

LES VOYAGEUSES



INSPIRED BY OUR TRAVELS

Buckwheat flour galettes «Harpe noire» IGP Brittany

La Bucheronne

14,70€

Andouille (sausage from Guémené), organic raw milk Tomme cheese, cooked onions, organic egg, old-fashioned mustard ice cream.

La Créole (rougail saucisse réunionnais)

13,80€

Artisanal plain and smoked sausages, onions, turmeric, tomatoes.

Chili salt and chili pepper served separately.

L'Italienne

13,80€

Fresh or dried tomatoes, mozzarella fior di latte, parmesan cheese, Italian ham, basil, organic olive oil.

La Crétoise

14,20€

Frayed marinated pork, skyr from Mellé, feta cheese, raw red onions, oregano, cucumber, organic olive oil, balsamic cream.

La Funky Bijou (Vegan)

12,10€

(Inspired by the Indian Dosa Masala and DJ Marrrtin)
Sweet potatoes, corail lentils, Indian grilled spices, coconut milk, coriander, sliced red onions.

Daily special on the board

Green salad bowl

2,50€

Our super producers

Sausage and frayed marinated pork : “Cochon du Chenot” in Billé

Vegetables: “Chemin à Lécouisse” farm

Feta and organic milk Tomme cheese : “Fruit des Prés” in Mellé

Organic egg : “Vend’ Ouest” in Vendel

Terra Libra : organic olive oil and organic spices

< price and service included >

LES GOURMANDES



Buckwheat flour galettes «Harpe noire» IGP Brittany

La Sardine de Marianne

11,90€

Sardine in oil, organic Feta cheese, sliced red onions, green salad, homemade kaffir lime (citrus) oil.

La Libanaise (Veggie)

12,10€

Organic egg, homemade pesto, sun-dried or fresh tomatoes, organic grilled halloumi, green salad.

La Végétarienne

11,90€

Organic raw milk Tomme cheese, organic egg, marinated zucchini tagliatelle or ginger leek fondue, organic roasted buckwheat seed, green salad.

La Biquette

11,20€

Raw milk goat cheese from Mellé, honey from Poilley, nuts, green salad.

La Complète

8,50€

Organic egg, artisanal ham, Breton Emmental cheese.

La Complète Andouille

10,60€

Andouille (sausage from Guémené), Breton Emmental cheese, mustard cream, organic egg.

Green salad bowl

2,50€

Extra ingredients (Egg, Emmental cheese, Ham) 1,90€

Our super producers

Sausage : “Cochon du Chenot” in Billé

Vegetables : “Chemin à Lécousse” farm

Organic egg : “Vend’ouest” farm in Vendel

Organic raw milk Tomme and goat cheese, feta, halloumi : “Fruit des Prés” in Mellé

< price and service included >

LES DÉLICIEUSES



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

La Rocher Coupé

8,60€

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

La Snickers

8,80€

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.

La Maloya

7,40€

Crepe flambé with rum, organic cane sugar.

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)	3,60€
Double crepe butter with sugar	5,90€
Crepe with homemade salted butter chocolate	5,30€
Double crepe with homemade salted butter chocolate	7,10€
Crepe with homemade salted butter caramel	5,30€
Double crepe with homemade salted butter caramel	7,10€
Crepe with lemon and mixed-flower honey from Poilley	6,10€
Buckwheat flour galette with homemade salted butter chocolate or salted butter caramel	5,30€

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

< price and service included >