

LES VOYAGEUSES

INSPIRED BY OUR TRAVELS

Black Harp buckwheat flour IGP Brittany

- La Créole (Rougail saucisses réunionnais)** 13.90€
Natural and smoked artisanal Breton sausages from the Chenot farm, simmered with tomatoes, onions, and turmeric.
St. Leu chili salt and chili rougail served separately.
- L'Italienne** 14.20€
Fresh or sun-dried tomatoes depending on the season, fior di latte mozzarella, Parmesan cheese, Italian coppa, olive oil, homemade pesto.
Organic Breton buffalo mozzarella (Ty Bufala): + €1.00
- La Crétoise** 14,20€
Pulled Breton pork marinated with oregano, Mellé Skyr, Breton feta, raw red onions, cucumber, olive oil, balsamic cream
- La Libanaise**  13,20€
Organic egg, sumac, homemade pesto (wild garlic or basil depending on the season), tomatoes, organic grilled halloumi, green salad.
- La Funky Bijou (Végan)**  12,80€
(Inspired by Indian Dosa Masala and DJ Marrrtin)
Sweet potatoes, red lentils, toasted Indian spices, coconut milk, coriander, pickled red onions.
- Bowl of green salad, homemade vinaigrette** 2,50€
Galette(s) of the day on a slate

Supplément (eggs, ham, cheese...) 2.20€

Our super producers

Sausages and Pork : Cochon du Chenot à Billé.

Vegetables : Ferme Chemin à Lécousse.

Organics cheeses (skyr, feta, chèvre, halloumi) : Fruit des Prés à Mellé.

Organic Breton Mozzarella di bufala : Ty bufala à Erbrée

<Price and service included>

LES GOURMANDES

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La Bucheronne

Organic egg, authentic Guémené andouille sausage, Organic raw milk tomme cheese from Mellé, cooked onions, old-fashioned mustard ice cream
(XXL quantity for the lumberjacks)

14,90€

La Sardine de Marianne

Sardines in oil, Organic Breton feta , red onions, homemade kaffir lime oil, green salad.

12.40€

La Biquette

Organic ash goat cheese at raw milk from Mellé, honey from Poilley, roasted organic buckwheat seeds, green salad.

11,80€

La Guigui

Organic ash goat cheese at raw milk from Mellé, spicy Spanish spianata, roasted organic buckwheat seeds, green salad, artisanal ice cream with Espelette peppers.

14,20€

La Végétarienne

Leek fondue OR courgette tagliatelle depending on the season, raw milk tomme cheese from Mellé, bio egg, roasted buckwheat seeds, green salad.

12,50€

La Complète

Organic egg, Organic nitrite-free French ham, Breton Emmental cheese.

8.80€

La Complète Andouille

Organic egg, authentic Guémené andouille sausage, Breton Emmental cheese, whole grain mustard ice cream

10,90€

Bowl of green salad, homemade vinaigrette

2,50€

Our super producers

Organic Eggs : Ferme du vend'ouest à Vendel

Vegetables : Ferme Chemin à Lécousse.

Cheeses (tomme au lait cru, chèvre au lait cru): Fruit des Prés à Mellé.

Honey : Les ruchers du Verdeuil

<Price and service included>

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>