 cl 16,50 €

AOP CORBIÈRES « NOS JOURS HEUREUX » rosé 75 cl 14,50 €

PITCHER OF WINE

DOMAINE SARRAT DE GOUNDY - LES PETITS CANONS

RED A Glass 1/2 3,50 € 6,50 €

ROSÉ A Glass 1/2 3,50 € 6,50 €

WHITE Chardonnay A Glass 1/2 3,50 € 6,50 €

HOT DRINKS

COFFEE	1,70 €
DECAFFEINATED COFFEE	1,70 €
MACCHIATO	1,80 €
AMERICANO	1,90 €
LATTE	3,50 €
DOUBLE EXPRESSO	3,20 €
CAPPUCCINO <small>whipped cream</small>	4,20 €
HOME MADE HOT CHOCOLATE	4,20 €
HOME MADE VIENNOIS HOT CHOCOLATE	4,80 €

SODAS & FRUIT JUICE

ORANGINA, ICE TEA, OASIS	3,00 €
LIMONADE	3,20 €
DIABOLO <small>(sparkling water with syrup)</small>	3,40 €
COCA COLA, COCA COLA ZERO	3,00 €
SCHWEPPE'S TONIC <small>or</small> AGRUM'	3,00 €
SYRUP AND WATER	2,00 €
<small>Lemon, strawberry, grenadine, mint, peach, orgeat, ice mint, blackcurrant, cherry</small>	

FRUIT JUICE PAGO	3,00 €
<small>Apple, strawberry, pineapple, orange carrot lemon</small>	
FRESH FRUIT JUICE	4,50 €
<small>Orange or lemon or mix</small>	

BRETON BEERS

LA BLANCHE HERMINE ^{4°}	4,50 €
<small>White wheat beer</small>	
LA LANCELOT ^{6°}	4,50 €
<small>Pure malt lager</small>	
LES BONNETS ROUGES ^{5,5°}	4,50 €
<small>Beer made of Elderberry</small>	
LA FÉE MORGANE ^{5,5°}	4,50 €
<small>Lager made of organic barley malt</small>	

BRETON APERITIF

BRETON KIR	3,70 €
<small>(brut cider and blackcurrant liquor)</small>	
THE CHOUCHEN	a glass 4,50 €
BRETON WHISKY W&B	a glass 7,00 €

BRETON SODAS

BREIZH COLA	3,70 €
BULLES D'ARMORIQUE	3,50 €
<small>Sparkling appel juice</small>	

DRAUGHT BEER

PAULANER	25cl 3,00 €	50cl 5,50 €
PANACHÉ	3,00 €	
MONACO	3,20 €	
ANY ADDITIONAL SYRUP	0,20 €	

AFTER DINNER LIQUEUR

ARMAGNAC, COGNAC	6,50 €
GET 27	6,50 €
CALVADOS POMMEAU	6,50 €

MINERAL WATER

PERRIER	3,00 €	
EVIAN, BADOIT	50cl 3,50 €	100cl 4,50 €

APERITIFS

RED <small>or</small> WHITE MARTINI	3,50 €
MUSCAT <small>St jean de minervois</small>	3,50 €
KIR <small>White wine and blackcurrant liquor</small>	3,50 €
RICARD	3,00 €
WHISKY JB	6,00 €