

Le Petit Bistro

Food and Drink Menu – Spring 2025

COLD PLATTERS

- | | |
|--|--------|
| * La Fromagère: a variety of french cheese | 17,00€ |
| * La Charcutière: Serrano ham, chorizo, french salami, coppa | 17,00€ |
| * La Poissonnière: fish terrine, pepper mackerel, sardines, smoked fish | 18,00€ |

STARTERS

- | | |
|--|--------|
| * Rock Oysters N°3 from Île Tudy (Maison Cariou): | |
| 6 oysters | 11,50€ |
| 9 oysters | 16,00€ |
| 12 oysters | 21,50€ |
| * Vegetarian Salad | 15,00€ |
| Lettuce, avocado, tomato, cucumber, boiled egg, mozzarella pearls, bell pepper | |
| * Seafood Salad | 17,00€ |
| Lettuce, tomato, red onions, langustine, mussels, smoked fish | |

For the little ones (up to 10 years) 12,00€

- * **Chicken Nuggets** and chips
- * **Minced Beef** and chips
- * **Fish & Chips** (kid's size)

Well-behaved children may get a scoop of ice-cream for desert!

MAIN DISHES

- | | |
|--|--------|
| * Grilled Strip Loin with chips and salad, and sauce of choice | 23,50€ |
| * Andouillette AAAAA – in mustard sauce, chips und salad | 21,50€ |
| <u>A</u> ssociation <u>A</u> micale des <u>A</u> mateurs d' <u>A</u> ndouillettes <u>A</u> uthentiques
Typical french sausage made from porc and veal innards | |
| * Beef Tartare Italian Style of Charolais-beef, chips und salad | 19,50€ |
| ready dressed with basil oil and Parmesan flakes | |
| * Beef Tartare Traditional of Charolais-beef, chips und salad | 19,50€ |
| ready dressed with pickles, capers, onions, parsley and raw egg | |

Card payment from 10€ - Prices include all taxes and service.

OUR BURGERS

- * **Le Rustique** – country style, chips und salad **16,50€**
beef patty, pickles, cheddar cheese
- * **Le Petit Bistro** – chef's style, chips und salad **17,50€**
beef patty, pickles, grilled bacon, cheddar cheese, stewed onions
- * **Le Vegetarien** – veggie style, chips und salad **17,00€**
Patty of Azuki beans, quinoa and zucchini, bell pepper, pickles, cheddar cheese

SEAFOOD

- * **Fish & Chips** with Sauce Tartare **18,50€**
- * **Mussels** and chips
 - Moules Marinières** – fishermen's style in white wine, onions, parsley **15,00€**
 - Moules Crème** – in cream sauce **16,50€**
 - Moules Curry** – in curry sauce **17,00€**
 - Moules Roquefort** – in Roquefort-sauce **17,00€**

Extras:

Change of side ... 2,00€

Extra bowl of chips ... 4,00€

Extra pot sauce ... 2,00€

Extra bowl of salad ... 3,50€

THE SWEET SPOT

- * **Dessert-Cheese** – 3 varieties of cheese, lettuce **8,50€**
- * **Dessert of the Day** – please ask your waiter **7,50€**
- * **Café Gourmand** – Coffee or tea with three small homemade desserts **8,00€**

ICE CREAM

In Scoops	1 Scoop	2,90€	3 Scoops	8,50€
	2 Scoops	5,80€	any additional scoop	2,50€

Whipped Cream or Sauce 1,50€

Chocolate, salted butter caramel, passion fruit

SORBET Flavours:

Lime, corsican clementine, strawberry, passions fruit

ICE CREAM Flavours:

Coffee, breton cookies, salted butter caramel, chocolate, cocoa, rum-raisin, vanilla

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SUNDAES

8,50€

Dame Blanche

3 scoops vanilla, chocolate sauce, whipped cream

Chocolate- or Coffee-Sundae

2 scoops chocolate oder coffee, 1 scoop vanilla, chocolate- or coffee-sauce, whipped cream

Breton Sundae

1 scoop vanilla, 1 scoop salted butter caramel, 1 scoop breton cookies,
salted butter caramel sauce, whipped cream

Sundae Petit Bistro

1 scoop strawberry, 1 scoop passion fruit, 1 scoop coconut ice cream, coconut marrow,
passion fruit sauce, whipped cream

Bounty Sundae

2 scoops chocolate, 1 scoop coconut ice cream, coconut marrow, chocolate sauce,
whipped cream

SUNDAES WITH ALCOHOL

9,00€

Coupe Colonel

2 scoops lime sorbet, wodka

Baileys-Sundae

1 scoop vanilla, 1 scoop chocolate, Baileys

Limoncello-Sundae

1 scoop lime sorbet, 1 scoop clementine sorbet, Limoncello

*** Milkshake**

2 scoops of choice + milk

6,50€

COCKTAILS

min. 5cl spirit

Spritz Apérol 1919 • Apérol, oranges and prosecco

8,00€

Weißer Spritz • lime zestes, elderberry

8,50€

Limoncello-Spritz • lemon and lime, limoncello und prosecco

8,00€

Italicus Spritz de Turin • bergamotte, citronate, rose und lavender

8,50€

Mojito • Rum from Martinique, lime and mint

8,00€

Erdbeermojito • with slushed strawberry

8,50€

Passionsfrucht-Mojito • with slushed passion fruit

8,50€

Piña Colada • with Bacardi Superior (Porto Rico)

8,00€

Planters Punch • with rum from Antilles and fruit

8,00€

Caipirinha • cane sugar, lime and brasilian Cachaça

7,00€

Malibu pineapple or cola • with lime

7,00€

Cuba Libre • Rum from Martinique, lime and cola

7,00€

Américano • red Martini, Campari, orange slice

7,00€

MOCKTAILS

no alcohol

Virgin Colada	7,00€
Free Mojito (classic or with slush)	7,00€
Planters Punch 0,0%	7,00€

APERITIFS (6cl)

Pommeau • breton apple liquor (17%Vol.)				3,50€
Chouchen or Hydromel • met (fermentation of honey an water 14 – 16%)				3,50€
Kir • with Bourgogne Aligoté and Crème de Cassis/peach/raspberry/bramble				4,50€
Kir Breton • Crème of choice and Cidre Kerné				4,00€
Kir Pétillant • Crème of choice and sparkling wine				4,50€
Cidre Kerné Artisanal	25cl	4,00€	75cl	12,00€
Sparkling Wine dry				4,00€
Ricard, Pastis, Martini, Porto, Suze, Muscat, Campari				3,50€
Gin, Tequila, Wodka				6,00€
Ti Punch • Rum from Martinique, lime and cane sugar				6,50€

WHISKY & WHISKEY

Ballantine's Finest Scotch Whisky	6,00€
Jack Daniel's Tennessee Whiskey	7,50€
Jameson Irish Whiskey	7,50€
Four Roses Kentucky Bourbon	7,00€
Eddu Grey Rock Whisky de Bretagne (not peated)	7,50€

BEER (COREFF)

Coreff Blonde Bio 5,5% fine hops Lager	
Le Galopin 0,15l	2,20€
Le Demi 0,25l	3,20€
La Gourde 0,33l	4,30€
La Pinte 0,50l	6,40€
Coreff Excalibur 6,5% savoury copper	
Le Galopin 0,15l	2,50€
Le Demi 0,25l	3,50€
La Gourde 0,33l	4,60€
La Pinte 0,50l	7,00€
Coreff Blanche 4,5% wheat beer (June to September, only)	
Le Galopin 0,15l	2,50€
Le Demi 0,25l	3,50€
La Gourde 0,33l	4,60€
La Pinte 0,50l	7,00€

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Panaché (beer and lemonade) 0,25l	3,30€
Picon Bière (beer and bitter orange liquor) 0,25l	4,00€
Monaco (beer, lemonade, pomegrenade sirup) oder Twist (same with cherry sirup)	3,50€

WATER

Plancoët still mineral water	Plancoët sparkling mineral water
0,5l 4,00€	0,5l 4,00€
1,0l 6,50€	1,0l 6,50€
Perrier 0,33l 3,00€	<i>Sirup or lemon slice add 0,20€</i>

SODAS AND JUICES

Coca Cola or Coca Cola Zero 0,33l	3,50€
Orangina 0,33l	3,50€
Schweppes Tonic or Bitter Lemon 0,33l	3,50€
Home Made Iced Tea 0,xxl	4,00€
Water with Sirup 0,xxl	2,50€
Diabolo (Lemonade with sirup) 0,xxl	3,50€
Sirups: pomegrenade, strawberry, cassis, mint, raspberry, banana, kiwi, lemon, peach, cherry, apple, violets	
Granini Fruit Juice • orange, apricot, tomato, pineapple, je 0,xxl	3,30 €
Apple Juice Kerné de Pouldreuzic 0,25l	3,50 €

KAFFEE, TEE & HEISSGETRÄNKE

Espresso 100% Arabica	1,80€
Double Espresso	3,60€
Espresso decaf	1,90€
Double Espresso decaf	3,80€
Allongé (Americano)	1,90€
Allongé decaf	2,00€
Noisette (Espresso macchiato)	2,00€
Café Crème (Coffee and Milk)	2,50€
Cappuccino (Espresso with frothed milk)	3,00€
Black Tea / Green Tea / Herbal Tea	3,70€
Tea with Milk or Lemon	3,90€
Hot Chocolate	4,00€ w/ whipped cream 5,00€
Latte Macchiato	6,00€

SPIRITS & DIGESTIFS

Cognac, Armagnac, Calvados	7,50€
Get 27 or 31	6,00€
Menthe Pastille	6,00€

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Lambig - Eau de Vie de Cidre • breton apple spirit	6,50€
Kremmig - Lambig and cream	6,50€
Baileys - irish Whiskey, cream and herbs	6,50€
Old Rum from Martinique (HSE or Clément)	7,00€
Old Fruit Brandy prune, mirabelle or pear	6,50€
Limoncello on crushed ice	6,00€

IRISH COFFEES

BREIZH Coffee based on Lambig	7,50€
CREOLE Coffee based on Rum	7,50€
IRISH Coffee based on Jameson Whiskey	7,50€

WIINE

WHITE

ROSÉ

RED

SPECIAL VINTAGE