

LUNCH SPECIAL

Available Monday to Friday, I PM to 5 PM Not available on holidays Does not include: premium beer, smoothies, milkshakes, or fresh juice

MENU CLASSIQUE

Crêpe Classique + small salad + drink

Crêpe Gourmet + small salad + drink

13,95€

15,95€

33,95€

MENU DUO

Available Monday to Sunday and holidays, all day

Offer cannot be combined with other promotions and is valid for two people only Does not include: premium beer, smoothies, milkshakes, or fresh juice

2 savoury crêpes

sweet crêpe or dessert to share

2 drinks

LATE MENU

Every day from 8:00 pm

*Offer cannot be combined with other promotions and is valid for one person Add a Premium drink for just €2 extra.

1 savoury crêpe 1 sweet crêpe 1 drink

21,95€

7,95€

8,50€

8,50€

8,95€

8,95€

8,95€

CRÊPES SUCRÉES

BUTTER AND SUGAR

A classic and light crêpe. Add cinnamon for more flavour or pair it with banana slices or vanilla ice cream.

LEMON AND SUGAR

A French classic with citrusy, refreshing notes. Try it with rum (18+ only)

HONEY AND LEMON

As traditional as it gets. Perfect with cinnamon, walnuts, or banana slices.

RASPBERRY, STRAWBERRY, OR APRICOT JAM

Choose your favourite flavour and add fresh fruit or ice cream.

DULCE DE LECHE

Add strawberries or bananas for the perfect touch.

APPLE PIE

Homemade baked apple compote with honey, cinnamon, and brown sugar. Pair it with vanilla ice cream.

BELGIAN CHOCOLATE: DARK, MILK, OR WHITE

For true chocolate lovers. Combine it with any extra.

We offer you whipped cream in your crêpe! Not available for takeaway crêpes

6,95€ NUTELLA

No explanation needed, just an excuse to indulge. Add crushed Lotus biscuits, ice cream, or pistachio cream.

6,95€ GRANDMA'S RECIPE

Milk chocolate, crushed Lotus biscuits, and condensed milk. Want more? Add vanilla ice

6,95€ cream.

6,95€

7,95€

FERRERO

Milk chocolate with crushed Lotus biscuits, hazelnuts, and white Nutella. Add fresh strawberries (you'll thank us)

SUZETTE

The most iconic sweet crêpe: Grand Marnier 7,95€ caramelized and flambéed. Add ice cream or

banana slices.

AMAZONIAN White Belgian chocolate with crushed Lotus 7,95€

biscuits, lime zest and juice.

CANNOLI

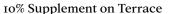
Let your senses travel to Sicily with this crêpe, filled with pistachio cream, ricotta, and crushed Lotus biscuits. Perfect with cinnamon, walnuts, or banana slices—or why not all three?

We offer traditional Breton buckwheat batter for an additional cost of €1.

+1,50€: Nutella (dark or white), chocolate (white, milk, or dark), banana, strawberries, walnuts, almonds, hazelnuts, lemon, condensed milk, Lotus biscuit, dulce de leche, honey, whipped cream, pistachio cream.

+1,75€: Ice cream (chocolate, vanilla, or strawberry).

+2,00€: White rum or Grand Marnier.





CRÊPES GOURMET 12,95 €

NORWEGIAN

A combination of fresh grilled salmon with arugula, lamb's lettuce, tomato, melted cheese, basil, and Mediterranean sauce. Add mozzarella pearls for an even more delicious experience.

ENGLISH BREAKFAST

Melted cheese with crispy bacon, spinach, sautéed mushrooms, and a fried egg. Add roasted chicken strips or Roquefort cheese for a crêpe fit for royalty.

FOUR CHEESES

Crêpe filled with Gouda, Roquefort, mozzarella, and goat cheese. Oh là là! Enhance its flavour with grilled fresh salmon or roasted chicken strips.

CURRY

Our star crêpe: roasted chicken strips, melted cheese, curry, onion, mushrooms, and cream. Add crispy bacon or

BURGER

A "cheeseburger" crêpe: melted cheese, onion, beef, ketchup and mayo sauce. Enjoy it even more by adding bacon, egg, and lettuce.

WILD MUSHROOMS

Roasted chicken strips, wild mushrooms, melted cheese, pepper, garlic, and cream. Try it with serrano ham and/or bacon!

CAMPESTRE

Roasted chicken strips, melted cheese, cream, pepper, and grilled asparagus. Add serrano ham.

MEDITERRANEAN

Melted cheese, fresh tomato, olive oil, and serrano ham. For added creaminess, add mozzarella and/or roasted chicken strips.

RATATOUILLE

Our recipe from southern France includes tomato, garlic, bell pepper, onion, zucchini, eggplant, and melted cheese. Personalize it with roasted chicken or an egg.

SPECIAL CRÉPE

Ask us for details!

*We have an allergen menu available. Just ask us!



We offer traditional Breton buckwheat batter for an additional €1.

+1,00€: Cream, onion, egg, tomato, basil, potato, spinach, mushrooms, honey, curry, Parmesan, or any of our sauces.

+1,50€: Cheese (melted, mozzarella, goat, Roquefort), bacon, roasted chicken strips, ham, mushrooms, nuts (hazelnuts, walnuts, almonds), asparagus, ratatouille, béchamel, or arugula/lamb's lettuce.

+2,50€: Salmon or serrano ham.



CRÊPES CLASSIQUES 10,95€

BASIL

Our freshest crêpe, with melted cheese, mozzarella, tomato, basil, and Mediterranean sauce. Make it even better with fresh salmon or serrano ham.

Our classic: melted cheese, egg, tomato, and ham. Try it with crispy bacon or sautéed mushrooms with pepper.

HAM AND CHEESE

A simple yet delicious choice. Perfect for any occasion or as a light dish. Try it with extra roasted chicken strips for more flavour.



We recommend enjoying your favourite crêpe with cider, as per the famous Breton tradition.

MUSHROOMS OR SPINACH OR **ASPARAGUS WITH CHEESE AND BÉCHAMEL (CHOOSE ONE)**

Mushrooms, spinach, or asparagus with cheese and béchamel. Add roasted chicken strips or a fried egg.

MUSHROOMS OR SPINACH OR ASPARAGUS WITH MELTED CHEESE (CHOOSE ONE)

Mushrooms, spinach, or asparagus with melted cheese. Add garlic and pepper, crispy bacon, or ham.



SALADS

SMALL 7,00€ I LARGE 10,95€

PARISIENNE

Mixed greens with walnuts, goat cheese, tomato, and our delicious basil sauce.

CAESAR

Mixed greens, roasted chicken strips, Caesar dressing, toasted croutons, and Parmesan cheese.

Arugula and lamb's lettuce mix, walnuts, feta cheese, apple, and roasted chicken strips with honey .;mustard sauce.

GREEK

Arugula and lamb's lettuce mix, roasted chicken strips, feta cheese, pear, croutons, and yogurt dressing.

SILVESTER

Arugula and lamb's lettuce mix, pear, croutons, goat cheese, sunflower seeds, and red fruit vinaigrette.

HOUSE DESSERTS 7,95€

TIRAMISÙ IN ITS GARDEN

Authentic tiramisù served in a flowerpot. You'll love it!

BORN IN THE USA

Dark chocolate tart with Oreo and peanut butter, served with vanilla ice cream.

FRENCH TOAST

Fluffy vanilla-flavoured brioche bread toasted in butter. Includes your choice of topping (cream, Nutella, dulce de leche, banana, strawberry, or condensed milk).

7,50€

2.50€ 2,90€

3,00€

4,50€

2,50€



LES BOISSONS

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Strawberry, chocolate, vanilla, Nutella, Special of the day (please consult our team)

SMOOTHIES

Vitaminico: orange, strawberry, and banana Kick Start: orange, carrot, and ginger Iron Man: apple, strawberry, and ginger Bahamas: apple, pineapple, and lime Special of the Month (please consult our team)

Espresso, latte, macchiato, decaf or american Dobble, mocca, cappuccino or bombón Cola Cao

Hot chocolate with cream

Hot teas



7.00€ **ALCOHOLIC DRINKS**

Maeloc cider (dry, blackberry, pineapple, or pear) 4,95€ 33 cl beer / non-alcoholic / gluten-free. 4,50€ 33 cl amber beer. 4.95€ 33 cl special beer. 4.95€ Draft beer (small/large). 3,95€ / 4,50€ Glass of wine / Bottle of wine. 5,00€ / 19,95€ Spirits / Premium spirits. 8,95€ / 11,95€ Tinto de Verano. 5,50€

NON-ALCOHOLIC DRINKS	
Soft drinks / Bottled juice	3,95€
Water / Sparkling water	3,00€ / 3,50€
Fresh orange juice	4,50€





^{*}Add any extra you want for an additional cost.