

APÉRITIF

CRÊPES ROLLS	Ham from the château de Jussy and Gruyere	14.-
	Seasonal roll	14.-
	Goats raclette cheese and black cherry coulis	14.-
CHIPS DE SARRASIN	Stracciatella , Tomatoes and fried schallots	14.-
	Sardines cream and sobacha	14.-
	Cremeux garlic and herbes « Crèmerie Végane », green oil and fresh herbs	14.-
	Buckwheat blinis, smoked salmon tartare, cream and hearing eggs	14.-

BLÉ NOIR



BUCKWHEAT

BLÉ NOIR

CLASSIQUES	Crêpe Plain or with salted butter (Alpage de Semsales)	9.-
	Organic egg GRTA (sunny side up or scrambled)	12.-
	Gruyère (Alpage de Semsales)	12.-
	Ham from the Château de Jussy	13.-
	Double ingrédients . (ham & Gruyere or egg / egg & gruyere or ham)	15.-
COMPLÈTES	Organic egg GRTA, ham from chateau de Jussy, Gruyère f alpage de Semsales	17,50.-
	Organic egg GRTA, Italian truffled Ham , Gruyère from the alpage de Semsales	21,00.-
	Organic egg GRTA , Bacon from Begnins, Gruyère from the alpage de Semsales	19,00.-
	Organic egg GRTA Pata Blanca Ham Alcala Brothers in Vaumarcus, Gruyère	20,00.-
	Organic egg GRTA andouille de Guéméné Gruyère from the alpage de Semsales	18,00.-
	Organic egg GRTA Chorizo Bellota Gruyère from the alpage de Semsales	19,00.-
	Extra toppings : Sauted mushroom, creamy sauted mushrooms, buttered spinachs, roasted tomatoes, Caramelized Onions	3,5.-
	Green Salad with a cider dressing	5,5.-

Our Crepes are served "Kraz" (crispy), as we traditionally make them in Finistere, if you prefer them to be softer don't hesitate to let us know.



CRÉATION
BLÉ NOIR

Forestière — Smoked Bacon, gruyère d'Alpage de Semsales and creamy mushrooms	20,50.-
Goat cheese with Tomatoes OR Honey OR smoked Bacon	19.-
Nordique — Smoked Salmon John Ross, double cream from Gruyère and chives	21,50.-
Valaisanne — Raclette from Champot , Cured meat from Valais and baby potatoes	23.-
Retour du potager — Seasonal vegetables	19.-
Brebis — Goat raclette , Black Cherry jam	19.-
Épinards — Creamy Spinach, Organic egg GRTA, shredded Parmesan	17.-
Bleu — Bleuchatel (Blue Cheese from Neuchatel), Shallots Jam with Port and walnuts	19.-
Breizh Dog -- Jussy Sausage, Caramelized Onions, Gruyère from Semsales , pickled Cabbage, Mayo mustard Sauce	21.-

BLÉ NOIR

LUNCH SPECIAL
TUESDAY TO FRIDAY

One savoury Crepe with a choice of

3 ingrédients :

- Ham / Gruyère from semsales / Organic Egg GRTA / Tomatoes /
Caramelized Onions / Sauted Mushrooms

&

One sweet crêpe :

Butter, Sugar, Lemon/ Caramel of salted butter / Nocciolata /
Homemade Jams : Apricot / Raspberry / Strawberry /Black Cherry

If you have any allergies or intolerances, our waiters will gladly inform you regarding the ingredients that are being used in our crepes.



WHEAT

Sweet toppings are also delicious on a buckwheat base, don't hesitate to ask our staff about it.

CLASSIQUES

Butter / Sugar / Lemon	8.-
Homemade Jams — Strawberries, Apricot, Raspberry, Black Cherry .	8,50.-
ADAM : Chocolate 70% by "Orfève"	9,50.-
Maple Sirup	9.-
Honey	9.-
Chestnut cream	10.-
Homemade salted caramel butter sauce	9,50.-
Organic Hazelnut and Chocolate spread Nocciolata	9,50.-
Chocolate with Poached Pear or Banana	12,50.-
ALMA : Crema di pistacchio Maison	12,50.-
Flambées : Pears or Apples or Caramelized Bananas — with Grand Marnier or Rhum or Williamine	12.-
Maxi Peanuts , Salted caramel peanut butter sauce, Nocciolata, Caramelized peanuts , Vanilla Ice cream	15.-
Fouesnantaise : Apple and poached pears , Caramel with salted butter, Slices Almonds, Caramel Ice cream and whipped cream .	16,50.-
Porscarn : Banana , Nocciolata , chocolate ice cream , Hazelnuts .	16,50.-
Suppléments:	
Whipped cream	1,50.-
Ice cream « Gelatomania » : Vanilla , Chocolate, Caramel, Strawberry, Mango , Pistachio, Coco, Hazelnuts , Cider sorbet .	3

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