

Salads

GREEN SALAD: tomato, walnuts, mixed leaves

LA VENDANGEUSE: lettuce, goat's cheese, Serrano ham, grapes, croutons, fresh apple



MAGRET: lettuce, magret, olives, avocado, goat's cheese, walnut pesto

ROQUEFORT: lettuce, Roquefort, croutons, walnuts, tomato, fried eggs

BOURBON: lettuce, avocado, goat's cheese, bacon, mushrooms, fresh apple, cream

SALMON: lettuce, avocado, mushrooms, onion, smoked salmon with honey and sesame, chives

LA SURREALISTE: lettuce, pear, croutons, goat's cheese, avocado, ham, sweetcorn, sesame, strawberry sauce

CHÈVRE CHAUD: toast with goat's cheese and honey, mixed leaves, tomato, walnuts, Serrano ham

KERGUELEN: lettuce, onion, seaweed tartar, olives, red pepper, smoked tuna, dried tomato, ball of goat's cheese ice cream

CHAMPÊTRE: lettuce, smoked tofu, apple, seaweed tartar, walnuts, dried tomato, brewer's yeast

CHICKEN SALAD: mixed leaves, curried chicken, pineapple, coconut milk, courgette, pumpkin seeds

CARPACCIO: seasonal vegetable carpaccio

Cold cuts from Brittany

Boiled ham, Serrano ham, smoked sausage, bacon, andouille de Guéméné, Hénaff pâté, salad



French cheese platter

Brie, Roquefort, goat, Reblochon, Camembert, Comté, walnuts, salad

Mixed platter of cheeses and cold cuts

Cheese and cold cuts

Des Glénans platter

Smoked salmon with honey and sesame, smoked tuna, smoked cod, seaweed tartar, Swedish bread, thick cream

Omelettes

French

Ham

Roquefort

Potato and mushroom

Two fried eggs, bacon, salad

Buckwheat Galettes

Brittany classics

GALETTE: natural

GALETTE: egg or Emmental

GALETTE: ham or bacon or sausage or andouille

GALETTE: egg with boiled or cured ham with Emmental

COMPLÈTE: egg and Emmental base with boiled or cured ham or sausage or ratatouille or andouille

FROMAGÈRE: goat's cheese, Roquefort, Emmental, cream, chives

GUÉMÉNOISE: egg, andouille de Guéméné, onion compote with cider

GALETTE TRYO: potato, ratatouille, smoked cod



Annaïck's specialities

BERGÈRE: mushrooms, goat's cheese, bacon, cream, chives

GAËLIC: avocado, smoked salmon with honey and sesame, goat's cheese, cream, cherry tomato, pumpkin seeds

TARTIFLETTE: potato, onion compote with cider, cream, Reblochon cheese, bacon

PANTAGRUEL: egg, onion, tomato, chives, ground beef, mixed leaves

BEGMEILLOISE: spinach, smoked salmon with honey and sesame, goat's cheese, roast almonds

LA POULETTE AU CURRY: mushrooms, curried chicken, Emmental, cream

GOUAREC: guacamole, curried chicken, onion, coconut milk, mixed leaves



Vegetarian

FAOUE: seaweed tartar, dried tomato, avocado, sesame, cherry tomato

HUELGATT: egg, Brie, courgette with walnut pesto, rocket

PANTAGRUEL BIO: egg, onion, tomato, chives, tofu steak, mixed leaves

KER LOC'H: goat's cheese, spinach in cream, raisins, walnuts

MÉDITERRANÉENNE: smoked tofu, mixed leaves, pumpkin seeds, onion compote with cider, raisins

Following the tradition, our Galettes and Crêpes are made at the time they are ordered, they are not re-heated and they are all made with salted butter

Sweet Whole Wheat Crêpes

SUGAR CRÊPE

JAM/MARMALADE CRÊPES (apricot, strawberry, raspberry, blueberry, orange)

HONEY CRÊPE

CHESTNUT CREAM CRÊPE

LEMON JUICE CRÊPE

HONEY AND LEMON CRÊPE, or honey and almonds, or honey and walnuts

CINNAMON CRÊPE

BELGIAN CHOCOLATE CRÊPE (dark or white)

SALIDOU CRÊPE (Salted butter caramel)

LIQUOR CRÊPE: Cointreau, Rhum or Grand Marnier

COOKIES CRÊPE: dark chocolate, salidou and cookie crumbs

L'ÎLE HOUAT: banana, chocolate, ball of vanilla

L'ORANGINE: orange marmalade, chocolate, whipped cream

LA QUISTINIC: chestnut cream, Cointreau, whipped cream



LA CHOCOTINE: banana, chocolate

LA CHOCONUTS: chocolate-hazelnut cream

LA BIGOUDENNE: pears in syrup, chocolate, whipped cream

LA BELLE ÎLE: chocolate, coconut flakes

LA NORMANDE: home-made apple compote, Lambig

L'ANNAICK: chocolate, salidou, vanilla and nougat ice cream

LA MARTINIQUAISE: fresh pineapple carpaccio marinated in Cointreau, coconut ice cream, strawberry sauce

TATIN: apple compote, salidou (salted butter caramel), vanilla ice cream or liquid cream

Toppings: almonds, walnuts, hazelnuts, chocolate, salidou, chocolate-hazelnut cream, thick cream, dark chocolate, cookies

Ice cream

FLAVOURS OF BRITTANY: salted butter caramel, ice cream with pieces of *sablé* biscuits from Brittany or cider sorbet (1, 2 or 3 balls)

ICE CREAMS AND SORBETS: vanilla, chocolate, nougat, strawberry, lemon, mango or coconut (1, 2 or 3 balls)

DAIRY FLAVOURS: Bulgarian yoghurt with blackcurrants, natural Bulgarian yoghurt (1, 2 or 3 balls)

LA FRUITIÈRE: three balls (lemon, mango and strawberry), blueberry jam

LA GOÉDIC: two balls of coconut, melted chocolate, coconut flakes

LA CHÂTELAINNE: two balls of vanilla, walnuts, honey, whipped cream

LA POIRE BELLE HÉLÈNE: two balls (chocolate and vanilla), pears in syrup, melted chocolate, whipped cream

LA BANANA SURF: three balls (*sablé* biscuit from Brittany, chocolate, vanilla), fresh banana, melted chocolate, whipped cream

LA NOUGATINE: three balls (salted butter caramel, vanilla, nougat), salidou, whipped cream

L'AIGUILLETTE: two balls (mango and chocolate), melted chocolate, cookie crumbs

LA BÉCASSINE: three Briton ice creams (salted butter caramel, *sablé* biscuit, cider sorbet), crunchy biscuit, Lambig

LA NIVIDIC: home-made apple compote, cider sorbet, crunchy biscuit

LA CITRONNELLE: two balls of lemon sorbet, vodka, fresh mint

LA POULDREUZIC: two balls (vanilla and nougat), salidou, roast almonds

LE TROU BRETON: one ball of cider sorbet, Lambig

L'AR-MEN: one ball of Bulgarian yoghurt with blackberries, fresh pineapple carpaccio, crunchy biscuit