

Savoury Buckwheat Galettes

Les Spéciales

La Seguinette Goat cheese, honey from Berlin, thyme, salad, walnuts	14,90
La Seguin Goat cheese, air-dried ham, Honey, thyme, salad, walnuts	16,90
La Franchouillarde Brie de Meaux, Ham, Salad, Walnuts	14,90
La Savoyarde Air-dried ham, raclette, salad	15,90
La Trois Fromage goat cheese, emmental, bleu d'Auvergne	14,90
La Quatre Fromages goat cheese, emmental, bleu d'Auvergne, raclette	16,90
La Campagnarde Brie de Meaux, bacon, caramelised apple, salad	18,90
Die Lachs Es Dir Schmecken Smoked salmon, egg, salad, lemon	18,90
La Saumon Bleu Smoked salmon, Bleu d'Auvergne, salad, lemon	18,90
La Canard Déchaîné Smoked french duck breast fillet, Comté, salad, dried plums, walnuts	18,90
La Canette Smoked french duck breast fillet, goat cheese, salad, dried plums, walnuts	18,90
La Bigoudène Caramelised apple, boudin noir (fr. bloodsausage), pine nuts, salad	17,90
L'Andouille De Guéméné Breton andouille, cheese, egg	17,90
La Forestière Emmental, mushrooms, onions and bacon cooked in red wine-cream sauce, salad	16,90
La Bleue Bleu d'Auvergne sauce (with shallots), pear, Bleu d'Auvergne, Walnuts	15,90
La Bleu Blanc Rouge Bleu d'Auvergne sauce (with shallots), pear, Bleu d'Auvergne, air-dried ham, walnuts	17,90

Les Hivernales (Oct-Apr)

La Fromage Poireaux Emmental cheese, and Leek fondue cooked in white wine and salted butter	10,90
La Fromage Épinards Emmental cheese, spinach	10,90
La Jambon Fromage Épinards Ham, emmental cheese, spinach	11,90
La Jambon Fromage Poireaux Ham, emmental cheese, Leek fondue cooked in white wine and salted butter	11,90
Las Vegan Hokkaido pumpkin, pear baked in the oven, roasted pumpkin seeds, salad (Olive oil)	14,90
L'Hercule Comté, leek fondue cooked in white wine and salted butter, air-dried ham, walnuts	16,90
La Florentine Spinach cooked in white wine and cream with turmeric, Egg, goat cheese, roasted almonds	16,90
La Rolland Courbis Hokkaido pumpkin, pear baked in the oven, Bleu d'Auvergne, roasted pumpkin seeds, salad	16,90
La Tartiflette Reblochon, onions and bacon in a white wine reduction, salad	15,90

Les Classiques

La Beurre Breton salted butter	5,40
La Fromage Emmental cheese	9,90
La Jambon Ham	9,90
L'Oeuf Egg	9,90
La Jambon Fromage Ham and emmental cheese	10,90
La Jambon Oeuf Ham and egg	10,90
La Fromage Oeuf Emmental cheese and egg	10,90
La Complète Ham, emmental cheese, egg	11,90
La Jambon Fromage Oignons Ham, emmental cheese, onions	11,90
La Jambon Fromage Champignons Ham, emmental cheese, mushrooms	11,90

Les Estivales (May-Sept)

La Fromage Tomates Cerises Emmental and cherry tomatoes	10,90
La Jambon Fromage Tomates Ham, Emmental, cherry tomatoes	11,90
Las Vegan Aubergine caviar and oven tomatoes with baked garlic, rosemary, olive tapenade	14,90
La Méditerranéenne Goat cheese, aubergine caviar and oven tomatoes with baked garlic, rosemary, olive tapenade	16,90



labigoudene_berlin



La Bigoudène

Reservierung bei labigoudene.de

Also with buckwheat dough +1€

Sweet Wheat Crêpes

or homemade vanilla cream +1€

La Beurre Salé Breton salted butter	4,40	La Chocolat Amandes Chocolate and roasted almonds	7,40	La Crème De Marron Chestnut cream	6,90
La Beurre Sucre Breton salted butter and sugar	4,90	La Chocolat Amandes Glace Vanille Chocolate, roasted almonds, vanilla ice cream	8,40	La Crème De Marron Glace Vanille Chestnut cream, vanilla ice cream	7,90
La Cannelle Cinnamon and sugar	5,40	La Chocolat Poire Chocolate and pear	8,40	La Flambée Crêpe with salted butter and sugar flambéed with Grand Marnier or Fine de Bretagne	7,90
La Citron Lemon and sugar	6,40	La Banane Caramel Caramel homemade from breton salted butter, banana	8,40	La Glace Flambée Crêpe with salted butter and sugar, flambéed with Grand Marnier or Fine de Bretagne	8,90
La Miel Amandes Honey from Berlin and toasted almonds	6,40	La Chocolat Banane Amandes Chocolate, banana, roasted almonds	8,40	La Banane Flambée Crêpe with butter and sugar, banana flambéed with rum	9,40
La Caramel Au Beurre Salé Caramel homemade from breton salted butter	6,90	La Citron Miel Honey from Berlin, lemon	7,40	La Pomme Flambée Crêpe with butter and sugar, caramelised baked apples flambéed with Fine de Bretagne	9,40
La Chocolat Dark Chocolate	6,40	La Pomme Caramelisées Caramelised baked apples, cinnamon	7,40	La Suzette Crêpe with butter and sugar, caramelised orange fillets flambéed with Grand Marnier	9,90
La Chocolat Caramel Chocolate and caramel homemade from breton salted butter	7,90	La Tatin Caramelised baked apples, caramel homemade from breton salted butter, vanilla ice cream	8,90		