

LES VOYAGEUSES

INSPIRED BY OUR TRAVELS

Harpe Noire buckwheat flour, IGP Brittany

La Anatole (return from the mountains) 14,90€

Potatoes, duo of raw milk raclette cheeses
Organic: plain and Indian pepper (Roellinger spice).
Artisanal coppa, green salad, pickles.

La Créole (Réunion rougail sausages) 13,90€

Artisanal plain and smoked sausages, onions, turmeric, tomatoes. Saint-Leu chili salt and chili rougail served on the side.

L'Italienne

Sun-dried tomatoes, fior di latte mozzarella,
Parmesan, Italian ham, basil, organic olive oil. 13,80€

La Marcel

Petit Marcel raw milk cheese, homemade apple compote,
Spianata Piccante, green salad, walnuts. 13,90€

La Funky Bijou (Végan)

(Inspired by Indian Dosa Masala and DJ Marrrtin)
Sweet potatoes, red lentils, roasted Indian spices,
coconut milk, coriander, homemade pickles. 12,50€

Galette of the moment on slate

Bowl of green salad 2,50€

our great producers

Sausages : Cochon du Chenot à Billé.

Vegetables : Ferme Chemin à Lécousse.

Rcalette cheeses and P'tit Marcel : Fruit des Prés à Mellé.

Oil and spices Bio : Terra Libra

<price and service included>

LES GOURMANDES

Harpe Noire Buckwheat Flour PGI Brittany

La Broustal (depending on arrivals) 17,90€
Fresh scallops, leek fondue with ginger.

La Bucheronne 14,80€
Authentic Guémené andouille, organic raw milk tomme, cooked onions, old-style mustard ice cream.
(XXL portion for food lovers)

La Druide 12,90€
Fresh brown mushrooms, parsley and garlic butter, organic egg, organic raw milk tomme.

La Complète 8,50€
Eggs, Ham, Breton Emmental

La Complète Andouille 10,60€
Authentic Guémené Andouille, Breton Emmental, mustard cream, organic egg.

La Végétarienne 11,90€
Organic raw milk tomme, organic egg, leek fondue with ginger, toasted organic buckwheat seeds, green salad, vinaigrette dressing.

Bowl of green salad 2,50€

Extras (Eggs, Emmental, Ham) 1,90 €

I nostri super produttori

Sausages: Cochon du Chenot à Billé.

Vegetables: Ferme Chemin à Lecousse

Eggs Bio : Ferme du Vend'ouest à Vendel

Tomme Bio : Fruit des Prés à Mellé

< Price and service included >

LES DÉLICIEUSES

ORGANIC WHEAT FLOUR CREPES « MOULIN DE MARIGNY » IN ST GERMAIN EN COGLES

La Craquante

9,20€

Homemade spread, homemade whipped cream, artisanal vanilla ice cream, caramelized almonds.

La Rocher Coupé

9,10€

Rocher homemade, vanilla ice cream, chocolat, praline, homemade whipped cream.

La Snickers

8,90€

Homemade salted butter chocolate, homemade salted butter caramel, artisanal vanilla ice-cream, caramelized peanut chips, whipped cream.

La Mémé Broustal

8,60€

Homemade salted butter caramel, shortbread biscuit ice-cream, homemade buckwheat popcorn, homemade whipped cream.

Ile d'Araise

8,80€

Stewed apples, homemade salted butter caramel, artisanal vanilla ice-cream, praline, homemade whipped cream.

Le Trou normand

9,00€

Stewed apples, apple sorbet, flambé with Calvados alcohol.

Extra ingredients (Whipped cream, chocolate, caramel, almonds, pralines)

1,80€

< price and service included >

LES SUCCULENTES

ORGANIC WHEAT FLOUR CREPES « MOULIN DE MARIGNY » IN ST GERMAIN EN COGLES

Crepe butter with sugar (Salted butter and blond cane sugar)	3,80€
Double crepe butter with sugar	6,20€
Crepe with homemade salted butter chocolate	5,80€
Double crepe with homemade salted butter chocolate	7,80€
Crepe with homemade salted butter caramel	5,50€
Double crepe with homemade salted butter caramel	7,50€
Crepe with lemon and mixed-flower honey from Poilley	6,10€
Buckwheat flour galette with homemade salted butter chocolate or salted butter caramel	5,60€
Crepe with homemade spread	6,30€
Double crepe with Homemade spread	7,80€

Extra ingredients (whipped cream, chocolate, caramel, almonds, praline)
1,80€

< price and service included >