

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 naturally gluten free), followed by a sweet crêpe, all accompanied by a bolée of cider or a glass of wine.

Please inform our staff of ANY FOOD ALLERGIES.

PLEASE NOTE: *While our galettes are made of gluten free buckwheat flour, they may still contain traces of gluten due to our other food preparations.

PLEASE ORDER AT THE COUNTER

BREAKFAST – available until 11.30am

Galettes – savoury crêpes made with gluten free buckwheat flour*

Ham and Cheese.....\$10.50

Additional toppings:

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

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

Bacon/Egg - with egg (soft yolk), gruyère, fresh tomato, streaky bacon.....\$19.50

Mushroom - with gruyère, mushrooms and potatoes sautéed in parsley and garlic butter, baby spinach(V).....\$19.50

Bacon/Maple - with gruyère, streaky bacon, sautéed apple and drizzled with maple syrup.....\$19.50

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

Sugar and *Beurre Breton* (butter from Brittany).....\$ 7.00

Sugar and lemon.....\$ 7.50

Brown sugar and lemon.....\$ 8.00

Strawberry Jam OR Leatherwood Honey OR Nutella OR Maple Syrup.....\$ 8.50

Homemade dark chocolate sauce.....\$ 9.00

Homemade salted caramel sauce.....\$ 9.00

Homemade lemon curd and strawberries.....\$13.00

ADD strawberries or banana to ANY crêpe.....\$ 3.00

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 - with sautéed mushrooms and chives, drizzled with truffle oil, served with fresh asparagus
and toasted baguette slices (V).....\$18.50

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

Egg baked with Cassoulet style white bean & tomato “casserole” and served with toasted baguette.....\$15.00

ADD bacon or chorizo.....\$ 4.50

“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, camembert, chicken.

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* (butter from Brittany).....\$ 3.00

Galettes – savoury crêpes, made with gluten free buckwheat flour*

Ham and Cheese (GF).....\$10.50

Additional toppings:

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

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

Boudin Blanc - white pork sausage with gruyère, soft-yolk egg, spinach and *Sauce Soubise* (creamy confit of onion & seeded mustard).....\$20.00

Chicken - poached chicken breast, camembert, crème fraîche, cherry tomato and fresh basil (GF).....\$20.00

Bacon/Maple - gruyère, streaky bacon, sautéed apple and drizzled with maple syrup (GF).....\$19.50

Prawns - sautéed with potato and chorizo with a macadamia and rocket pesto (GF).....\$21.00

Smoked Salmon - with avocado, chopped hard boiled egg and capers, with *Sauce Gribiche* (tangy French herb and cornichon mayonnaise)(GF).....\$21.00

Mushrooms - sautéed with potatoes in parsley & garlic butter, gruyère, baby spinach(V)(GF).....\$19.50

Pear - with gruyère, French blue cheese, rocket, avocado, walnuts and a honey dressing (V).....\$19.50

Optional extra toppings to add to any Galette:

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

- Sautéed mushrooms, smoked salmon, goat's cheese, bacon.....**each item**, add \$4.50

Salads

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

Tuna - pearl couscous, cherry tomato medley, black olives, spiced crusted rare yellowfin tuna, with *Sauce Ravigote* (garden herb and garlic dressing)(DF).....\$21.00

Pumpkin - roasted pumpkin and red onion, green lentils, red capsicum, toasted pine nuts and goat's cheese (GF)(V).....\$17.00

ADD streaky bacon OR chicken breast.....\$ 4.50

Other Choices

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

With a side serving of 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 homemade mustard vinaigrette.....\$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, camembert, chicken.

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

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

Sweet Crêpes – made with wheat flour (Add \$2.50 if served on gluten free buckwheat galette*)
At lunchtime, all served with vanilla ice-cream (gluten free vanilla ice-cream available)

Sugar and <i>Beurre Breton</i> (butter from Brittany).....	\$ 9.00
Sugar and lemon.....	\$ 9.50
Brown sugar and lemon.....	\$10.00
Strawberry Jam OR Leatherwood Honey OR Nutella OR Maple Syrup.....	\$10.50
Homemade dark chocolate sauce.....	\$11.00
Homemade salted caramel sauce.....	\$11.00
Homemade lemon curd and strawberries.....	\$15.00
Pina Colada – fresh pineapple flambéed with rum, passionfruit coulis, crumbled coconut macaroon.....	\$16.00
Montréal - fresh banana with candied pecans and drizzled with maple syrup.....	\$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 or banana to any crêpe.....	\$ 3.00

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)*

Ham and Cheese.....\$10.50

Additional toppings from these lists:

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

Sautéed mushrooms OR 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 crêpe*)

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

Sugar and *Beurre Breton* (butter from Brittany).....\$ 9.00

Sugar and lemon.....\$ 9.50

Brown sugar and lemon.....\$10.00

Strawberry Jam OR Leatherwood Honey OR Nutella OR Maple Syrup.....\$10.50

Homemade dark chocolate sauce.....\$11.00

Homemade salted caramel sauce.....\$11.00

Other Choices

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

With a side serving of salad leaves and our 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)

Reflet de France (Normandy, France), 5%.....	Bolée (Bowl) \$5.00	750ml Bottle \$20.00
Val de Rance (Brittany, France), 4.5%.....		750ml Bottle \$23.00
Napoleone (Yarra Valley, Victoria), 4.7%.....		330ml Bottle \$ 7.00

Raspberry

Val de Rance (Brittany, France).....		330ml Bottle \$ 9.00
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Ginger Lemon

Val de Rance (Brittany, France).....		330ml Bottle \$ 9.00
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Poire (Pear)

Hills, 5% (Adelaide, SA).....		330ml Bottle \$ 8.00
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Wines - (Glass 150ml / Bottle 750ml)

SPARKLING - Louis Perdrier, Brut, Loire Valley, France, 11%.....	Glass \$10.00 / Bottle \$42.00
RIESLING - Domaine Jean Marc Bernhard, Alsace, 11.5%.....	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 - Glenguin Stonybroke, Hunter Valley, NSW, 13.5%.....	Glass \$13.00 / Bottle \$51.00

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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.....	\$ 8.00

Beer

Cascade Light (Tasmania), 2.6%.	375ml Bottle \$ 7.00
Kronenbourg, Euro pale lager (Strasbourg, France) 5%.....	330ml Bottle \$ 8.00

French Whisky, from Brittany (30ml)

WB, 40%. - <i>Blended with 25% malt, distilled twice and aged for 3 years</i>	\$ 9.00
Eddu Brocéliande, 40%. - <i>Blended whisky with 30% buckwheat</i>	\$11.00
Armorik, 40% - <i>Single malt aged in bourbon casks then sherry casks</i>	\$11.00
Glann Ar Mor, 46% - <i>Single malt aged in sauterne barrels</i>	\$12.00
Kornog, 46% - <i>Single malt, peated, aged in sauterne barrels AWARDED BEST WHISKY IN EUROPE 2017</i>	\$13.00

Other French Spirits / Liqueurs

Vodka - Summum , 40% (Cognac, France).....	30ml \$ 7.00
Gin - G 1 & 9 , 40% (France).....	30ml \$ 7.00
Calvados - Château de Breuil , 40% (France).....	30ml \$ 8.00

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DRINK LIST (CONT)

Hot Beverages

Coffee.....	Small \$3.50 / Large \$4.50
Mocha.....	Small \$4.00 / Large \$5.00
Hot chocolate (Breizh Special Blend).....	Small \$3.50 / Large \$4.50
Breizh Blend Spicy Hot Chocolate.....	Small \$5.50 / Large \$6.50
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. Soft drink with a unique blend of orange, lemon, grapefruit and mandarin juices.</i>	

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