Classic Buckwheat Pancakes served with salad

Buckwheat with butter 5,00
The Complete : Egg, emmental cheese, ham 12,00
The Complete Andouille sausage : Egg, emmental cheese , andouille sausage 12,00
The Complete Bacon : Egg, emmental cheese, bacon 12,00
The Complte smoked bacon : Egg, emmental cheese, smoked bacon 12,00
The Complete mushroom : Egg, emmental cheese, ham, mushroom 12,50

Original Buckwheat Pancakes served with salad

Basque : Cheese, pepper, bayonne ham 13,00
Fraîcheur : Beetroot, goat's cheese, granny smith apples, beetroot coulis with Sherry oil and vinegar 13,50
*Gabriel : Grisons beef, Emmental cheese, sun-dried tomatoes, rocket and grana padano ch[illegible] 14,00
Marceau : Mozzarella, sun-dried tomatoes, pesto, cured ham, pine nuts and balsamic cre[illegible] 14,00
Bretonne : Andouille sausage from Guémené, old-fashioned mustard, onions and cheese 14,00
*Nino : Egg, mozzarellla, cured ham, rocket, cherry tomatoes and white truffle oil 14,00
Végétarienne : Seasonal vegetables, pesto 14,00
Carnivore : 180g EU prepared steak tartare and bowl of french fried 18,00
Baltique : Smoked salmon, horseradish cream and baby spinach 15,00
Popeye : Egg, white ham, baby spinach and double cream 14,00
served wihout salad

Buckwheat Pancakes Suggestion served with salad

La Paysanne : Egg, emmental cheese, bacon, cooked tomatoes 13,00
La Flamiche : Ham, emmental cheese, leek fondue, cream 13,00
La Provencale : Egg, emmental cheese, cooked tomatoes and Provence herbs 12,00
L'Espagnole : Egg, marinated peppers, chorizo, cooked tomatoes 14,50
Artémis : Smoked salmon with lemon dill cream 13,50
Sablaise : Sardine fillets from the Les Sables fish market, buttered potatoes 14,00
Alizé : Scallops with leek fondue 17,00
Far West : 100g EU minced beef, bacon, cheddar, tomato sauce: 13.00 - with french fried 16,00
*Biquette : Goat's cheese, bacon, salad, walnut oil and chopped walnuts 12,00
*Chèvre-miel : Goat's cheese, honey, salad, walnut oil and chopped walnuts 11,00
Savoyarde : AOP raw milk Reblochon cheese, bacon, potatoes and pickled onions 15,50
served wihout salad

Brasserie

Fish soup with rouille sauce and croutons 13,00
Moules marinières and french fried 15,00
Mussels in your choice of sauce (curry or blue) and french fried 16,00
Flank steak (VBF 180g) with shallots / french fried and salad 20,00
Beef steak (VBF 180g rump steak) with minute pepper sauce served with french fried and salad 24,00
Beef tartare (180 g VBF) prepared or not, french fried and salad 20,00
Caesar tartar (180g VBF), french fried and salad 20,00
Egg omelette served with salad 13,00
(extra ingredient of your choice: cheese, onions, ham or mushrooms)
The Vend-onne dish : buttery galette, marbled mogettes and pan-fried Vendée ham 14,50
Extra green salad 3,00
Extra french fried 4,00

Salad Plate

La Landaise : Salad, corn, chicken gizzards, bacon, potatoes, smoked duck breast, home-made foie gras toast 18,00

Pancakes

Butter 3,50
Sugar 3,50
Butter / sugar 3,90
Butter / cassonade 4,00
Chantilly 5,00
Maple syrup 6,50
Chocolate 5,90
Caramel 6,00
Apple caramel 8,20
Banana with caramel sauce 8,00

Chestnut 6,00
Chestnut / chantilly 7,20
Honey 5,00
Lemon 4,80
Honey / Lemon 5,80
Nutella 6,00
Spread 6,00
Apple with chocolate or banana 8,20
Jam (strawberry, apricot, orange, raspberry) 5,00
Lemoncurd : homemade lemon cream 6,00



Gourmet Pancakes

Flore : Homemade chocolate, shredded coconut, coconut ice cream, whipped cream 10,00
Ines : Pear, homemade chocolate, vanilla ice cream, whipped cream 10,00
Louise : Homemade white chocolate caramel 8,50
Rose : Two homemade chocolates (white and dark), scoop of white chocolate ice cream and whipped cream 10,00
Mendigote : Homemade chocolate, almonds, walnuts, sulta[illegible] 9,00
Nougatine : Honey, toasted flaked almonds, nougat ice cream, whipped cream 10,00
Arthur : Genuine homemade caramel Suzette and a scoop of caramel fleur de sel ice cream 10,00
Paludière : Salted butter caramel, almonds, vanilla ice cream 9,50
Laurette : Homemade spreads, homemade caramel, salted butter caramel balls 10,00
Canadienne : Maple syrup, vanilla ice cream, whipped cream 10,00
Jeannou : Chestnut cream, scoop of vanilla, homemade meringues and a touch of whipped cream 10,00
Amandine : Almond cream with rum, homemade chocolate and almonds 9,50

Flambées Pancakes

Flambée : Grand Marnier, Calvados, Rhum, Kamok 9,00
Antillaise : Fried bananas , cassonade flambée au Rhum 11,00
Normande : Fried apple, fresh cream , flambée au Calvados 11,00
Oranger : Orange jam flambée au Grand Marnier 10,70
Suzette : Caramel Suzette (Grandma's recipe!) flambée au Grand Marnier 11,00

Desserts

Gourmet coffee or deca 9,00
Damman tea or gourmet chocolate 10,00
Profiterolles 2 cabbages / 3 cabbages ..... 8,00 / 10,00
Crepe maker's cake with a scoop of ice cream or whipped cream, as you like 9,00
Homemade chocolate cake with vanilla scoop 9,50

Kid's Menu (moins de 11 ans) 11,50

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



Make your own buckwheat pancakes

1 ingredient : 6,50
2 ingredients : 9,50
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

gluten, sesame, nuts
crustaceans, egg, fish
mustard, milk, celeri
soya, molluscs, lupin
arachide, sulfites

Our prices are given in euros, all taxes included. The list of allergens contained in our dishes is available

