

Savoury Buckwheat Galettes

Les Spéciales

La Seguinette Goat cheese, honey from the Zionskirche, thyme, salad, walnuts	12,90
La Franchouillarde Brie de Meaux, Ham, Salat, Walnuts	12,90
La Tartiflette Reblochon, onions and bacon in a white wine reduction, salad	13,90
La Savoyarde Air-dried ham, raclette, salad	13,90
La Trois Fromage goat cheese, emmental, bleu d'Auvergne	12,90
La Quatre Fromages goat cheese, emmental, bleu d'Auvergne, raclette	14,90
La Campagnarde Brie de Meaux, bacon, caramelised apple, salad	14,90
Die Lachs Es Dir Schmecken Smoked salmon, organic egg, salad, lemon	15,90
La Saumon Bleu Smoked salmon, Bleu d'Auvergne, salad, lemon	15,90
La Canard Déchaîné Smoked french duck breast fillet, Comté, salad, dried plums, walnuts	16,90
La Canette Smoked french duck breast fillet, goat cheese, salad, dried plums, walnuts	16,90
La Bigoudène Caramelised apple, boudin noir (fr. bloodsausage), pine nuts, salad	15,90
L'Andouille De Guéméné Breton andouille, cheese, organic egg	15,90
La Forestière Emmental cheese, mushrooms, onions and bacon cooked in red wine sauce, salad	13,90
La Bleue Bleu d'Auvergne sauce (with shallots), pear, Bleu d'Auvergne, Walnüsse	13,90
La Bleu Blanc Rouge Bleu d'Auvergne sauce (with shallots), pear, Bleu d'Auvergne, air-dried ham; walnuts	15,90

Les Hivernales (Oct-Apr)

La Fromage Poireaux Emmental cheese, and Leek fondue cooked in white wine and salted butter	8,90
La Fromage Épinards Emmental cheese, spinach	8,90
La Jambon Fromage Épinards Ham, emmental cheese, spinach	9,90
La Jambon Fromage Poireaux Ham, emmental cheese, Leek fondue cooked in white wine and salted butter	9,90
Las Vegan Hokkaido pumpkin, pear and garlic baked in the oven, roasted pumpkin seeds, salad (Olive oil)	12,90
L'Hercule Comté, leek fondue cooked in white wine and salted butter, air-dried ham, walnuts	14,90
La Florentine Spinach cooked in white wine and cream with turmeric, organic egg, goat cheese, roasted almonds	14,90
La Rolland Courbis Hokkaido pumpkin, pear and garlic baked in the oven, Bleu d'Auvergne, roasted pumpkin seeds, salad	14,90



Les Classiques

La Beurre Breton salted butter	5,40
La Fromage Emmental cheese	7,90
La Jambon Ham	7,90
L'Oeuf Organic egg	7,90
La Jambon Fromage Ham and emmental cheese	8,90
La Jambon Oeuf Ham and organic egg	8,90
La Fromage Oeuf Emmental cheese and organic egg	8,90
La Complète Ham, emmental cheese, organic egg	9,90
La Jambon Fromage Oignons Ham, emmental cheese, onions	9,90
La Jambon Fromage Champignons Ham, emmental cheese, mushrooms	9,90

Les Estivales (May-Sept)

La Fromage Tomates Cerises Emmental and cherry tomatoes	8,90
La Jambon Fromage Tomates Ham, Emmental, cherry tomatoes	9,90
Las Vegan Aubergine caviar and oven tomatoes with baked garlic, rosemary, olive tapenade	12,90
La Méditerranéenne Goat cheese, aubergine caviar and oven tomatoes with baked garlic, rosemary, olive tapenade	14,90

Also with buckwheat dough +1€

Sweet Wheat Crêpes

or homemade vanilla cream +1€

La Beurre Salé Breton salted butter	3,90	La Chocolat Amandes Chocolate and roasted almonds	6,90	La Crème De Marron Chestnut cream	6,40
La Beurre Sucre Breton salted butter and sugar	4,20	La Chocolat Amandes Glace Vanille Chocolate, roasted almonds, vanilla ice cream	7,90	La Crème De Marron Glace Vanille Chestnut cream, vanilla ice cream	7,40
La Cannelle Sugar Cinnamon	4,90	La Chocolat Poire Chocolate and pear	7,90	La Flambée Crêpe with salted butter and sugar flambéed with Grand Marnier or Fine de Bretagne	7,40
La Citron Lemon and sugar	5,90	La Banane Caramel Caramel homemade from breton salted butter, banana	7,90	La Glace Flambée Crêpe with salted butter and sugar, flambéed with Grand Marnier or Fine de Bretagne	8,40
La Miel Amandes Honey from the Zionskirche and toasted almonds	5,90	La Chocolat Banane Amandes Chocolate, banana, roasted almonds	7,90	La Banane Flambée Crêpe with butter and sugar, banana flambéed with rum	8,90
La Caramel Au Beurre Salé Caramel homemade from breton salted butter	6,40	La Citron Miel Honey from the Zionskirche, lemon	6,90	La Pomme Flambée Crêpe with butter and sugar, caramelised baked apples flambéed with Fine de Bretagne	8,90
La Chocolat Chocolate	5,90	La Pomme Caramelisées Caramelised baked apples, cinnamon	6,90	La Suzette Crêpe with butter and sugar, caramelised orange fillets flambéed with Grand Marnier	8,90
La Chocolat Caramel Chocolate, and caramel homemade from breton salted butter	7,40	La Tatin Caramelised baked apples, caramel homemade from breton salted butter, vanilla ice cream	8,40		