

Classic Buckwheat Pancakes served with salad

Buckwheat with butter	5,00
The Complete : Egg, emmental cheese, ham	11,00
The Complete Andouille sausage : Egg, emmental cheese, andouille sausage	11,00
The Complete Bacon : Egg, emmental cheese, bacon	11,00
The Complete smoked bacon : Egg, emmental cheese, smoked bacon	11,00
The Complete mushroom : Egg, emmental cheese, ham, mushroom	11,50

Original Buckwheat Pancakes served with salad

Basque : Cheese, pepper, bayonne ham	12,00
Fraîcheur : Beetroot, goat's cheese, granny smith apples, beetroot coulis with Sherry oil and vinegar	12,50
*Gabriel : Grisons beef, Emmental cheese, tomato confit, rocket and grana padano cheese	13,00
Marceau : Mozzarella, fresh tomatoes, pesto, cured ham, pine nuts and balsamic cream	13,00
Bretonne : Andouille sausage from Guémené, old-fashioned mustard, onions and cheese	13,00
*Nino : Egg, mozzarella, cured ham, rocket, cherry tomatoes and white truffle oil	13,00
Végétarienne : Seasonal vegetables, pesto	13,00
Carnivore : 180g EU prepared steak tartare and bowl of french fried	17,00
Baltique : Smoked salmon, horseradish cream and baby spinach	13,50
Popeye : Egg, white ham, baby spinach and double cream	13,00

*served without salad

Buckwheat Pancakes Suggestion served with salad

La Paysanne : Egg, emmental cheese, bacon, cooked tomatoes	12,00
La Flamiche : Ham, emmental cheese, leek fondue, cream	12,00
La Provencale : Egg, emmental cheese, cooked tomatoes and Provence herbs	11,00
L'Espagnole : Egg, marinated peppers, chorizo, cooked tomatoes	12,50
Artémis : Smoked salmon with lemon dill cream	12,00
Sablaise : Sardine fillets from the Les Sables fish market, buttered potatoes	12,50
Alizé : Scallops with leek fondue	16,00
Far West : 100g EU minced beef, bacon, cheddar, tomato sauce: 13.00 - with french fried	15,00
*Biquette : Goat's cheese, bacon, salad, walnut oil and chopped walnuts	11,00
*Chèvre-miel : Goat's cheese, honey, salad, walnut oil and chopped walnuts	10,00
Savoyarde : AOP raw milk Reblochon cheese, bacon, potatoes and pickled onions	14,00

*served without salad

Brasserie

Fish soup with rouille sauce and croutons	11,50
Moules marinières and french fried	14,00
Mussels in your choice of sauce (curry or blue) and french fried	15,00
Flank steak (VBF 180g) with shallots / french fried and salad	19,00
Beef steak (VBF 180g rump steak) with minute pepper sauce served with french fried and salad	22,00
Beef tartare (180 g VBF) prepared or not, french fried and salad	18,00
Caesar tartar (180g VBF), french fried and salad	19,00
Egg omelette served with salad	12,00
(extra ingredient of your choice: cheese, onions, ham or mushrooms)	
The Vend-onne dish : buttery galette, marbled mogettes and pan-fried Vendée ham	13,50
Extra green salad	3,00
Extra french fried	4,00

Salad Plate

La Léa : Tortellini pasta, tuna, homemade preserved lemons, caper flowers, marinated peppers, grana padano, pesto-coriander and rocket	14,00
La Lucas : Courgette carpaccio with dill, fresh Aizenay goat's cheese, smoked salmon trout, salad and walnuts	15,00
La Swanne : Tomatoes, Burrata Di Bufala, salad, cured ham, balsamic dressing	15,00
La Landaise : Salad, corn, chicken gizzards, bacon, potatoes, smoked duck breast, home-made foie gras toast	18,00

Pancakes

Butter	3,40	Chestnut	5,50
Sugar	3,40	Chestnut / chantilly	6,70
Butter / sugar	3,70	Honey	5,00
Butter / cassonade	3,90	Lemon	4,80
Chantilly	4,70	Honey / Lemon	5,80
Maple syrup	6,50	Nutella	6,00
Chocolate	5,70	Spread	5,70
Caramel	6,00	Apple with chocolate or banana	7,20
Apple caramel	7,20	Jam (strawberry, apricot, orange, raspberry)	5,00
Banana with caramel sauce	7,20	Lemoncurd : homemade lemon cream	5,80

Gourmet Pancakes

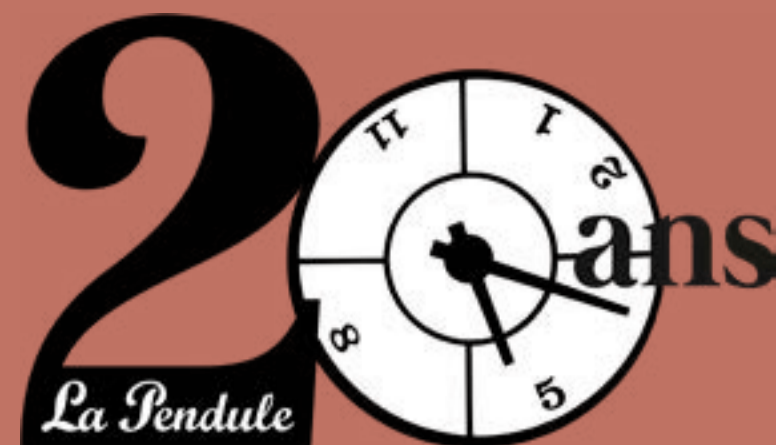
Flore : Homemade chocolate, shredded coconut, coconut ice cream, whipped cream	9,70
Ines : Pear, homemade chocolate, vanilla ice cream, whipped cream	9,70
Louise : Homemade white chocolate caramel	8,00
Rose : Two homemade chocolates (white and dark), scoop of white chocolate ice cream and whipped cream	9,70
Mendigote : Homemade chocolate, almonds, walnuts, sultana	8,20
Nougatine : Honey, toasted flaked almonds, nougat ice cream, whipped cream	9,70
Arthur : Genuine homemade caramel Suzette and a scoop of caramel fleur de sel ice cream	9,70
Paludière : Salted butter caramel, almonds, vanilla ice cream	8,70
Laurette : Homemade spreads, homemade caramel, salted butter caramel balls	9,70
Canadienne : Maple syrup, vanilla ice cream, whipped cream	9,70
Jeannou : Chestnut cream, scoop of vanilla, homemade meringues and a touch of whipped cream	9,70
Amandine : Almond cream with rum, homemade chocolate and almonds	8,70

Flambées Pancakes

Flambée : Grand Marnier, Calvados, Rhum, Kamok	8,20
Antillaise : Fried bananas, cassonade flambée au Rhum	10,20
Normande : Fried apple, fresh cream, flambée au Calvados	10,70
Oranger : Orange jam flambée au Grand Marnier	9,70
Suzette : Caramel Suzette (Grandma's recipe!) flambée au Grand Marnier	10,20

Desserts

Gourmet coffee or deca	8,00
Damman tea or gourmet chocolate	9,00
Profiterolles 2 cabbages / 3 cabbages	7,50 / 9,50
Crepe maker's cake with a scoop of ice cream or whipped cream, as you like	8,00
Homemade chocolate cake with vanilla scoop	8,50
Frosted Victoria Pineapple / Frosted Coconut	7,50



Make your own buckwheat pancakes

1 ingredient : 6,50
2 ingredients : 8,50
3 ingredients : 11,00

Egg, ham,
smoked bacon, bacon,
andouille sausage, chorizo.

Cooked tomatoes,
fresh mushrooms,
baby spinach,
leek fondue,
onions preserved in cider.

Emmental cheese,
goat cheese, camembert,
fresh cream.

(over 3 ingredients supplement : 1.9)

List of Allergens



Kid's Menu

11€

Kid's menu

Ham and cheese galette
or
Ham and french fried
or
EU steak and french fried
or
Moules marinières and french fried

Sugar pancake
or
2 scoops of ice cream