

Salads and soup

GREEN SALAD: tomato, walnuts, mixed leaves

LA VENDANGEUSE: mesclum, goat cheese, Serrano ham, grapes, croutons, fresh apple

MAGRET: mesclum, magret, olives, avocado, goat cheese, walnut pesto

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

BOURBON: mesclum, avocado, goat cheese, bacon, mushrooms, fresh apple, cream

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

LA SURREALISTE: mesclum, pear, croutons, goat cheese, avocado, ham, sweetcorn, sesame, strawberry sauce

CHÈVRE CHAUD: toast with goat cheese and honey, mixed leaves, tomato, walnuts, serrano ham

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

CHAMPÊTRE: mesclum, smoked tofu (organic) with soy sauce, apple, seaweed tartar, walnuts, dried tomat, Pumpkin seeds

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

GREEK SALAD: mesclum, feta cheese, fresh onion, zucchini, dried tomato, black olives, nuts pesto

VEGETABLE'S SOUP OR "GAZPACHO": Made with fresh vegetables of the day

Cold cuts from Brittany

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

French cheese platter

Brie, Roquefort, goat cheese, 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, cream

Omelettes

French

Ham

Roquefort

Potato and mushroom

Two fried eggs, bacon, salad

Supplements

Buckwheat Galettes

Brittany classics

GALETTE: natural

GALETTE: egg, Emmental or ham

GALETTE: bacon, 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

BERGÈRE: mushrooms with onions, goat cheese, bacon, cream, chives

Annaïck's specialities

GALETTE TRYO: potato, ratatouille, smoked cod

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 cheese, roast almonds

LA POULETTE AU CURRY: mushrooms, curried chicken, emmental, peanuts and raita sauce (cucumber sauce, yogurt, mint, coriander

LA SPECIALITÉ: Seaweed tartare, dried tomato, avocado, cherry, smoked tuna and sesame

GOUAREC: guacamole, curried chicken, onion, mixed leaves

LA SUPRÊME: Organic beef burger, scrambled eggs, onions, mushrooms, bacon, goat cheese ice cream, chives

Vegetarians and vegans

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

KER LOC'H: goat cheese, spinachs, raisins, walnuts

LA JARDINIÈRE: goat cheese, egg, mushrooms, walnuts and rocket

MÉDITERRANÉENNE: smoked tofu (organic) in soy sauce, cooked leeks, cherry tomatoes, rocket and alfalfa

FAOJET: seaweed tartar, tofu (bio) marinating dice, guacamole and alfalfa

THE VEGAN: cooked leeks, seitan (organic) à la planxa, zucchini, walnuts and raisins with soy sauce

Supplements

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

CINNAMON CRÊPE

LEMON JUICE CRÊPE

BELGIAN CHOCOLATE CRÊPE (dark or white)

SALIDOU CRÊPE (Salted butter caramel)

LIQUOR CRÊPE: cointreau, grand marnier or calvados

GWEN: chocolate, pistachio ice cream, peanuts and chantilly cream

COOKIES CRÊPE: dark chocolate, salidou and cookie crumbs

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

L'ORANGINE: oranges marmalade, chocolate, whipped cream

LA QUISTINIC: chestnut cream, Cointreau, whipped cream

LA CHOCOTINE: banana, chocolate or halzenut cream

LA CHOCONUTS: chocolate-hazelnut cream

LA BIGOUDENNE: pears in syrup, chocolate, whipped cream

LA NORMANDE: home-made apple compote, Calvados

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

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

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

and flaked almonds

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

Ice cream

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

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

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

LA GOÉDIC: one ball of coconut, one ball of pistachio melted chocolate, coconut flakes

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

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

LA BANANA SURF: three balls (chocolate, vanilla, pistachio), fresh banana, melted chocolate, cream

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

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

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

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

Supplements

IVA INCLUDED