



Welcome to our Restaurant.

We are delighted to welcome you on a culinary journey that celebrates Breton and Italian traditions.

Our buckwheat flour, IGP certified and stone-ground with a flint wheel, comes from the lands of Brittany, reflecting authentic expertise. The Piadina, an Italian specialty, draws inspiration from this same appreciation for quality ingredients.

For our wheat-based dishes, we use organic flour from the Moulin de Rimou in Quincampoix, a true treasure of Breton heritage, as well as organic eggs from La croix Verte. Preserving these skills and supporting local producers is essential to us, as it helps keep alive the traditions that enrich our region.

We invite you to savor every bite and let yourself be carried away by this wonderful culinary journey.

Enjoy your meal!

Apéritif

Cocktail Mamma breizh 20cl <i>Spritz revisited with cider and pommeau</i>	10,00€
Cocktail Cidrisky 20cl <i>5cl of Breton whisky and 15cl of cider</i>	10,00€
Kir 10cl <i>White wine, blackcurrant, peach, or blackberry liqueur</i>	4,80€
kir Mamma 10cl <i>Cidre, crème de cassis, pêche ou mûre</i>	4,80€
Martini blanc ou rouge 6cl	5,50€
Whisky Eddu Silver <i>Pure Buckwheat</i> 4cl	10,50€
Armorik <i>Single malt</i> 4cl	7,50€
Pastis Kenavo 2cl	5,50€
Prosecco 10cl <i>Italian sparkling white wine</i>	6,50€
Chouchen 8cl <i>Light honey-based alcoholic drink</i>	4,50€
Ratafia 8cl <i>A blend of unfermented apple juice and brandy</i>	6,50€

Beers

Bosco blonde 33cl	5,50€
Bosco blanche 33cl	6,50€
Bosco IPA 33cl	6,50€
Sainte-Colombe blonde 33cl	5,00€



Hot Beverages



Espresso	2,50€
Double Espresso	4,50€
Café allongé <i>american coffee</i>	3,00€
Café crème <i>cream & coffee</i>	4,00€
Café noisette <i>Espresso with a Drop of Milk</i>	3,20€
Cappuccino	4,50€
Chocolat chaud	4,50€
Thé Dammann Frères <i>Red fruits, Earl Grey, jasmine, or mint</i>	4,50€
Infusion Dammann Frères <i>Chamomile, verbena, linden-mint, or herbal blend</i>	4,50€

Soft

Sirop à l'eau 20cl <i>Strawberry, grenadine, mint, or lemon</i>	3,00€
Diabolo <i>sparkling Lemonade & Syrup</i> 20cl <i>Strawberry, grenadine, mint, or lemon</i>	4,00€
Breizh Cola / Breizh Cola Zéro 33cl	3,90€
Breizh Thé glacé 33cl <i>iced tea</i>	3,90€
Limonade 33cl	3,20€
OJ, Pineapple juice 20cl	3,50€
Apple juice Coët Albret 20cl	3,50€
Bol de Lait ribot 20cl <i>Bowl of Fermented Buttermilk</i>	3,50€

Waters

Plancoët 50cl	3,00€
Plancoët Fines Bulles <i>sparkling water</i> 50cl	3,80€

Digestifs

Fine de Bretagne 4cl <i>Similar to Calvados, but fruitier</i>	8,00€
Calvados Duc d'Alençon 4cl	8,00€
Calvados Hors d'âge 4cl <i>Aged at least six years in oak barrels (25% new barrels)</i>	9,50€
Grappa 4cl <i>Italian grape pomace brandy</i>	9,50€
Rhum Armateur Vieux 4cl	9,50€
Speakeasy Mentha 8cl <i>Mint liqueur from Ploërmel</i>	8,00€





Our Ciders

EXTRA DRY

- Coët Albret de Bédée

Btle 75cl

14,50€

DRY

- Coët Albret de Bédée
- Cidrerie Jouny de Trémereuc

12,50€

13,50€

SEMI-DRY

- Coët Albret de Bédée

12,50€

SWEET

- Montchevron de Saint-Jean sur Couesnon

11,50€

Bottled Ciders 33cl.

Cider IPA <i>Hopped cider</i>	6,50€
Mamma fruita <i>Corsican clementine cider with passion fruit & organic lemon (2.5°)</i>	6,00€



Bowl 20cl. Pitcher 50cl.

Dry Cider	4,00€	9,10€
Semi-Dry Cider	4,00€	9,10€

Our Wines

RED

- Saumur Champigny - AOP Bio *from Loire, light & fruity*
- Nero d'Avola - Villa Cardini, DOC *Sicily, good acidity, slightly tannic*
- Pinot noir, Les Plans Nobles, *Bourgogne, gourmet & fruity*



Glass 12cl

6,00€

5,50€

-



Pitcher 50cl

18,00€

16,60€

-



Btle 75cl

24,00€

21,00€

22,00€

WHITE

- Chardonnay, Les Plans Nobles *from Loire, citrus & exotic fruit notes*
- Muscadet, Prend pas le Melon AOP *from Loire, smooth & round*
- Pinot Grigio, Corte Martina DOC *from Veneto, dry, fresh & fruity*

Glass 12cl

4,50€

4,50€

-

Pitcher 50cl

12,50€

14,00€

-

Btle 75cl

15,50€

17,50€

26,00€

PROSECCO *Riccadonna sparkling, fragrant & dry*

Glass 10cl

6,50€

Pitcher 50cl

-

Btle 75cl

18,00€

ROSÉ

- IGP Ile de Beauté , La Sonriza *from Corse, round, fresh and fruity*

Glass 10cl

4,50€

Pitcher 50cl

14,00€

Btle 75cl

17,30€



Les Galipéros

A perfect fusion of Breton galette and the art of the Italian aperitivo.
Discover our delicious galette, filled with tasty Italian ingredients.
To share and enjoy with friends or family.

Galipéro Classique	9,00€
<i>Parma ham, fior di latte mozzarella, sun-dried tomatoes, fresh basil</i>	
Galipéro Végétarien	9,00€
<i>Grilled vegetables, fresh goat cheese, arugula, pesto, fior di latte mozzarella</i>	
Galipéro Salmone	9,50€
<i>Smoked salmon, fresh goat cheese, arugula</i>	
Galipéro Truffé	9,50€
<i>Truffle ham, sautéed mushrooms, Taleggio cheese</i>	

La Piadina Romagnola

Our piadine are traditional flatbreads
from the Romagna region of Italy, served with a side salad.

Piadina Classica	13,50€
<i>Parma ham, buffalo mozzarella, sun-dried tomatoes, arugula.</i>	
Piadina Pinocchio	14,90€
<i>Porchetta, fior di latte mozzarella, sun-dried tomatoes, crushed pistachios, stracciatella, arugula, balsamic glaze.</i>	
Piadina Coppa	14,20€
<i>Coppa ham, fior di latte mozzarella, Taleggio cheese, walnuts, arugula.</i>	
Piadina Vegetariana	14,50€
<i>Mozzarella fior di latte, cooked vegetables, goat cheese, pesto.</i>	
Piadina Mare	15,40€
<i>Smoked salmon, fior di latte mozzarella, sun-dried tomatoes, cream, dill, arugula.</i>	
Piadina Deliziosa	15,90€
<i>Truffle stracciatella, Taleggio cheese, truffle ham, sun-dried tomatoes, arugula.</i>	
Piadina Fontina	14,50€
<i>Buffalo mozzarella, Fontina cheese, caramelized red onions, white ham, mushrooms.</i>	

Un petit truc en plus...

Side salad <i>green salad with buckwheat honey vinaigrette</i>	3,50€
Savory extra <i>sun-dried tomatoes, goat cheese, arugula, Taleggio</i>	2,00€
Refined extra <i>Parma ham, smoked salmon, andouille sausage from Guéméné, truffle ham, farm sausage, truffle stracciatella.</i>	3,50€



Our Buckwheat Galettes

The Traditional Ones...

Galette Beurre <i>Farmhouse salted butter</i>	4,50€
Galette lait ribot <i>Farmhouse salted butter, served with a bowl of buttermilk</i>	5,50€
Galette Jambon Fromage <i>Jambon blanc, comté aop</i>	8,70€
Galette complète <i>Egg, white ham, Comté AOP</i>	9,90€
Galette complète Oignons <i>Egg, white ham, Comté AOP, caramelized red onions</i>	10,90€
Galette complète Andouille <i>Egg, andouille sausage from Guémené, Comté AOP</i>	11,20€
Galette complète Ar Vraz <i>Egg, white ham, Comté AOP, mushrooms, caramelized red onions</i>	14,20€
Galette saucisse de la Mamma <i>Farm sausage cooked in cider, Comté AOP, whole-grain mustard, salad, balsamic glaze</i>	10,30€
Galette saucisse <i>Farm sausage cooked in cider, salad, balsamic glaze</i>	8,90€

For a Gourmet Treat...

Galette Raclette <i>Potatoes, raw cream, coppa ham, Fontina cheese</i>	14,90€
Galette Cabriole <i>Fresh goat cheese, fig jam, walnuts, Parma ham</i>	14,40€
Galette Végétarienne <i>Egg, fresh goat cheese, seasonal vegetables, salad, pesto</i>	13,90€
Galette Ar Mor <i>Smoked salmon, dill cream, lemon, salad</i>	14,90€
Galette Terroir <i>Taleggio cheese, andouille sausage from Guémené, Comté AOP, caramelized red onions</i>	14,90€

A Taste of Italy

Galette Porchetta <i>Porchetta, truffle stracciatella, Grana Padano shavings, buffalo mozzarella, sun-dried tomatoes, balsamic glaze</i>	15,90€
Galette Quattro Formaggi <i>fior di latte mozzarella, Fontina, Taleggio, fresh goat cheese, Salad</i>	14,90€
Galette Complète Raffinata <i>Truffle white ham, Comté AOP, egg, Truffle stracciatella</i>	14,50€
Galette Tartufo <i>Truffle stracciatella, sautéed mushrooms, Comté AOP, Parma ham, arugula, balsamic glaze</i>	15,90€
Galette Italienne <i>Coppa ham, fior di latte mozzarella, sun-dried tomatoes, Grana Padano shavings, arugula, pesto</i>	15,40€

Authentic Crêpes

Crêpe beurre sucre <i>Butter and sugar</i>	4,50€
Crêpe beurre sucre citron <i>Butter, sugar, lemon</i>	4,90€
Crêpe Miel citron <i>Honey and lemon</i>	5,00€
Crêpe Confiture <i>Strawberry, blueberry, or fig jam</i>	5,00€
Crêpe Caramel au beurre salé Maison <i>Homemade salted butter caramel Or the one of the Moment</i>	6,50€
Crêpe Nocciolata bio <i>Organic chocolate-hazelnut spread</i>	6,20€
Crêpe chocolat Maison <i>Homemade chocolate sauce</i>	6,50€
Crêpe Suzette <i>Butter flambéed with Grand Marnier, candied oranges</i>	9,50€
Crêpe beurre sucre flambée <i>With Grand Marnier, rum, or Calvados</i>	7,50€

Dolce Vita Crêpes

La Corsaire <i>Caramelized apples, homemade salted butter caramel, whipped cream, cinnamon</i>	10,20€
La Spesso <i>Organic Nocciolata, vanilla ice cream, crushed pistachios</i>	9,70€
La Mont Blanc <i>Chestnut cream, whipped cream, artisan vanilla ice cream</i>	9,40€
La Spéculoos <i>Speculoos cream, caramelized apples, whipped cream, artisan vanilla ice cream</i>	9,90€

Mamma Miam Sweet Piadina

Piadina Nocciolata bio <i>Cookie crumbs, nocciolata, whipped cream</i>	7,50€
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Artisanal Ice Cream

Vanilla • Lemon • Chocolate •
salted butter caramel • Strawberry • Coffee

3 scoops
6,00€



2 scoops
4,70€



1 scoop
3,50€

