



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	9.5
100% BUCKWHEAT	
WHISKY TOURBÉ ÉCOSSAIS 4CL	11.0
KILCHOMAN MACHIR BAY	
WHISKY YAMAZAKURA 4CL	11.0
JAPANESE BLENDED WHISKY	

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	FINE DE BRETAGNE 7.3	RHUM ARRANGÉ 7.8
BAILEYS 7.3	GET 27 7.3	VIEUX RHUM CLÉMENT 7.8
BOUCHINOT 7.3	GET 31 7.3	POIRE 7.3
COGNAC 7.3	IRISH COFFEE 9.8	LIMENCELLO 7.3
CALVADOS 7.3	MENTHE PASTILLE 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
SCHWEPES 25CL TONIC OU AGRUMES	4.2
LEMONADE 33CL	3.8
DIABOLO 33CL (MINT, GRENADINE, STRAWBERRY, LEMON, VIOLET, PEACH, BLACKCUR- RANT, BANANA, KIWI)	4.2

WATERS

STILL WATER:

- PLANCOËT	50CL	3.6
	100CL	4.6
- VITTEL	50CL	3.9
	100CL	4.9

SPARKLING WATER:

- PLANCOËT	50CL	4.2
	100CL	5.2
- PERRIER	33CL	3.5
- SAN PELLEGRINO	50CL	4.3
	100CL	5.3

COFFEE	2.0
COFFE 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 «ROTISSSES» LAURENT MARTHOURET	47.0	

LANGUEDOC ROUSSILLON PROVENCE

CABARDES 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

SAINT-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	
SUD-OUEST		
CÔTES DE GASCogne IGP «NOVA»	25.0	
ALSACE		
GEWURZTRAMINER AOC «EUGÈNE KLIPFEL»	29.0	16.5
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
CORSE		
TERRA NATIVA IGP «ÎLE DE BEAUTÉ»	23.0	

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				
CINSAULT IGP PAYS D'OC	14.0	9.5	4.75	3.5



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

The Menus

(SERVED ONLY AT LUNCHTIME)

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.

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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



Grilled Meats

ALL OUR MEATS ARE SERVED WITH A SIDE DISH AND
SAUCE OF YOUR CHOICE

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SAUCISSE GRILLÉE GRILLED SAUSAGE ARTISANAL CHARCUTERIE BY ROLAND DENOUL	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 9.6
HAM, EMMENTAL CHEESE, EGG, AND GREEN SALAD

LA GALETTE SUPER COMPLÈTE 12.8
HAM, EMMENTAL CHEESE, EGG, MUSHROOMS, AND GREEN SALAD

LA GALETTE SAUCISSE 9.0
BRETON SAUSAGE WITH WHOLEGRAIN MUSTARD SAUCE, SERVED WITH GREEN SALAD

LA GALETTE PAYSANNE 11.5
SMOKED BACON, CREAMED ONIONS, EMMENTAL CHEESE, FRIED EGG, AND GREEN SALAD

LA KEUZ GAVR 11.0
GOAT CHEESE, EMMENTAL CHEESE, HONEY, WALNUTS, AND GREEN SALAD

LA GALETTE À L'ANDOUILLE BRETONNE 13.5
SLICES OF BRETON ANDOUILLE, CRÈME FRAÎCHE, EMMENTAL CHEESE, AND GREEN SALAD

LA GALETTE NORVÉGIENNE 13.0
SMOKED SALMON, LEEK FONDUE, CRÈME FRAÎCHE, AND GREEN SALAD

LA GALETTE FORESTIÈRE 11.5
EMMENTAL CHEESE, MUSHROOMS, CRÈME FRAÎCHE, AND SMOKED BACON

LA GALETTE SPECIALE «KOADENN» 14.5
GROUND BEEF PATTY, CREAMED ONIONS, EMMENTAL CHEESE, FRIED EGG, AND GREEN SALAD

LA GALETTE AUX NOIX DE SAINT-JACQUES 15.5
SCALLOPS, LEEK FONDUE, ASPARAGUS, SHRIMP, BEURRE BLANC SAUCE, AND GREEN SALAD

LA FRANC-COMTOISE 14.5
POTATOES, BACON BITS, SMOKED BACON, RACLETTE CHEESE, CRÈME FRAÎCHE, AND GREEN SALAD

LA GALETTE AUX DEUX SAVEURS 6.4
CHOOSE ANY 2 FILLINGS (HAM, EMMENTAL CHEESE, EGG, MUSHROOMS, TOMATOES, ONIONS), SERVED WITH GREEN SALAD

LA GALETTE BURGER 14.9
CHEDDAR CHEESE, CREAMED ONIONS, GROUND BEEF PATTY, SMOKED BACON,
*EXTRA FILLING: €3.20
(EXCLUDING SCALLOPS, GROUND BEEF, ANDOUILLE, AND SAUSAGE)*

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 BRIOCHINE	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 FLOTTANTE 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

VANILLA ICE CREAM, CHERRY ICE CREAM, AMARENA CHERRIES, WHIPPED CREAM

LA POIRE BELLE HÉLÈNE

VANILLA ICE CREAM, PEAR, HOT CHOCOLATE SAUCE, WHIPPED CREAM

BANANA SPLIT

FRESH BANANA, STRAWBERRY ICE CREAM, VANILLA ICE CREAM, CHOCOLATE ICE CREAM, WHIPPED CREAM

DAME BLANCHE

VANILLA ICE CREAM, HOT CHOCOLATE SAUCE, WHIPPED CREAM

CAFÉ OU CHOCOLAT LIEGEOIS

COFFEE ICE CREAM WITH COFFEE SAUCE OR CHOCOLATE ICE CREAM WITH HOT CHOCOLATE, WHIPPED CREAM, AND ALMONDS

LA "KOADENN"

SALTED CARAMEL ICE CREAM, SALIDOU CARAMEL, BRETON COOKIE PIECES, WHIPPED CREAM

LA CHOCOBANANA

BANANA ICE CREAM, CHOCOLATE ICE CREAM, BANANA DRIZZLED WITH HOT CHOCOLATE, WHIPPED CREAM

LA RED FRUIT

STRAWBERRY ICE CREAM, CHERRY ICE CREAM, BLACKCURRANT SORBET, RASPBERRY LIQUEUR CREAM, WHIPPED CREAM

LE COLONEL

LIME SORBET WITH VODKA

LA WILLIAMINE

PEAR SORBET WITH PEAR LIQUEUR

LA AFTER-EIGHT

MINT CHOCOLATE ICE CREAM WITH GET 27

LA COUPE DEUX BOULES

TWO-SCOOP CUP FLAVORS OF YOUR CHOICE

LA COUPE TROIS BOULES

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

8.5

8.5

8.5

8.0

8.0

8.5

8.5

9.0

9.0

9.0

9.0

5.5

7.0

PROFITEROLES

VANILLA ICE CREAM IN CRISP CHOUX PASTRY, TOPPED WITH HOT CHOCOLATE SAUCE, TOASTED ALMONDS, AND WHIPPED CREAM

PROFI-BREIZH

PROFITEROLES WITH SALTED CARAMEL ICE CREAM, HOT CHOCOLATE SAUCE, AND TOASTED ALMONDS AND WHIPPED CREAM

PROFI-YETI

PROFITEROLES WITH COCONUT ICE CREAM, HOT CHOCOLATE SAUCE, AND GRATED COCONUT AND WHIPPED CREAM

PROFI-CHEETA

PROFITEROLES WITH BANANA ICE CREAM, HOT CHOCOLATE SAUCE, AND TOASTED ALMONDS AND WHIPPED CREAM

PROFI-STACHE

PROFITEROLES WITH PISTACHIO ICE CREAM, HOT CHOCOLATE SAUCE, AND TOASTED ALMONDS AND WHIPPED CREAM

PROFI-PIRATE

PROFITEROLES WITH RUM RAISIN ICE CREAM, HOT CHOCOLATE SAUCE, AND TOASTED ALMONDS AND WHIPPED CREAM

PROFITTALECHOIX

PROFITEROLES WITH THE ICE CREAM FLAVOR OF YOUR CHOICE, HOT CHOCOLATE SAUCE, AND TOASTED ALMONDS AND WHIPPED CREAM

8.9

8.9

8.9

8.9

8.9

8.9

8.9

