THE TRAVELLERS

Inspired by our travels

Buckwheat flour: Harpe Noir, Protected Geographical Indication Brittany.

La Créole (Reunion style sausage rougail) 14.10€

Breton artisan plain and smoked sausages from Ferme du Chenot, simmered with tomatoes, onions and turmeric. Chilli rougail served separately.

La Anatole (Back from the montains) 14.90€

Potatoes and two varieties of organic raw-milk raclette cheese
: plain and Indian pepper, (Épices Roellinger).
dried beef, pickles.

L'italienne 14,20€

Fresh or sundried tomatoes depending on the season, fiore di latte mozzarella, Parmesan, Italian coppa, organic olive oil from Spanish and fresh basil.

La Druide (Back from the forest) 12.90€

Organic egg, fresh brown mushrooms, organic raw-milk tomme cheese and homemade garlic-parsley butter.

La Funky Bijou (Végan)

(Inspired by Indian dosa masala and DJ Marrrtin.)
Sweet potatoes, red lentils, toasted Indian spices, coconut milk, coriander and homemade pickled oignons 12,80€

Galette of the day: see the board.

Green salad with homemade dressing 2,50€

Extra : (egg, ham or Emmental) 2€20

Ours Supers producteurs

Sausages and Pork: Cochon du Chenot à Billé.
Vegetables : Ferme Chemin à Lécousse.
Organics cheeses : (Tomme, Raclette) Fruit des Prés à Mellé.

Prices include service

Les Gourmandes

Buckwheat flour: Harpe Noir, Protected Geographical Indication Brittany.

La Broustal (Subject to availability)
Fresh scallops, leek fondue with ginger, green salad and young leek shoots. 17.90€

La Bucheronne 14.90€
Organic egg, authentic Guémené andouille sausage, organic raw-milk tomme cheese, cooked onions and wholegrain mustard ice cream.
(An XXL portion for hearty appetites.)

La fermière aux pommes (Limited quantity) 15.60€
Shredded pork from Ferme du Chesnot, slow-cooked pulled pork style, cooked apples, crispy fried oinions, and homemade apple ketchup.

La Complète 8.80€
Organic egg, French ham BBC and Breton Emmental.*

La Complète Andouille 10.90€
Organic egg, authentic Guémené andouille sausage, Breton Emmental and wholegrain mustard cream.

La Végétale 13,40€
Organic egg, organic raw-milk Breton cheddar with wild garlic, fresh brown mushrooms, caramelized onions, green salad, and toasted buckwheat seeds.

Galette of the day: see the board.

Green salad with homemade dressing 2,50€

Extra : (egg, ham or Emmental) 2€20

Ours Supers producteurs

Organics Eggs : Ferme du vend'Ouest à Vendel
Vegetables : Ferme Chemin à Lécousse.
Organic Cheddar : La chapelle Cheddar à Trévérien
Ham BBC : Jambon bleu, blanc, coeur

Prices include service

Les DELICIEUSES

Organic wheat flour, Moulin de Marigny in Saint Germain en Coglès

La Rocher Coupé — 9.10€

Homemade organic salted butter chocolate, artisanal vanilla ice cream, homemade whipped cream, pralines.

La Mémé Broustal — 8.90€

Homemade salted butter caramel, artisanal Breton shortbread ice cream, homemade buckwheat popcorn, homemade whipped cream.

La Snickers — 9.10€

Homemade organic salted butter chocolate, homemade salted butter caramel, artisanal vanilla ice cream, caramelized peanut pieces, homemade whipped cream.

La Manolis — 9.10€

Organic raspberry jam from the farm, artisanal yuzu ice cream, lace crepes, homemade whipped cream.

La Brasparts (Très très BZH...) — 9,80€

Buckwheat galette with organic medlar jam, buckwheat popcorn, artisanal buckwheat ice cream, flambéed with Lambic (cider brandy).
Vegan version with apple ice cream

La Forêt Noire (très très chocolat...) — 9,80€

Buckwheat galette, homemade organic salted butter chocolate, cocoa powder, artisanal chocolate ice cream, sour cherries (15%), homemade whipped cream.

Our super producers

Organic chocolate 70% : Carlos d'equacacao
Organic Jam : Ferme des milles feuilles
Artisanal Ice Cream : Le glacier des alpes

<Price and service included>

Les Succulentes

Organic wheat flour, Moulin de Marigny in Saint Germain en Coglès

Butter and Sugar (salted butter and organic blond sugar)	3,80€
Dubble butter and sugar	6,20€
Homemade Salted Butter Chocolate	5,80€
Dubble Homemade Salted Butter Chocolate	7,80€
Homemade Salted Butter Caramel	5,80€
Dubble Homemade Salted Butter Caramel	7,50€
Lemon and Wildflower Honey From Poilley	6,10€
Homemade buckwheat galette with chocolate OR homemade salted caramel	5,80€
Homemade chocolate praline spread	5,90€
Dubble Homemade chocolate praline spread	7,80€
The Jam of the Moment from the Mille Feuilles Farm	5,80€

(Supplément (chocolate, caramel, whipped cream) 1.80€)

Our super Producers

Honey : Les ruchers du Verdeuil
Organic jam : Ferme des milles feuilles à St-Georges de Rt

<Price and service included>