



Buckwheat galettes

Served with a green salad

OUR SPECIALTIES

FOIE GRAS HOMEMADE (STARTER)	13€
LA GALETTE MAGRET 15 min waiting	28€
Half duck breast (200 g), slices of dried duck breast(8), honey sauce(9), emmental cheese, liquid fresh cream, fresh Paris mushrooms(2), potatoes(3) or cooked apples	
LA GALETTE AU FOIE GRAS	31.90€
2 slices semi-cooked foie gras on toast, salad with confit gizzards, cooked apples, tomatoes, emmental cheese, slices of smoked duck breast(8)	
Our foie gras is also available to take away at €100 per kg, choose your quantity.	

THE CLASSICS

GALETTE PLAIN WITH SALTED BUTTER	3.30€
GALETTE EMMENTAL CHEESE OR HAM OR EGG	5.80€
GALETTE 2 INGRÉDIENTS	8.30€
Choice of: emmental cheese, ham, egg, bacon bits, onions, mushrooms, leek fondue(4), spinach	
LA POPEYE	10.80€
Egg, spinach (frozen), liquid cream, bacon bits	
LA COMPLÈTE	10.80€
Egg, ham, emmental cheese	
LA PAYSANNE	13.30€
Bacon bits, onions, egg, emmental cheese	
LA FORESTIÈRE	13.30€
Cooked fresh mushrooms, ham, egg, emmental cheese	
LA MÉRIDIONALE	13.30€
emmental cheese, ham, egg, fresh tomatoes	
L'IBÉRIQUE	13.30€
Egg, chorizo, emmental cheese, fresh tomatoes	
LA MARAÎCHÈRE	13.30€
«La Complète» + leek fondue(4)	
LA SERRANO	15.90€
Serrano ham, emmental cheese, egg, fresh tomatoes, parmesan	
LA PIQUILLOS	15.90€
Emmental cheese, egg, chorizo, piquillo peppers, black olives	
L'AVEYRONNAISE	15.90€
Emmental cheese, bacon bits, Roquefort cheese, potatoes	
EXTRAS	
Egg, ham, bacon, tomatoes, goat cheese, emmental, mozzarella, leek fondue, mushrooms, onions, lardons, cream, potatoes, salad, cooked apple, spinach (frozen), crushed walnuts	2.50€
Steak, salmon, chicken fillet, sausage, blood sausage, Guéméné andouille	8.50€
Serrano ham, chorizo, goat cheese	3.50€

LES TERRES (MEAT-BASED)

LA GALETTE SAUCISSE	14.50€
Onions, potatoes(3), sausages, emmental cheese	
L'INDIENNE	14.50€
Chicken fillet, emmental cheese, pineapple, curry sauce(5), coconut cream	
LA VOLAILLE	14.50€
Chicken fillet, emmental cheese, mushrooms, liquid fresh cream	
LA BOLOGNAISE	14.50€
Minced meat in tomato sauce, garlic, aromatic herbs, emmental cheese, egg	
LA CAMPAGNARDE	15.90€
Black pudding, onions, apples, potatoes, liquid fresh cream	
LA GUÉMÉNÉ	15.90€
Guéméné andouille sausage, potatoes(3), emmental cheese	
LA TEXANE	16.90€
150 g minced steak, egg, onions, potatoes(3), emmental cheese, liquid fresh cream	
LA BAVIÈRE	17.90€
Potatoes, liquid fresh cream, bacon bits, onions, grilling ham, egg	

LES FROMAGÈRES (CHEESE-BASED)

LA 3 FROMAGES	14.90€
Emmental cheese, roquefort cheese, goat cheese	
LA CHÈVRE MIEL	15.90€
Goat cheese, honey, Emmental cheese, bacon bits, crushed walnuts	
LA TARTIFLETTE	16.80€
Emmental cheese, reblochon cheese, potatoes, onions, bacon bits	
LA SAVOYARDE	16.90€
Emmental cheese, ham, potatoes(3), bacon, raclette cheese	

LES MERS (SEAFOOD-BASED)

LA THON	14.90€
Emmental cheese, egg, tuna, onions, black olives	
LA NORDIQUE	16.90€
Smoked salmon, emmental cheese, liquid fresh cream, dill and lemon	
L'ATLANTIQUE	22.90€
Emmental cheese, scallops (10/20 without coral), leek fondue(4), liquid fresh cream	

LES VÉGÉTARIENNES (VEGETARIAN)

LA FLORENTINE	11.30€
Emmental cheese, spinach (frozen), liquid cream, goat cheese	
LA VÉGÉTARIENNE	13.30€
Cooked fresh mushrooms, emmental cheese, potatoes, fresh tomatoes	
LA PESTO	15.90€
Mozzarella, tomatoes, goat cheese, egg, basil sauce	

(1) homemade foie gras, (2) fresh mushrooms cooked with garlic and parsley, (3) potatoes with garlic and parsley, (4) leek fondue with butter, (5) curry sauce (cream with onions, curry and coconut milk), (6) the "Nordique" galette with sauce (cream, lemon and dill), (7) the «Pesto» with sauce (basil, olive oil and garlic), (8) all our duck breast slices are dried, not smoked, (9) the honey sauce for the duck breast galette (honey, shallots, balsamic vinegar, duck breast juice), (10) in the "Campagnarde" (cooked apples)

Salads

Meal salad served in a galette bowl

	STARTER	MEAL
LA NORVÉGIENNE Green salad, smoked salmon, tomatoes, dill	7.80€	16.90€
LA ROQUEFORT Green salad, tomatoes, Roquefort cheese, walnuts, croutons	7.80€	16.90€
LA CHÈVRE Green salad, tomatoes, goat cheese, bacon bits, walnuts, honey	7.80€	16.90€
LA THON Green salad, potatoes, tomatoes, tuna, black olives	9.50€	16.90€
LA FERMIÈRE Green salad, tomatoes, chicken fillet, parmesan, Paris mushrooms (warm), bacon bits	9.50€	18.90€
LA PÉRIGOURDINE Green salad, poultry gizzards, dried duck breast, tomatoes, crushed walnuts	10€	19.90€

Kid's menu

Under 6

ONE GALETTE

2 ingredients of your choice: emmental, ham, egg, mushrooms, tomatoes

+

ONE SUGAR CRÊPE OR 1 SCOOP OF ICE CREAM

Of your choice

+

A SIROP

Extras Nutella, chocolate, salted butter caramel 1.50€

9.90€

Wheat dessert crêpes

PLAIN ①	2.50€
SWEET ②	3€
SALTED BUTTER (with or without sugar) ③	3.50€
MADAGASCAR (sweet with vanilla butter) ④	3.90€
HONEY ⑤	4.20€
LEMON (with or without sugar) ⑥	4.20€
JAM (choice of: strawberry, apricot, blueberry) ⑦	4.20€
NUTELLA ⑧	4.50€
HONEY LEMON ⑨	4.50€
CHOCOLATE (homemade) ⑩	5.50€
SALTED BUTTER CARAMEL (homemade) ⑪	5.50€
VANILLA CHESTNUT CREAM ⑫ Chestnut cream (Faugier)	6.50€
CHOCOLATE CRÊPE Choice of: bananas, pears, grated coconut, crushed walnuts, grilled almonds	7.20€
LIQUOR CRÊPE (2cl) Grand Marnier, Calvados or Rum	7.90€
ISIGNY Cooked apples, salted butter caramel, grilled almonds, whipped cream	9.90€
COFFEE / GOURMET TEA	12€

CRÊPES WITH ICE CREAM

LA CRÊPE BOUNTY Coconut ice cream, grated coconut, hot chocolate, whipped cream	10.90€
LA CRÊPE MONT BLANC Mont-Blanc ice cream, chestnut cream, whipped cream	10.90€
LA CRÊPE HELENA Pears, vanilla ice cream, hot chocolate, whipped cream	10.90€
LA CRÊPE MARTINIQUAISE Bananas, rum-raisin ice cream, hot chocolate, whipped cream	10.90€
LA CRÊPE FLEUR DE SEL Salted caramel ice cream, chocolate or salted caramel sauce, grilled almonds, whipped cream	10.90€
LA CRÊPE AFTER EIGHT Mint-chocolate ice cream, hot chocolate, grilled almonds, whipped cream	10.90€
LA CRÊPE ORANGE Orange ice cream, hot chocolate, Grand Marnier, grilled almonds, whipped cream	12.90€

EXTRAS

Whipped cream 1.50€

Walnuts / Honey / Almonds 2.50€

Ice creams

All our ice creams are prepared by an artisan ice-cream maker

GLACED CUPS

CAFÉ LIÉGEOIS 2 scoops coffee ice cream, Malongo coffee, whipped cream	9.90€
CHOCOLAT LIÉGEOIS 2 scoops chocolate ice cream, chocolate sauce, whipped cream	9.90€
CARAMEL LIÉGEOIS 1 scoop caramel ice cream, 1 scoop vanilla ice cream, salted caramel sauce, whipped cream	9.90€
DAME BLANCHE 2 scoops vanilla ice cream, hot chocolate, whipped cream	9.90€
COUPE BELLE HÉLÈNE 2 scoops vanilla ice cream, half a pear, hot chocolate, whipped cream	10.90€
PÊCHE MELBA 2 scoops vanilla ice cream, half a peach, red fruit coulis, whipped cream	10.90€
BANANA SPLIT 1 scoop vanilla, 1 scoop chocolate, 1 scoop strawberry, banana, whipped cream, chocolate sauce	10.90€

ICE CREAMS

1 scoop
3€

2 scoops
5.90€

3 scoops
8.80€

COTTON CANDY ①

COCONUT ②

COFFEE (100% Arabica) ③

CANNELÉ (Bordeaux pastry) ④

SALTED BUTTER CARAMEL ⑤

BLACK CHOCOLATE ⑥

MINT/CHOCOLATE ⑦

MONT BLANC ⑧

vanilla, meringue, chestnut cream

NUTTY (Nutella flavor) ⑨

PISTACHIO ⑩

GRAND MARNIER ⑪

PRUNES / ARMAGNAC ⑫

RHUM RAISIN ⑬

VANILLA ⑭

SAINT-ÉMILION MACARON ⑮

ICE CREAM OF THE MONTH ⑯

CUPS WITH ALCOHOL

ALEXANDRA 1 scoop chocolate ice cream, 1 scoop coffee ice cream, 2 cl Cognac, whipped cream	11.90€
COLONEL 2 scoops lime sorbet, 2 cl vodka	11.90€
IRISH GLACE 1 scoop coffee ice cream, 1 scoop vanilla ice cream, 2 cl whisky, whipped cream	11.90€
LIMONCELLO 1 scoop limoncello sorbet, 1 scoop orange sorbet, 2 cl limoncello	11.90€
GET UP 1 scoop mint-chocolate ice cream, 1 scoop vanilla ice cream, 2 cl Get 27	11.90€
WILLIAMINE 2 scoops pear sorbet, 2 cl Williams pear brandy	11.90€
SAINT JAMES 1 scoop rum-raisin ice cream, 1 scoop cannelé ice cream, 2 cl Saint James amber rum	11.90€

SORBETS

1 scoop
3€

2 scoops
5.90€

3 scoops
8.80€

BANANA ①

BLACKCURRANT ②

GREEN LEMON ③

STRAWBERRY ④

RASPBERRY ⑤

PASSION FRUIT ⑥

LIMONCELLO ⑦

LYCHEE ⑧

MANGO ⑨

MOJITO ⑩

ORANGE ⑪

PEACH VINE ⑫

PEAR ⑬

Gourmet coffee/tea

COFFEE / GOURMET TEA

12€

Coffee, 3 mini-crêpes with salted butter caramel or chocolate sauce, 1 scoop of ice cream of your choice, whipped cream

EXTRAS

Whipped cream 1.50€

Salted butter caramel 1.50€

Chocolate 1.50€

Drinks

CIDERS

Bolée 20cl	5€
Pitcher 50cl	10€
Pitcher 1L	20€
Brut or sweet / bottle 75cl	14.90€
Organic semi-sweet cider / bottle 75cl	15.90€
Rosé / bottle 75cl	15.90€
Perry / bottle 75cl	15.90€
Traditional cider / bottle 75cl	16.90€

SPARKLING WINES & CHAMPAGNES

	12cl Glass	75cl Bottle
Prosecco	8€	14.90€
Lambrusco red or rosé	-	14.90€
Les cordeliers vintage blanc (brut or semi-sweet Sémillon)	9€	28.90€
Les cordeliers rosé (merlot)	9€	30.90€
Champagne	12€	50€
Champagne half bottle 37,5cl	-	29€

APERITIFS

Chouchen (hydromel) 20cl	4.50€
Ricard 2cl	4.50€
Lillet (red or white) 12cl	5.50€
Kir maison (cider, peach cream or blackcurrant or blackberry) 12cl	5.90€
Martini (red or white) 6cl	6.90€
Whisky Moon Harbour 4cl	6.90€
Whisky Jack Daniel's (classic or honey or spiced or Rye) 4cl	8€
Coupe de Champagne 12cl	12€
Kir royal (Champagne, peach cream or blackcurrant or blackberry) 12cl	14€

SPRITZ

Aperol Spritz 6cl	11€
Aperol, Prosecco, sparkling water	
St Germain Spritz 4cl	11€
Liqueur de Saint-Germain, Prosecco, sparkling water	
Curaçao Spritz 6cl	11€
Curaçao, Prosecco, sparkling water	
L'italicus Spritz 6cl	11€
Italicus, Prosecco, sparkling water	

WATERS

Abatille still 50cl	3€
Abatille still 1L	4€
Perrier 33cl	3.70€
Perrier tranche 33cl	4€

JUICES & SOFT DRINKS

Sirop à l'eau 25cl	3€
Menthe, grenadine, pêche, citron, fraise	
Jus de fruits 25cl	3.80€
Ananas, orange, pomme, mangue, abricot, tomate	
Orangina 25cl	3.90€
Tonic 25cl	3.90€
Ice Tea 25cl	3.90€
Limonade 33cl	3.90€
Coca-cola 33cl	3.90€
Breizh Cola 33cl	3.90€
Diabolo	4€

DIGESTIVES

Get 27 - Limoncello 4cl	5.90€
Cognac - Calvados 4cl	7€
Grand marnier - Bailey's 4cl	7€
Rhum don papa ou diplomatico 4cl	7€
Poire William 4cl	7€
Liqueur de St germain 4cl	7€
Irish coffee (cane sugar, 2cl whisky, coffee, whipped cream) 4cl	11.90€

HOT BEVERAGES

Café (Malongo grand cru)	2.40€
Décaféiné (Malongo grand cru)	2.50€
Café noisette	2.50€
Thé ou infusion (Dammann)	3.30€
Chocolat	3.90€
Cappucino avec chantilly	5.50€
Irish coffee (cane sugar, 2cl whisky, coffee, whipped cream) 4cl	11.90€
Café gourmand	12€
Thé gourmand	12€

BEERS

Draft beer 25cl	4.90€
Monaco 25cl	5.50€
Draft beer pint 50cl	9.80€
Panaché 25cl	5.20€
Desperados 33cl	6€
Mira Beer (white, blonde, red) 33cl	7€
L'orge du Château (Saint-Emilion beer, blonde, brown, amber) 33cl	9€

Abatille sparkling 50cl	3.50€
Abatille sparkling 1L	4.50€
Extra lemon slice or syrup	1€