

APERITIFS



KIR 15CL.....	5.0
(BLACKCURRANT, BLACKBERRY, RASPBERRY, CHERRY, PEACH)	
BRETON KIR 15CL.....	5.0
SPARKLING KIR 15CL.....	6.8
KIR ROYAL 15CL.....	7.9
SPARKLING WINE 15CL.....	6.3
CHAMPAGNE 15CL.....	7.2
RICARD 2CL.....	4.2
MARTINI ROSSO OR BIANCO 6CL.....	5.8
RED OR WHITE PORT 6CL.....	5.2
MUSCAT DE RIVESALTES 6CL.....	5.2
CHOUCHEN 6CL.....	5.2
SUZE 6CL.....	5.7
POMMEAU DE BRETAGNE 6CL.....	5.7
RYE AND COKE 25CL.....	7.2

WHISKIES

WHISKY «CLAN CAMPBELL» 4CL	6.8
WHISKY «JACK DANIEL'S» 4CL	8.5
WHISKY BULLEIT BOURBON 4CL	9.5
WHISKY BRETON EDDU 4CL 100% BUCKWHEAT	9.5
WHISKY TOURBÉ ÉCOSSAIS 4CL KILCHOMAN MACHIR BAY	11.0
WHISKY YAMAZAKURA 4CL JAPANESE BLENDED WHISKY	11.0

WHISKY WEST CORK 4CL 11.0
5 YEARS OLD IRISH WHISKY

WHISKY BRETON ARMORIK 4CL 12.0
ORGANIC SINGLE MALT



Our House Cocktails

COCKTAIL «KOADENN» 8.5
(TEQUILA, VODKA, PEACH LIQUEUR, EXOTIC FRUIT JUICE,
GRENADINE SYRUP)

AMERICANO 8.5
(RED MARTINI, WHITE MARTINI, CAMPARI, NOILLY PRAT)

MOJITO 8.5
(LIME, MINT LEAVES, CANE SUGAR, WHITE RUM,
LEMONADE)

PINACOLADA 8.5
(PINEAPPLE JUICE, COCONUT CREAM, WHITE RUM)

SPRITZ 8.5
(APÉROL, PROSECCO, PERRIER)

TI-PUNCH 8.5
(CANE SUGAR, WHITE RUM, LIME)

CUBA LIBRE 8.5
(LIME, CANE SUGAR, DARK RUM, COKE)

ESPRESSO MARTINI 8.5
(COFFEE CREAM LIQUEUR, COFFEE, VODKA, CANE SUGAR)

GIN FIZZ 8.5
(LEMON, SPARKLING WATER, GIN, CANE SUGAR)

MOSCOW/LONDON MULE 8.5
(VODKA OR GIN, LIME, GINGER BEER)

COCKTAIL DU MOMENT 8.5
(ASK OUR TEAM!)

VIRGIN COCKTAIL 6.5
(NON-ALCOHOLIC MOJITO, KOADENN OR PIÑA COLADA)

BEERS & CIDERS



DRAFT BEERS:

DREMMWEL

(ORGANIC GOLDEN BLONDE BRETON BEERS)

HALF 25CL.....	4.9
PINT 50CL.....	9.8

SHANDY

25CL.....

4.2

MONACO

25CL.....

4.5

ORGANIC NON-ALCOHOLIC

33CL.....

5.9

BOTTLED BEERS:

BRITT BLANCHE

33CL.....

6.4

DREMMWEL RED ORGANIC

33CL.....

6.5

DUCHESSE ANNE TRIPLE

33CL.....

6.5

DRAFT CIDER:

BRUT CIDER «VAL DE RANCE»

GLASS 25CL.....

4.2

PITCHER 50CL.....

8.4

PITCHER 75CL.....

12.0

CRAFT CIDER:

«P'TIT FAUSSET» CIDER

ORGANIC SWEET CIDER BOTTLE 75CL.....

13.0

ORGANIC BRUT CIDER BOTTLE 75CL.....

13.0

DIGESTIFS

ARMAGNAC

7.3

BAILEYS

7.3

BOUCHINOT

7.3

COGNAC

7.3

CALVADOS

7.3

FINE DE BRETAGNE

7.3

GET 27

7.3

GET 31

7.3

IRISH COFFEE

9.8

MENTHE PASTILLE

7.3

RHUM ARRANGÉ

7.8

VIEUX RHUM

7.8

CLÉMENT

7.8

POIRE

7.3

LIMENCCELLO

7.3

4CL

SOFTS

FRUIT JUICE 25CL

(ORANGE, STRAWBERRY, PINEAPPLE, APRICOT, TOMATO)

4.0

ORGANIC APPLE JUICE 30CL

4.5

ORGANIC SPARKLING APPLE JUICE 33CL

4.9

COCA OR COCA ZERO 33CL

4.2

ORANGINA 25CL

4.2

ICE TEA 25CL

4.1

SCHWEPPES 25CL

4.2

TONIC OU AGRUMES

3.8

LEMONADE 33CL

4.2

DIABOLO 33CL

4.2

(MINT, GRENADINE, STRAWBERRY, LEMON, VIOLET, PEACH, BLACKCURANT, BANANA, KIWI)

WATERS

STILL WATER:

- PLANCOËT

50CL

3.6

100CL

4.6

SPARKLING WATER:

- PLANCOËT

50CL

4.2

100CL

5.2

- VITTEL

50CL

3.9

100CL

4.9

- PERRIER

33CL

3.5

- SAN PELLEGRINO

50CL

4.3

100CL

5.3

COFFEE

COFFEE

2.0

COFFEE WITH A DASH OF MILK

2.2

CAPPUCCINO

4.0

DOUBLE ESPRESSO

4.0

LARGE COFFEE WITH CREAM

4.5

HOT CHOCOLATE

4.0

TEA

3.8

HOT DRINK

WINE CARD

"Koadenn" and its team offer you their selection of wines



Red Wine

75CL 37.5CL

VAL DE LOIRE

SAUMUR-CHAMPIGNY AOC «LES LONGES»	25.0	15.5
CHINON AOC «ERIC BUREAU»	27.0	16.5
SAINT-NICOLAS DE BOURGUEIL AOC «ERIC BUREAU»	28.0	17.0

BORDEAUX

BORDEAUX AOC «CHÂTEAU GUITAR» BIO	24.0	
CÔTES DE BOURG AOC «TOUR DE GUIET»	30.0	17.5
SAINT-ÉMILION AOC «CHÂTEAU BARBEROUSSE»	36.0	20.5
SAINT-JULIEN AOC «ESPRIT DE GLORIA»	50.0	

BOURGOGNE

PASTOUGRAIN AOC «ALBERT BICHOT»	38.0	
HAUTES CÔTES DE NUITS AOC «LE PRIEURÉ»	39.5	

BEAUJOLAIS

COTEAUX DU LYONNAIS AOP «COUP DE TÊTE»	24.0	
BROUILLY AOP «LOUIS TÊTE»	29.0	17.0

VALLÉE DU RHÔNE

GIGONDAS AOP «CUVÉE PRESTIGE»	38.0	20.5
VACQUEYRAS AOP «CUVÉE PRESTIGE»	36.0	19.0
CROZES HERMITAGE AOP «DOMAINE PRADELLE»	40.0	
SAINT-JOSEPH AOC «ROTISSES» LAURENT MARTHOURET	47.0	

LANGUEDOC ROUSSILLON PROVENCE

CABARDÈS AOP «LES PLOS»	27.0	
FAUGÈRES AOP «CLOS DES MURETTES» BIO	27.0	
MARS MISSION AÉRIENNE IGP «DOMAINE DES BARTAVELLES»	30.0	
LE ROUGE AOC «DOMAINE LA COSTE»	31.0	

ALSACE

PINOT NOIR AOC «DOMAINES SCHLUMBERGER»	32.0	
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SUD-OUEST

SAIN-MONT AOC BÉRET NOIR	25.0	
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White Wine

75CL 37.5CL

VAL DE LOIRE

MUSCADET SÈVRE ET MAINE SUR LIE AOP «LE FLEURON»	19.0	13.5
COTEAU DU LAYON AOC «DOMAINE DE LA MOTTE»	25.0	
FUMÉ DE POUILLY AOC «LA PERRIÈRE»	39.0	
QUINCY AOP «ANTOINE DE LA FARGE»	29.0	

BOURGOGNE

BOURGOGNE ALIGOTÉ AOC «BOUCHARD»	30.0
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SUD-OUEST

CÔTES DE GASCOGNE IGP «NOVA»	25.0
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ALSACE

GEWURZTRAMINER AOC «EUGÈNE KLIPFEL»	29.0	16.5
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LANGUEDOC ROUSSILLON

LES PLOS CHARDONNAY IGP «L'ESPRIT DE VENTENAC»	23.0
VIognier IGP «LA COUR DES DAMES»	25.0

Rosé Wine

PROVENCE

CÔTES DE PROVENCE AOP «TERRES NOBLES ESTANDON»	22.0	15.5
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CORSE

TERRA NATIVA IGP «ÎLE DE BEAUTÉ»	23.0
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Pitcher and Glass

75CL 50CL 25CL 15CL
(VERRE)

RED

MERLOT IGP PAYS D'OC	14.0	9.5	4.75	3.5
SAINt-CHINIAN AOC LANGUEDOC ROUSSILLON	17.5	11.5	5.75	4.0
MEDOC AOC CHÂTEAU LA LANDE	21.0	14.0	7.0	4.5
COTEAUX DU LYONNAIS AOP «COUP DE TÊTE»				4.8
CÔTES DU RHÔNE AOP MAGIE D'UNE TERRE				4.5
SAUMUR-CHAMPIGNY AOC «LES LONGES»				5.0

WHITE

SAUVIGNON IGP PAYS D'OC	14.0	9.5	4.75	3.5
CHARDONNAY IGP PAYS D'OC	14.0	9.5	4.75	3.5
QUINCY AOP ANTOINE DE LA FARGE				5.9
COTEAU DU LAYON AOC «DOMAINE DE LA MOTTE»				5.0
CÔTES DE GASCOGNE IGP «NOVA»				5.0

ROSÉ

CINSAUT IGP PAYS D'OC	14.0	9.5	4.75	3.5
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The Menus

(SERVED ONLY AT LUNCHTIME)

DISH OF THE DAY

12.5

LUNCH STARTER

15.3

STARTER + CHOICE OF MAIN COURSE

- WARM GOAT CHEESE SALAD

- COUNTRY-STYLE TERRINE WITH WALNUT SALAD

- HOMEMADE TUNA RILLETTES

- JAR OF SARTHE-STYLE RILLETTES

- FRESH CHEESE WITH SMOKED SALMON

+

- DISH OF THE DAY

- GRILLED SPECIAL OF THE MOMENT

- BRETON SAUSAGE WITH FRIES AND SALAD

- GALETTE COMPLÈTE (BUCKWHEAT CRÊPE WITH HAM, EGG & CHEESE)

- GALETTE WITH HAM, EMMENTAL & MUSHROOMS

LUNCH DESSERT

15.3

MAIN COURSE + DESSERT OF YOUR CHOICE

- DISH OF THE DAY

- GRILLED SPECIAL OF THE MOMENT

- BRETON SAUSAGE WITH FRIES AND SALAD

- GALETTE COMPLÈTE (BUCKWHEAT CRÊPE WITH HAM, EGG & CHEESE)

- GALETTE WITH HAM, EMMENTAL & MUSHROOMS

+

- APPLE AND RAISIN PIE, CRUMBLE STYLE

- FLOATING ISLAND (MERINGUE WITH CUSTARD)

- BROWNIE

- BRETON FAR (CUSTARD-LIKE PRUNE CAKE)

- FRESH CHEESE WITH JAM

- DESSERT OF THE DAY

- CRÊPE WITH SALTED CARAMEL

MIDI COMPLET

ENTREE

18.0

STARTER + MAIN COURSE + DRINK OF YOUR CHOICE

- WARM GOAT CHEESE SALAD

- COUNTRY-STYLE TERRINE WITH WALNUT SALAD

- HOMEMADE TUNA RILLETTES

- JAR OF SARTHE-STYLE RILLETTES

- FRESH CHEESE WITH SMOKED SALMON

+

- DISH OF THE DAY

- GRILLED SPECIAL OF THE MOMENT

- BRETON SAUSAGE WITH FRIES AND SALAD

- GALETTE COMPLÈTE (BUCKWHEAT CRÊPE WITH HAM, EGG & CHEESE)

- GALETTE WITH HAM, EMMENTAL & MUSHROOMS

+

- 25 CL PITCHER OF WINE

- COCA, ORANGINA, DIABOLO

- 1/2 PLANCOËT STILL OR SPARKLING WATER

MIDI COMPLET

DESSERT

18.0

MAIN COURSE + DESSERT + DRINK OF YOUR CHOICE

- DISH OF THE DAY

- GRILLED SPECIAL OF THE MOMENT

- BRETON SAUSAGE WITH FRIES AND SALAD

- GALETTE COMPLÈTE (BUCKWHEAT CRÊPE WITH HAM, EGG & CHEESE)

- GALETTE WITH HAM, EMMENTAL & MUSHROOMS

+

- APPLE AND RAISIN PIE, CRUMBLE STYLE

- FLOATING ISLAND (MERINGUE WITH CUSTARD)

- BROWNIE

- BRETON FAR (CUSTARD-LIKE PRUNE CAKE)

- FRESH CHEESE WITH JAM

- DESSERT OF THE DAY

- CRÊPE WITH SALTED CARAMEL

+

- 25 CL PITCHER OF WINE

- COCA, ORANGINA, DIABOLO

- 1/2 PLANCOËT STILL OR SPARKLING WATER

MIDI "KOADENN"

19.9

STARTER + MAIN COURSE + DESSERT OF YOUR CHOICE

- WARM GOAT CHEESE SALAD

- COUNTRY-STYLE TERRINE WITH WALNUT SALAD

- HOMEMADE TUNA RILLETTES

- JAR OF SARTHE-STYLE RILLETTES

- FRESH CHEESE WITH SMOKED SALMON

+

- DISH OF THE DAY

- GRILLED SPECIAL OF THE MOMENT

- BRETON SAUSAGE WITH FRIES AND SALAD

- GALETTE COMPLÈTE (BUCKWHEAT CRÊPE WITH HAM, EGG & CHEESE)

- GALETTE WITH HAM, EMMENTAL & MUSHROOMS

+

- APPLE AND RAISIN PIE, CRUMBLE STYLE

- FLOATING ISLAND (MERINGUE WITH CUSTARD)

- BROWNIE

- BRETON FAR (CUSTARD-LIKE PRUNE CAKE)

- FRESH CHEESE WITH JAM

- DESSERT OF THE DAY



Starters

LET YOURSELF BE TEMPTED BY OUR DELICIOUS STARTERS.

"Le
Koadenn
restaurant • grill • crêperie

FISH SOUP TRADITIONAL FISH SOUP SERVED WITH SMALL CROUTONS, ROUILLE SAUCE, AND GRATED EMMENTAL CHEESE.	9.0
WARM GOAT CHEESE SALAD BREADED GOAT CHEESE PIECES SERVED ON SMALL TOASTS WITH A FRESH SALAD.	8.5
ROASTED SAINT-MARCELLIN WITH BACON THE SMALL CHEESE FROM DAUPHINÉ WRAPPED IN BACON AND PAN-ROASTED, SERVED ON A BED OF FRESH LAMB'S LETTUCE WITH WALNUTS.	9.9
SALMON FAISSELLE WITH CHIVE CREAM RIANS FAISSELLE TOPPED WITH SMOKED SALMON AND CHIVE CREAM, SERVED WITH TOASTS AND LAMB'S LETTUCE SALAD.	9.5
JAR OF SARTHOISE RILLETTES SPREADABLE RILLETTES SERVED WITH TOASTED COUNTRY BREAD, PICKLES, SALTED BUTTER, AND SALAD.	9.5
COUNTRY-STYLE TERRINE COUNTRY TERRINE SERVED WITH A WALNUT SALAD.	9.0
HOMEMADE TUNA RILLETTES HOMEMADE TUNA RILLETTES SERVED WITH SALAD.	8.9
SCALLOP CASSEROLE PAN-SEARED SCALLOPS FROM THE BAY OF SAINT-BRIEUC WITH LEEK FONDUE IN BEURRE BLANC SAUCE, SERVED WITH TOASTS.	14.9
HOMEMADE DUCK FOIE GRAS (SMALL PLATE) SERVED WITH BRIOCHE TOASTS AND GRENADINE ONIONS.	11.5
HOMEMADE DUCK FOIE GRAS (LARGE PLATE) SERVED WITH BRIOCHE TOASTS AND GRENADINE ONIONS.	16.5
SNAILS IN CROUTONS (6 PIECES) NO SHELLS, BUT A CRISPY BREAD CRUST STUFFED WITH THE CHEF'S SNAIL BUTTER.	8.5
SNAILS IN CROUTONS (6 PIECES) NO SHELLS, BUT A CRISPY BREAD CRUST STUFFED WITH THE CHEF'S SNAIL BUTTER.	12.0
LARGE CHARCUTERIE BOARD ROSETTE, CURED HAM, AND ANDOUILLE SAUSAGE SERVED WITH GREEN SALAD.	16.5



SAUCISSE GRILLÉE GRILLED SAUSAGE ARTISANAL CHARCUTERIE BY ROLAND DENOUAL	16.0
VÉRITABLE ANDOUILLETTE DE TROYES AAAAA AUTHENTIC TROYES ANDOUILLETTE AAAAA	19.0
ANDOUILLE AU LARD SMOKED PORK ANDOUILLE WITH BACON (RECOMMENDED WITH HOMEMADE MASHED POTATOES)	19.0
TRAVERS DE PORC, MIEL ET THYM PORK RIBS WITH HONEY AND THYME	18.5
STEAK HACHÉ PUR BOEUF, VBF 180GRS GROUND BEEF STEAK, 100% FRENCH BEEF	15.0
HAMPE DE BOEUF 200GRS FLANK STEAK	16.0
BAVETTE D'ALOYAU 180GRS BAVETTE D'ALOYAU – SIRLOIN FLAP STEAK	18.0
PAVÉ DE BOEUF, COEUR DE RUMSTEAK, VBF 170GRS BEEF RUMP HEART STEAK, FRENCH BEEF	19.5
ONGLET DE BOEUF CHAROLAIS 220GRS CHAROLAIS BEEF HANGER STEAK	21.0
ENTRECÔTE DE BOEUF, VBF BRETONNE 300GRS RIBEYE STEAK, BRETON FRENCH BEEF	27.0
MAGRET DE CANARD ENTIER 300GRS WHOLE DUCK BREAST	25.0
ESCALOPE DE FILET DE POULET EN MARINADE CITRON ET HERBES CHICKEN FILLET ESCALOPE MARINATED WITH LEMON AND HERBS	19.0
PAVÉ DE SELLE D'AGNEAU, BEURRE MAÎTRE D'HÔTEL LAMB RUMP STEAK WITH MAÎTRE D'HÔTEL BUTTER	22.0
ASSIETTE «J'GOUTATOUT» A GENEROUS MIX OF BRETON SAUSAGE, CHICKEN FILLET, BEEF FLANK STEAK, AND ROASTED BACON SKEWER, SERVED WITH HOMEMADE FRENCH FRIES	29.9

Choice of Side:

HOMEMADE FRENCH FRIES, HOMEMADE MASHED POTATOES, GREEN BEANS, RICE, OR BAKED POTATO WITH CHIVE CREAM.

Choice of Sauce:

PEPPER, BÉARNAISE, BARBECUE, ROQUEFORT, MAÎTRE D'HÔTEL BUTTER, OR WHOLE-GRAIN MUSTARD.



Main Courses

DISCOVER OUR TRADITIONAL CUISINE, OUR FISH DISHES, AS WELL AS OUR GENEROUS MEAL-SIZED SALADS.

Traditional Cuisine

STEAK TARTARE SERVED WITH FRENCH FRIES AND GREEN SALAD	19.0
LA SOURIS D'AGNEAU TENDER AND FLAVORFUL LAMB SHANK, SLOW-COOKED IN A FRAGRANT HERB JUS, SERVED WITH CREAMY MASHED POTATOES	26.0
LA BLANQUETTE DE VEAU À L'ANCIENNE TRADITIONAL VEAL BLANQUETTE SERVED WITH RICE OR HOMEMADE FRENCH FRIES	20.0

Fish

GAMBAS FLAMBÉES PRAWNS FLAMBÉED WITH CALVADOS, SERVED WITH BASMATI RICE AND GREEN SALAD	21.5
FILET DE SAINT-PIERRE WITH LEMONGRASS CREAM AND MASHED POTATOES	23.0
STEAK DE THON AUX AROMATES TUNA STEAK WITH PEPPERS, TOMATOES, LEMON, OLIVE OIL, GARLIC, AND CHIVES, SERVED WITH SAFFRON RICE	22.5
PAVÉ DE SAUMON SUR LIT DE FONDUE DE POIREAUX SALMON FILLET SERVED WITH SAUTÉED POTATOES AND LEEK FONDUE	20.5

Large Meal Salads

LA SAINT-JACQUES DU GRIFFON PAN-SEARED SCALLOPS, SMOKED SALMON, PUFF PASTRY AND TOMATO TARTARE, SERVED WITH LAMB'S LETTUCE AND WALNUT OIL VINAIGRETTE	20.5
LA SILZIG WARM BRETON SAUSAGE WITH POTATOES, WALNUTS, HAZELNUTS, CRÈME FRAÎCHE, AND GREEN SALAD	17.5

La Crêperie

ENJOY OUR SAVORY GALETTES AND TRADITIONAL SWEET CRÊPES

Les Galettes

LA GALETTE COMPLÈTE
HAM, EMMENTAL CHEESE, EGG, AND GREEN SALAD

9.6

LA GALETTE SUPER COMPLÈTE
HAM, EMMENTAL CHEESE, EGG, MUSHROOMS, AND GREEN SALAD

12.8

LA GALETTE SAUCISSE
BRETON SAUSAGE WITH WHOLEGRAIN MUSTARD SAUCE, SERVED WITH GREEN SALAD

9.0

LA GALETTE PAYSANNE
SMOKED BACON, CREAMED ONIONS, EMMENTAL CHEESE, FRIED EGG, AND GREEN SALAD

11.5

LA KEUZ GAVR
GOAT CHEESE, EMMENTAL CHEESE, HONEY, WALNUTS, AND GREEN SALAD

11.0

LA GALETTE À L'ANDOUILLE BRETONNE
SLICES OF BRETON ANDOUILLE, CRÈME FRAÎCHE, EMMENTAL CHEESE, AND GREEN SALAD

13.5

LA GALETTE NORVÉGIENNE
SMOKED SALMON, LEEK FONDUE, CRÈME FRAÎCHE, AND GREEN SALAD

13.0

LA GALETTE FORESTIÈRE
EMMENTAL CHEESE, MUSHROOMS, CRÈME FRAÎCHE, AND SMOKED BACON

11.5

LA GALETTE SPECIALE «KOADENN»
GROUND BEEF PATTY, CREAMED ONIONS, EMMENTAL CHEESE, FRIED EGG, AND GREEN SALAD

14.5

LA GALETTE AUX NOIX DE SAINT-JACQUES
SCALLOPS, LEEK FONDUE, ASPARAGUS, SHRIMP, BEURRE BLANC SAUCE, AND GREEN SALAD

15.5

LA FRANC-COMTOISE
POTATOES, BACON BITS, SMOKED BACON, RACLETTE CHEESE, CRÈME FRAÎCHE, AND GREEN SALAD

14.5

LA GALETTE AUX DEUX SAVEURS
CHOOSE ANY 2 FILLINGS (HAM, EMMENTAL CHEESE, EGG, MUSHROOMS, TOMATOES, ONIONS), SERVED WITH GREEN SALAD

6.4

LA GALETTE BURGER
CHEDDAR CHEESE, CREAMED ONIONS, GROUND BEEF PATTY, SMOKED BACON,
EXTRA FILLING: €3.20
(EXCLUDING SCALLOPS, GROUND BEEF, ANDOUILLE, AND SAUSAGE)

14.9

Les Crêpes

LA BEURRE SUCRE (BUTTER & SUGAR) 4.0

AU CHOCOLAT CHAUD (WITH HOT CHOCOLATE) 6.0

AU NUTELLA (WITH NUTELLA) 6.0

À LA BANANE CHOCOLAT (BANANA & CHOCOLATE) 6.8

À LA BANANE NUTELLA (BANANA & NUTELLA) 6.8

À LA POIRE CHOCOLAT (PEAR & CHOCOLATE) 6.8

À LA GLACE CARAMEL SALÉ 6.5
SALTED CARAMEL ICE CREAM, HOMEMADE SALTED BUTTER CARAMEL

CITRON (LEMON) 5.0

CITRON MIEL (LEMON & HONEY) 6.0

CONFITURE (JAM) 6.0
DULCE DE LECHE WITH SALTED BUTTER CARAMEL, PLOUGASTEL STRAWBERRY, APRICOT & RED RHUBARB

CRÊPE AUX POMMES ET BEURRE (APPLE & BUTTER) 6.0

CRÊPE DES ÎLES 7.5
PINEAPPLE, RUM-RAISIN ICE CREAM, WHIPPED CREAM

À LA NORMANDE FLAMBÉE 9.0
COOKED APPLES, CARAMEL, FLAMBÉED WITH CALVADOS, CRÈME FRAÎCHE

EXTRA TOPPING: €2.50
(WHIPPED CREAM, HOT CHOCOLATE, CARAMEL, ONE SCOOP OF ICE CREAM)





Desserts

BECAUSE THERE'S ALWAYS ROOM FOR DESSERT.

L'ASSIETTE DE FROMAGES

SELECTION OF CHEESES FROM LA FROMAGERIE BIOCHINE

8.5

FAR BRETON

HOMEMADE BRETON-STYLE CAKE WITH PRUNES, LIGHTLY FLAVORED WITH RUM

7.0

LA CRÈME BRÛLÉE

HOMEMADE CRÈME BRÛLÉE WITH CARAMELIZED BROWN SUGAR

7.5

BROWNIE CRÈME ANGLAISE

DELICIOUS HOMEMADE BROWNIE SERVED WITH CRÈME ANGLAISE

7.0

COEUR FONDANT CHOCOLAT

SOFT CHOCOLATE CAKE WITH A MOLTEN CENTER, SERVED WITH CRÈME ANGLAISE

7.5

ÎLE FLOTANTE EN BOCAL

FLOATING ISLAND IN A JAR, WHIPPED EGG WHITES, TOASTED ALMONDS, CRÈME ANGLAISE, AND CARAMEL

6.5

TIRAMISU AUX FRUITS ROUGES

TIRAMISU WITH BERRIES (BLACKBERRIES, RASPBERRIES, BLACKCURRANTS), SPECULOOS, AND WHIPPED CREAM

7.5

TIRAMISU NUTELLA

TIRAMISU WITH NUTELLA CREAM, SPECULOOS, AND WHIPPED CREAM

7.5

LE CAFÉ OU THÉ GOURMAND

COFFEE OR TEA SERVED WITH AN ASSORTMENT OF MINI DESSERTS

9.2

MOUSSE AU CHOCOLAT

CREAMY HOMEMADE CHOCOLATE MOUSSE WITH WHIPPED CREAM

7.0

Ice Creams

L'AMARENA	8.5	PROFITEROLES	8.9
VANILLA ICE CREAM, CHERRY ICE CREAM, AMARENA CHERRIES, WHIPPED CREAM		VANILLA ICE CREAM IN CRISP CHOUX PASTRY, TOPPED WITH HOT CHOCOLATE SAUCE, TOASTED ALMONDS, AND WHIPPED CREAM	
LA POIRE BELLE HÉLÈNE	8.5	PROFI-BREIZH	8.9
VANILLA ICE CREAM, PEAR, HOT CHOCOLATE SAUCE, WHIPPED CREAM		PROFITEROLES WITH SALTED CARAMEL ICE CREAM, HOT CHOCOLATE SAUCE, AND TOASTED ALMONDS AND WHIPPED CREAM	
BANANA SPLIT	8.5	PROFI-YETI	8.9
FRESH BANANA, STRAWBERRY ICE CREAM, VANILLA ICE CREAM, CHOCOLATE ICE CREAM, WHIPPED CREAM		PROFITEROLES WITH COCONUT ICE CREAM, HOT CHOCOLATE SAUCE, AND GRATED COCONUT AND WHIPPED CREAM	
DAME BLANCHE	8.0	PROFI-CHEETA	8.9
VANILLA ICE CREAM, HOT CHOCOLATE SAUCE, WHIPPED CREAM		PROFITEROLES WITH BANANA ICE CREAM, HOT CHOCOLATE SAUCE, AND TOASTED ALMONDS AND WHIPPED CREAM	
CAFÉ OU CHOCOLAT LIEGEOIS	8.0	PROFI-STACHE	8.9
COFFEE ICE CREAM WITH COFFEE SAUCE OR CHOCOLATE ICE CREAM WITH HOT CHOCOLATE, WHIPPED CREAM, AND ALMONDS		PROFITEROLES WITH PISTACHIO ICE CREAM, HOT CHOCOLATE SAUCE, AND TOASTED ALMONDS AND WHIPPED CREAM	
LA "KOADENN"	8.5	PROFI-PIRATE	8.9
SALTED CARAMEL ICE CREAM, SALIDOU CARAMEL, BRETON COOKIE PIECES, WHIPPED CREAM		PROFITEROLES WITH RUM RAISIN ICE CREAM, HOT CHOCOLATE SAUCE, AND TOASTED ALMONDS AND WHIPPED CREAM	
LA CHOCOBANANA	8.5	PROFITTALECHOIX	8.9
BANANA ICE CREAM, CHOCOLATE ICE CREAM, BANANA DRIZZLED WITH HOT CHOCOLATE, WHIPPED CREAM		PROFITEROLES WITH THE ICE CREAM FLAVOR OF YOUR CHOICE, HOT CHOCOLATE SAUCE, AND TOASTED ALMONDS AND WHIPPED CREAM	
LA RED FRUIT	9.0		
STRAWBERRY ICE CREAM, CHERRY ICE CREAM, BLACKCURRANT SORBET, RASPBERRY LIQUEUR CREAM, WHIPPED CREAM			
LE COLONEL	9.0		
LIME SORBET WITH VODKA			
LA WILLIAMINE	9.0		
PEAR SORBET WITH PEAR LIQUEUR			
LA AFTER-EIGHT	9.0		
MINT CHOCOLATE ICE CREAM WITH GET 27			
LA COUPE DEUX BOULES	5.5		
TWO-SCOOP CUP FLAVORS OF YOUR CHOICE			
LA COUPE TROIS BOULES	7.0		
THREE-SCOOP CUP FLAVORS OF YOUR CHOICE			

PARFUMS: PEAR, CHERRY, LIME, CHOCOLATE, COFFEE, VANILLA, STRAWBERRY, PISTACHIO, COCONUT, MINT CHOCOLATE, SALTED CARAMEL, RUM RAISIN, BLACKCURRANT, BANANA