



— THE MENU —

CRÊPES

Brittany's most famous speciality! Crêpes are made from wheat flour, eggs, milk and sugar. All of our crêpes are homemade and freshly cooked

THE CLASSICS

BUTTER-SUGAR	3.9
BUTTER-SUGAR-LEMON	4.2
NUTELLA	4.5
JAM	4.5
- Strawberry - Apricot	
HOMEMADE DARK CHOCOLATE	4.9
HOMEMADE SALTY CARAMEL	4.9
HOMEMADE RASPBERRY COULIS	4.9

NEW

THE SPECIALS

LA CHOCO-BANANE	7.9
Banana, homemade chocolate, whipped cream, grilled almonds	
LA CHOCO-FRAMBOISE	7.9
Homemade raspberry coulis, homemade chocolate, whipped cream	NEW
LA GOURMANDE	8.9
Homemade salted caramel, homemade chocolate, vanilla ice cream	
LA TATIN	8.9
Caramelized apples, homemade salted caramel, grilled almonds	
LA FAMEUSE CRÊPE SUZETTE	9.9
Three citrus fruits butter, orange caramel sauce, candied oranges' zest	

EXTRAS

Whipped cream **1,5** - Vanilla ice cream **2** - Grand Marnier flambage **2**

 Specialities

GALETTES

Galettes, the savoury version of the well-known Breton crêpes, are made with buckwheat flour. The batter is gluten and lactose-free

THE CLASSICS

LA GRATINÉE 5.9
Emmental cheese and salad

LA DUO 6.9
Ham, emmental cheese and salad

LA TRIO  7.9
Ham, brie, emmental cheese, salad

LA POPEYE 7.9
Fresh spinach, egg, emmental cheese

LA COMPLETE  8.9
Ham, emmental cheese, egg and salad


THE SPECIALS

LA FERMIÈRE 9.9
Brie cheese, caramelized onions, apples, walnuts, honey, salad

LA PROVENÇALE 9.9
Caramelized onions, emmental cheese, grilled bell peppers, salad

LA BIQUETTE 9.9
Grilled goat cheese, dried tomatoes pesto, emmental cheese, salad

L'ATLANTIQUE 10.9
Smoked salmon, fresh spinach, savoury lemon whipped cream, roasted pine nuts

LA SUPER COMPLÈTE  11.9
Ham, emmental cheese, egg, caramelized onions, grilled bell peppers, spinach



Specialities

DRINKS

Come and discover our local Dutch products and selection of authentic French specialities : our coffee is freshly roasted in Amsterdam, our traditional cider originates from Normandie and our organic juices are Dutch-made

HOT DRINKS

ESPRESSO	2.5
DOUBLE ESPRESSO	3.2
AMERICANO	2.5
FLAT WHITE	3.3
CAPPUCCINO	3.3
LATTE	3.5
LATTE MACCHIATO	3.5
CARAMEL LATTE	4
CHAI LATTE	4
FRESH MINT TEA	3.5
FRESH GINGER TEA	3.5
TEAS/HERBAL TEAS	3
HOT CHOCOLATE	3.5
HOT CHOCOLATE WITH WHIPPED CREAM	3.9

DECAF AVAILABLE OR OAT MILK +0,30
ADDITIONAL GINGER/MINT/LEMON +0,30

ALCOHOL-FREE

GALIPETTE CIDER 0% 	4
Without alcohol, 33 cl	

COLD DRINKS

FRAPPUCCINO	4.5
KOMBUCHA BIMSTER Ginger-mango, 33 cl	4
SPARKLING LEMON La Mortuacienne, 33 cl	4
ORGANIC JUICE OLMENHORST Apple, 25 cl	3
Pear, 25 cl	
Apple-blackberry, 25 cl	
FRESH ORANGE JUICE 	3.95
ICED TEA WALDEN Peach-Jasmin, 25 cl	3.5
Lemon-Lemongrass, 25 cl	
SQUASH Grenadine, 25 cl	2.7
Mint, 25 cl	
GRENADINE SQUASH WITH MILK	3
BOTTLED WATER EARTH Still or sparkling, 33 cl	2.75
Still or sparkling, 75 cl	5.75



Specialities

ALCOHOL

Discover our fine selection of French wines, champagnes, and Normandie ciders!

CIDER 			WINE	Glass/bottle
GALIPETTE CIDER	5.5		WHITE WINE	5 / 25
Organic cider, 33 cl			Latitude 43: Saint-Hilaire	
Rosé cider, 33 cl 			(Chardonnay-Vermentino)	
KIR BRETON	6		RED WINE	6.5 / 32
Hard cider, cassis liquor			Château Haut-Grelot: Blaye	
			Côtes de Bordeaux (Merlot & Cabernet Sauvignon)	
BOTTLED CIDER			ROSÉ WINE	6 / 30
Hard cider Dujardin, 75 cl	14.9		Château Magali, Côte de Provence	
Rosé cider Dujardin, 75 cl	15.9		WINE OF THE MONTH	
			Check the black board	6.5 / 32
BEERS				
BLOND BEER	4.75		CHAMPAGNE	Bottle
Gooische Bierbrouwerij- Goud, 33 cl			CHAMPAGNE BRUT	59
			Veuve Fourny et Fils, Grande Réserve, Premier Cru	
DIGESTIVE			CHAMPAGNE ROSÉ	69
CALVADOS 	7		Veuve Fourny et Fils, Grande Réserve, Rosé Premier Cru	