

Welcome to



We are a crêperie like you find in Brittany, France, where traditionally you would eat a savoury galette made of buckwheat flour (which is totally gluten free), followed by a sweet crêpe, all accompanied by a bolée of cider or a glass of wine.

PLEASE ORDER AT THE COUNTER

BREAKFAST – available until 11.30am

Galettes – savoury crêpes made with gluten free buckwheat flour

Ham and Cheese.....\$ 9.50

Additional toppings:

Mushrooms OR baby spinach OR egg (soft yolk) OR fresh tomato OR avocado.....**each item**, add \$3.50

Smoked salmon OR bacon OR goat's cheese.....**each item**, add \$4.50

Bacon - with egg (soft yolk), gruyère, fresh tomato, streaky bacon.....\$19.00

Ratatouille - with egg (soft yolk), eggplant ratatouille and goat's cheese (V).....\$18.50

Crêpes – made with wheat flour (Add \$2.50 if served on a gluten free buckwheat galette)

Sugar.....\$ 6.00

Sugar and *Beurre Breton* (butter from Brittany).....\$ 6.50

Sugar and lemon.....\$ 7.00

Strawberry Jam OR Leatherwood Honey OR Nutella.....\$ 8.00

Hot chocolate sauce.....\$ 8.50

Salted butter caramel sauce.....\$ 9.00

Lemon curd and strawberries.....\$12.50

Other Breakfast Treats

Croissant OR toasted Brioche slices, with *Beurre Breton* (butter from Brittany), plus strawberry jam,
Leatherwood honey or Nutella.....\$ 6.00

French Breakfast – toasted brioche, warm croissant, fresh baguette slices with *Beurre Breton* (butter from Brittany)
and strawberry jam, Nutella or Leatherwood honey.....\$12.00

Omelette - goat's cheese and chorizo, served with sautéed cherry tomatoes and fresh basil
with toasted baguette slices.....\$18.50

Omelette - broken potatoes, caramelised onion and cheese, served with wilted spinach & toasted baguette (V).....\$18.50

Omelette - smoked salmon and dill, served with asparagus spears and toasted baguette slices.....\$18.50

“Casse-Croûte”-sandwich made to order on a Petite Baguette–choose any 3 ingredients from the list below:.....\$12.00

Ham, cheese, tomato, lettuce, rocket, goat's cheese, avocado, hard-boiled egg.

Additional items.....**each item**, add \$ 3.00

“Croque Croissant”, baked 'til golden and crispy, topped with cheese and filled with:

Ham, Gruyère cheese and Mornay sauce.....\$10.50

Mushrooms, Gruyère cheese and Mornay sauce (V).....\$10.50

With the addition of a side serving of salad leaves with homemade mustard vinaigrette.....\$13.00

SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS

Lunch – available from 11:30am to 2:30pm

To Start

Plain bread – slices of Baguette with *Beurre Breton* (specialist butter from Brittany).....\$ 3.00

Galettes – savoury crêpes, made with buckwheat flour (all GF)

Ham and Cheese.....\$ 9.50

Additional toppings:

Mushrooms OR spinach OR tomato OR egg (soft yolk) OR avocado.....**each item**, add \$3.50

Smoked salmon OR bacon OR caramelised onion OR goat's cheese.....**each item**, add \$4.50

Boudin Blanc - white pork sausage with gruyère, mushrooms, caramelised onion and baby spinach.....\$19.00

Tomato - medley of fresh tomato varieties, fresh basil, goat's cheese and rocket pesto (V).....\$18.00

Prawns - with a creamy leek & saffron compôte, and asparagus.....\$21.00

Smoked Salmon - with avocado, cherry tomatoes, capers, crème fraîche and lemon.....\$20.50

Jambon Cru - sautéed potato, caramelised onion, Morbier cheese and cured ham.....\$19.50

Smoked Chicken - with gruyère cheese, mushrooms and broad beans in a creamy seeded mustard sauce.....\$19.00

Sweet potato - with gruyère, blue cheese, caramelised onion and fresh rocket (V).....\$18.00

Optional extra toppings to add to any Galette:

- Mushrooms, spinach, egg, fresh tomato, rocket, avocado.....**each item**, add \$3.50

- Smoked salmon, caramelised onion, goat's cheese, bacon.....**each item**, add \$4.50

Salads

Green Side Salad - mixed leaves with homemade mustard vinaigrette (GF) (DF) (V).....\$ 5.00

Crab Niçoise - crab meat, potato, green beans, tomato, hard-boiled egg, capsicum,
air-dried French black olives & our special homemade vinaigrette (GF) (DF).....\$19.50

Bleu D'Auvergne - mixed leaves, French blue cheese, apple, walnuts and seeded mustard vinaigrette (GF)(V)...\$18.50

Other Choices

Quiche OR Tart of the day, served warm (see display cabinet for today's selection).....\$ 9.50

With salad leaves and homemade mustard vinaigrette.....\$12.00

“Croque Croissant”, baked 'til golden and crispy, topped with cheese and filled with:

Ham, Gruyère cheese and Mornay sauce.....\$10.50

Mushroom, Gruyère cheese and Mornay sauce (V).....\$10.50

With a side serving of salad leaves.....\$13.00

“Casse-Croûte” - sandwich made to order on a Petite Baguette—choose any 3 ingredients from the list below...\$12.00

Ham, cheese, tomato, lettuce, rocket, goat's cheese, avocado, hard-boiled egg.

Additional items.....**each item**, add \$3.00

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Lunch (cont.) – available from 11:30am to 2:30pm

Sweet Crêpes – made with wheat flour (Add \$2.00 if served on gluten free buckwheat galette)

All served with vanilla ice-cream (gluten-free vanilla ice-cream available)

Sugar.....	\$ 8.00
Sugar and <i>Beurre Breton</i> (butter from Brittany).....	\$ 8.50
Sugar and lemon.....	\$ 9.00
Strawberry Jam.....	\$10.00
Leatherwood Honey.....	\$10.00
Nutella.....	\$10.00
Hot chocolate sauce.....	\$10.50
Salted butter caramel sauce.....	\$11.00
Lemon curd and strawberries.....	\$15.00
Apple/Berry – apple and mixed berry compôte, crumbled dry meringue and vanilla ice cream.....	\$15.00
Banana Pralinée- fresh banana with hazelnut pralinée mousseline and vanilla ice cream.....	\$15.00
Normandie - Caramelised apple, flambéed with Calvados, vanilla ice cream and salted butter caramel.....	\$16.00
Rhubarb “Suzette” - rhubarb baked in a zesty orange syrup, flambéed with Grand Marnier and vanilla ice cream..	\$16.00
Add strawberries to any crêpe.....	\$3.50
Add banana to any crêpe.....	\$2.50

See our display cabinet and blackboard for additional dessert choices.

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AFTERNOON MENU – available 2:30pm 'til close

Galettes – savoury crêpes, made with buckwheat flour (GF), all with Gruyère cheese.

Ham and Cheese.....\$9.50

Additional toppings from these lists:

Mushrooms OR spinach OR tomato OR egg (soft yolk) OR avocado.....**each item**, add \$3.50

Smoked salmon OR goat's cheese.....**each item**, add \$4.50

Sweet Crêpes – made with wheat flour (Add \$2.50 if served on gluten free buckwheat galette)

All served with vanilla ice-cream (gluten-free vanilla ice-cream available)

Sugar.....\$ 8.00

Sugar and *Beurre Breton* (butter from Brittany).....\$ 8.50

Sugar and lemon.....\$ 9.00

Strawberry Jam.....\$10.00

Leatherwood Honey.....\$10.00

Nutella.....\$10.00

Hot chocolate sauce.....\$10.50

Salted butter caramel sauce.....\$11.00

Other Choices

Quiche OR Tart of the day (see our display cabinet for today's selection), served warm.....\$ 9.50

With salad leaves and homemade mustard vinaigrette.....\$12.00

“Croque Croissant”, baked til golden and crispy, topped with cheese and filled with:

Ham, Gruyère cheese and Mornay sauce.....\$10.50

Mushroom, Gruyère cheese and Mornay sauce (V).....\$10.50

With a side serving of salad leaves and our homemade mustard vinaigrette.....\$13.00

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DRINK LIST

Ciders - (Bolée/Bowl 150ml - Bouteille/Bottle)

French ciders tend to have a darker yellow tinge, along with more complexity and depth in flavour than their Australian counterparts due to their maturation in oak barrels. They often appear cloudy as they are not normally filtered. At Breizh Café all ciders by the glass are served in a traditional porcelain bowl or *bolée* like in Brittany.

Brut (Dry)

Val de Rance (Brittany, France), 4.5%.....Bolée (Bowl) \$5.50 750ml Bottle \$23.00
Napoleone, 4.7% (Yarra Valley, Victoria).....330ml Bottle \$ 8.00

Pêche (Peach)

Val de Rance Zephir (Brittany, France) 2.5%.....Bolée (Bowl) \$6.00 750ml Bottle \$25.00

Raspberry

Val de Rance (Brittany, France).....330ml Bottle \$ 8.50

Ginger Lemon

Val de Rance (Brittany, France).....330ml Bottle \$ 8.50

Poire (Pear)

Hills, 5% (Adelaide, SA).....330ml Bottle \$ 8.00

Wines - (Glass 150ml / Bottle 750ml)

SPARKLING - Louis Perdrier, Brut, Loire Valley, France, 11%.....Glass \$10.00 / Bottle \$42.00

RIESLING - Cave de Turckheim, Alsace, France, 12.5%.....Glass \$11.00 / Bottle \$45.00

GRENAICHE BLANC - Fontanet Les Terrasses, South of France, 12%.....Glass \$9.00 / Bottle \$39.00

SAUVIGNON BLANC - Éric Louis, Sancerre Region, France, 12.5%.....Glass \$12.00 / Bottle \$49.00

ROSÉ - Sirocco (Grenache Shiraz blend), Provence, France 13%.....Glass \$9.00 / Bottle \$37.00

CABERNET SAUVIGNON - Vieux Naudin, Bordeaux Superieur, France 13%.....Glass \$11.00 / Bottle \$45.00

CÔTES DU RHÔNE - La Pinède, Vallée du Rhône, France, 13%.....Glass \$11.00 / Bottle \$45.00

SHIRAZ - Cave de Tain l'Hermitage, Rhône Valley, France, 12%.....Glass \$10.00 / Bottle \$42.00

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DRINK LIST (CONT)

Pre Dinner Drinks / Aperitif

Kir Royal - Crème de Cassis (Blackcurrant Liqueur) with French sparkling wine.....	\$13.00
Kir Breton - Crème de Cassis (Blackcurrant Liqueur) with French apple cider.....	\$ 8.50

Beer

Cascade Light (Tasmania), 2.6%.	375ml Bottle \$ 7.00
Kronenbourg, Euro pale lager (Strasbourg, France) 5%.....	330ml Bottle \$ 8.50

French Whisky (30ml)

Gwenroc (Brittany) 40% - <i>Pure malt</i>	\$12.00
Eddu Silver (Brittany) 40%. - <i>Unique in the world, made with pure buckwheat</i>	\$12.00
Eddu Brocéliande (Brittany) 40%. - <i>Blended whisky with 30% buckwheat</i>	\$11.00
Armorik (Brittany) 40% - <i>Single malt aged in bourbon casks then sherry casks</i>	\$11.00
WB (Brittany) 40%. - <i>Blended with 25% malt, distilled twice and aged for 3 years</i>	\$ 8.00
Intravagan'za 50% - <i>Single malt, aged for 3 years in sherry casks in the Burgundy region</i>	\$11.00

Other French Spirits / Liqueurs

Vodka - Summum , 40% (Cognac, France).....	30ml \$ 7.50
Gin - G 1 & 9 , 40% (France).....	30ml \$ 8.00
Calvados - Château de Breuil , 40% (France).....	30ml \$ 8.00

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DRINK LIST (CONT)

Hot Beverages

Long Black.....	Small \$3.50 / Large \$4.50
Flat White.....	Small \$3.50 / Large \$4.50
Latté.....	Small \$3.50 / Large \$4.50
Cappuccino.....	Small \$3.50 / Large \$4.50
Hot chocolate (Breizh Special Blend).....	Small \$3.50 / Large \$4.50
Mocha.....	Small \$4.00 / Large \$5.00
Breizh Blend Spicy Hot Chocolate.....	Small \$5.50 / Large \$6.50

Short Black.....	\$3.50
Piccolo Latté.....	\$3.50
Macchiatto.....	\$3.50

Affogato.....	\$5.50
Iced Coffee.....	\$6.50
Iced Chocolate.....	\$6.50

Extras:

Extra shot.....	\$0.50
Soy milk / Lactose free milk.....	\$0.50
Decaf.....	\$0.50

Tea:

English Breakfast.....	\$4.50
Supreme Earl Grey.....	\$4.50
Honeydrew Green.....	\$4.50
Lemongrass & Ginger.....	\$4.50
Peppermint.....	\$4.50
Chamomile Blossoms.....	\$4.50

Cold Beverages

Soft Drink / Juice.....	\$4.50
<i>Please see varieties in our display cabinet.</i>	

Orangina.....	\$5.50
<i>Imported from France. Unique blend of orange, lemon, grapefruit and mandarin juices.</i>	

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