

SOURDOUGH

All sandwiches served with homemade slaw
Served from 8am

GRILLED HAM & CHEESE RACLETTE	£8.00
AVOCADO & TOMATO - Rocket & Balsamic Vegan	£7.50
NEW YORKER PASTRAMI - Cheddar, Mustard, Emmental Cheese	£9.50
SINGAPORE SATAY CHICKEN - Crunchy, Asian Slaw, Crushed Nuts, Lettuce, Nut Dressing	£9.00
SMOKED SALMON, CREAM CHEESE - Chives, Capers & Onion	£9.50
CANARD FUMÉ Sliced Smoked Duck Breast, Fig Chutney	£10.50
GOOEY BRIE & FIG COMPOTE	£9.00
GARLIC KING PRAWNS SOURDOUGH - Garlic, Olive Oil, Parsley	£10.50
GRILLED VEGAN HAM & CHEESE Vegan	£8.00

👑 CROQUE MONSIEUR (a la Crepe Maison) - Ham, Comté, Cantal, Parmesan, Crème Fraiche, Cream, Nutmeg £9.50

👑 CROQUE MADAME (a la Crepe Maison) - Ham, Comté, Cantal,

👑 TOUR DE FRANCE 👑 FROMAGE & CHARCUTERIE

Served from 11am

THE TOUR DE FRANCE STARTS TODAY

It is truly a Gourmet trip which is always evolving - Let us take you to Paris (in fact near Paris) to enjoy creamy & subtle Brie de Meaux & why not stop in Alsace to enjoy the strong flavour but tender taste of Munster.

FROMAGE

EVER CHANGING SELECTION OF 5 UNIQUE CHEESES

Accompanied with Chutney, Sourdough, Fruit £15pp

CHARCUTERIE

EVER CHANGING SELECTION OF 5 FRENCH ARTISAN MEATS

Accompanied with Chutney, Sourdough, Pickles £15pp

COL DE LA LOZE - Combined Selection of Fine Artisan Meats & Cheeses Accompanied With Chutney, Sourdough, Pickles & Fruit £16.50pp



Discretionary service charge of 10% will be added to your bill for tables of 10 people and above 12.5%.

👑 BREAKFAST & BRUNCH 👑

Served from 8am Until 2pm



AMERICAN PANCAKES (3 pancakes in a stack)	
Classic With Powder Sugar	£6.50
Compote & Fresh Berries	£8.00
Bacon & Maple Syrup	£9.00



EGGS - 2 Fried Eggs, Sunny-side Up or Over Easy on Sourdough With Guernsey Butter	£5.50
SCRAMBLED TOFU Vegan on Sourdough	£6.50

ADD

Bacon - Toulouse Sausage - Chorizo - Vegan Sausage - Smoked Salmon - Avocado (Each Portion)	£3.50
Mushrooms - Tomato - Sautéed potatoes (Each Portion)	£1.75



BREAKFAST GALLETTE - Ham, Cracked Egg, Gruyere Cheese	£11.95
BREAKFAST Vegan GALLETTE - Vegan Meat, Vegan Cheese, Mushroom, Plum Tomato	£12.50



SOURDOUGH TOAST - 2 Slices, Guernsey Butter	£3.50
ADD Cured Ham, Emmental, Bonne Maman Strawberry Jam	£1.00

CONTINENTAL STYLE BREAKFAST - Grand Noir, or Café Au Lait, Coffee or Breakfast Tea, Orange or Apple Juice, Croissant, Slice of Sourdough, Emmental & Cured Ham, Butter & Bonne Maman Jam	£14.00
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PAIN PERDU - Classic French Toast (dipped in egg) with sprinkle of Sugar	£6.50
Peanut Butter & Bonne Maman Strawberry Jam	£8.00
Bacon & Maple syrup	£9.00

YOGHURT & BERRY GRANOLA	£6.00
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👑 Served All Day 👑

BREAKFAST SALAD - Crispy Kale, Parmesan, Walnut, Pistachio, Almonds, Crispy Bacon, Pomegranat, Fried Egg & Sliced Sourdough Bread	£11.95
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CROISSANT - Butter & Jam	£3.00
CROISSANT - Ham & Cheese	£5.00

CROQUE MONSIEUR (a la Crepe Maison) - Ham, Comté, Cantal, Parmesan, Crème Fraiche, Cream, Nutmeg £9.50

CROQUE MADAME (a la Crepe Maison) - Ham, Comté, Cantal, Parmesan, Crème Fraiche, Cream, Nutmeg & Fried Egg £10.50



ALMOND CROISSANT	£4.00
CHOCOLATE CROISSANT	£4.50
PISTACHIO CROISSANT	£4.50
PAIN AU CHOCOLAT OR PAIN AU RAISIN	£3.00
DANISH PASTRY - Apricot, Cinnamon Roll or Custard (each)	£3.00
APRICOT CROISSANT Vegan	£3.50

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GALETTES

Freshly made to order & handcrafted with organic buckwheat flour & natural ingredients

SUITABLE FOR VEGAN, GLUTEN & LACTOSE FREE

COMPLÈTE - Ham, Cracked Egg, Gruyere Cheese	£12.50
TOULOUSE - Toulouse Sausage, Bacon, Cracked Egg, Mushroom, Emmental Cheese	£13.50
LA GRECQUE - Feta, Tomato, Olives, Spinach	£12.50
DAME DU LAC - Smoked Salmon, Capers, Chives, Crème Fraiche	£13.50
CONARD FUMÉ - Smoked Sliced Duck, Cracked Egg, Mushrooms	£13.95
SATAY DE POULET - Chicken Satay, Ginger, Roasted Peanuts	£12.95
LA CHÈVRE - Goat Cheese, Beetroot, Red Onion Marmalade, Avocado, Spinach, Balsamic Reduction	£12.95
LOU LOU - Chorizo, Cracked Egg, Plum Tomato, Emmental Cheese	£12.50
RACLETTE - Raclette, Gherkin, Ham, Tomato, Onion, Potato	£12.50
STRICTLY Vegan - Vegan Meat, Vegan Cheese, Mushroom, Plum Tomato	£12.50

ADD MIXED LEAF SALAD WITH FRENCH DRESSING £2.50

MAKE YOUR OWN GALETTE £4.50

ADD TOPPINGS - Ham, Toulouse Sausage, Chorizo, Chicken Satay, Bacon, Smoked Salmon, Vegan Sausage, Vegan Bacon (each)	£3.50
Gruyere, Emmental, Vegan Cheese, Goat Cheese, Raclette (each)	£3.00
Mushroom, Gherkin, Avocado, Spinach, Red Onion Marmalade, Shallots, Egg, Tomato, Rocket, Capers, Beetroot, Potato, Olives (each)	£1.75
Crème Fraiche, Balsamic Reduction, Roasted Peanut (each)	£1.75

ADD Breton Cidre
Real or Biological
£4.00
a cup

CRÊPES

Our sweet crêpes are filled with delicious toppings to satisfy your sweet tooth

CLASSIC - Sugar / Honey / Maple Syrup, Lemon Juice	£5.50
NUTELLA - It's all in the name	£6.00
CRÊPE SUZETTE - Guernsey Butter, Sugar, Orange, Citrus Juice, Grand Marnier	£12.50
CHEESE CAKE - Soft Cheese, Berry Compote	£8.50
CHEEKY MONKEY - Nutella, Banana, Banana & Choco Ice Cream	£8.50
APPLE PIE - Apple Compote, Cinnamon, Raisins, Whipped Cream, Vanilla Ice Cream	£10.00
STRAWBERRY JAM - Bonne Maman Jam	£6.00
SWEET CHILD O' MINE - Honeycomb, Raspberry Compote, Crushed Pistachio, Vanilla Ice Cream, Pistachio & White Chocolate Sauce	£10.00
GIRL SCOUT - Crushed Oreo, Mint Chocolate Chip Ice Cream, White Chocolate Sauce	£9.50
NAUGHTY Vegan - Vegan Chocolate Biscoff Fudge, Banana, Vegan Ice Cream, Biscoff Sauce	£10.00

CAN'T MAKE YOUR MIND UP... MAKE YOUR OWN!

Make your own CRÊPE	£4.50
Make your own CRÊPE Vegan	£5.50
Make your own Gluten Free	£5.50

ADD TOPPINGS - Fresh Berries, Banana, Orange Segments, Apple Compote, Roasted Almonds, Roasted Hazelnuts, Crushed Oreo, Honeycomb, Jelly, Hedge Salted Caramel, Hedge Vegan Chocolate Biscoff Fudge, Nutella, Chocolate Shavings Vegan Chocolate, White Chocolate, Pistachio Chocolate, Milk Chocolate, Maple, Biscoff, Berry Sauce, Raisins, Salted Caramel Sauce, Honey, Whipped Cream, Vegan Whipped Cream (each)	£1.50
Ice Cream: Vanilla, Strawberry, Chocolate, Banana & Chocolate, Mint Chocolate Chip (each)	£3.00
Vegan Vanilla	£3.80

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BAKED CAMEMBERT

Served with French Baguette £15.00

MULLED WINE - Mulled Wine, Red Onion Marmalade	
MONT SAINT MICHAEL - French Honey, Wild Garlic, Rosemary	
ANTIPASTI - Kalamata Olives, Sundried Tomato, Capers	

PETITE ASSIETTES

SOUPE A L'OIGNON - Classic French Rich Onion Soup Topped with Sourdough & Gruyere Cheese	£9.00
SOURDOUGH & GUERNSEY BUTTER	£3.50
PETIT SAUCISSON	£4.00
SMOKED ALMONDS	£4.00
OLIVES	£4.50
POTATO PANCAKE - Rosti Style Fried Potato & Onion Pancake	
Smoked Salmon, Sour Cream	£9.50
Fried Egg & Bacon	£9.50
Vegan - Sautéed Garlic Mushrooms	£8.50



SALADS

All salads served with homemade dressing on the side. Served from 11am

BON BON CHICKEN - Sweet & Spicy Chicken Breast, Crushed Nuts, Onion, Cucumber, Heritage Tomato, Crunchy Salad, Sweet & Spicy Dressing	£14.00
SMOKED DUCK - Chicory, Spinach, Rocket, Sliced Orange, Hazelnut & Citrus Dressing	£15.00
KALE - Finely Chopped Kale Leaves, Finely Grated Parmesan Cheese, Walnut, Pistachio, Almond Flakes, Crispy Bacon, Pomegranate & Balsamic Lemon Dressing	£14.00
LA CHÈVRE CHAUD - Warm Goats Cheese on Sourdough, Red Onion Marmalade, Beetroot, Radish, Pine Kernels, Avocado, Cherry Tomato & House Dressing	£14.50
GREEK - Feta Cheese, Watermelon, Cherry Tomato, Cucumber, Red Onion, Kalamata Olives, Dried Oregano, House Dressing	£14.00
SUSHI BENTO BOWL - Prawn, Cucumber, Avocado, Nori Sheet (Shredded), Mango, Sesame Seed, Sushi Rice, Sriracha Mayo sauce	£15.00
BUDDHA BOWL Vegan - Sushi Rice, Asian Slaw, Singapore Inspired Vegetables & Avocado & Satay Dressing	£14.50



QUICHE

Homemade with Locally Sourced Produce served with side salad. Served from 11am

GUERNÉSIAIS LORRAINE - Bacon, eggs, Guernsey cheddar, Guernsey cream	£10.95
QUICHE OF THE DAY - Please ask your server for today's selection	£9.95

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Welcome to Crêpe Maison

Family owned Bistrot & Patisserie

We are situated in the High Street with the best view of St Peter Port Harbour

Serving traditional Breton Galettes & Crêpes made right in front of your eyes.

Our menu is specially designed for sit in and take out, with cheeses, cured meats, fine wines and French ciders to be enjoyed with us or in the comfort of your own home.

Each cup of coffee is freshly ground and brewed along with homemade cakes and pastries made daily. We make dreams come true by making bespoke cakes for events or birthdays.

No request is too big or small

Our cheese and charcuterie boards take you on a Tour de France, discovering one of a kind cheeses, cured meats and local produce, an ever changing selection.

Vegan and gluten free friendly.

Follow us on social media



GÂTEAUX

Subject to availability



CHOCOLATE TRUFFLE GÂTEAUX	£4.95
CARROT CAKE - Classic and aromatic made with carrots, roasted walnuts & cream cheese frosting	£4.95
Vegan BANANA CARROT CAKE	£5.50
RED VELVET - Truly light red velvet with cream cheese frosting	£4.95
BAKED BERRY CHEESECAKE	£5.50
BISCOFF CHEESECAKE	£5.00
MILLE-FEUILLE - Classic French pastry with layers of puff pastry & pastry cream	£4.00
FUDGE BROWNIE - Classic gooey rich chocolate cake	£5.00
Vegan CAKE OF THE DAY - Please ask server for the selection	£5.00
Gluten Free - Cake of the day	£5.00



PECAN AND MAPLE TART	£4.00
TARTE NORMANDE - Shortcrust pastry filled with apples & almonds	£5.00
TARTE AU CITRON MERINGUÉE - Sweet pastry tartlet filled with lemon curd topped with Meringue	£4.00
PISTACHIO & RASBERRY TART - Sweet pastry tartlet filled with pistachio brangipane, homemade raspberry jam, whipped with pistachio ganache	£5.95



CRÈME BRÛLÉE <i>Gluten Free</i>	£6.00
CHOCOLATE MOUSSE <i>Gluten Free</i> - beautifully smooth & rich	£6.00



PARIS BREST - Choux pastry and a praline flavoured cream	£4.00
JÉSUIITE - pastry filled with brangipane cream, topped with almonds	£4.50
RELIGIEUSE - Choux pastry filled with crème pâtissière	£4.00
ÉCLAIRS - Please check the flavours of the day	£2.80
MUFFIN - Banana Crunch or Orange & Blueberry	£3.00
CUPCAKE - Of the day	£2.50
COOKIES - Please ask server for the selection	£2.50
Vegan COOKIES	£3.00



CAKEAWAY

We make your Cake Dreams come true - no request is too big or too small. Wedding, Birthday, Anniversary or Whatever your heart desires.

Please ask for our separate cake menu for inspiration

Discretionary service charge of 10% will be added to your bill for tables of 10 people and above 12.5%.

CAFÉ & THÉ GOURMAND

Our own specially made House Blend coffee, crafted locally



Café au Lait	£3.60	Grand	£4.10
Café latte lait	£3.60	Grand	£4.10
Cappuccino	£3.60	Grand	£4.10
Café Noire	£3.40	Grand	£3.90
Mocha	£3.60	Grand	£4.10
Espresso	£3.30	Grand	£3.60
Macchiato	£3.30	Grand	£3.60

Shots - French vanilla, Hazelnut, Caramel, Gingerbread. £1.00

LUXURY Hot Chocolat a la Paris - served in a silver teapot accompanied with whipped cream. £4.50

SELFICINO

Your own image printed on top of your coffee. £6.00



Scan QR code
Add image to be printed on coffee
Provide number with your order

THÉ GOURMAND

Locally made & crafted artisan teas 700ml

<p>NO:1 MOROCCAN NIGHTS GREEN TEA AND MINT. Moroccan Nights is our take on a traditional Moroccan Mint tea. It has the traditional Gupowder Green Tea along with two types of mint. This tea is a perfect digestive or aperitif.</p> <p>£3.80 per pot</p>	<p>NO:16 CHERRY MONKEY FRUIT BLEND - CAFFEINE FREE Cherries and bananas grace this blend, not overly sweet and full of flavour.</p> <p>£4.00 per pot</p>	<p>NO:3 ENGLISH BREAKFAST BLACK TEA BLEND A blend of black tea, classic, full bodied but not strong. Great for your early morning cup of tea.</p> <p>£3.80 per pot</p>
<p>NO:4 TUMMY & BODY FOCUS HERBAL Blended to help you feel better. This blend is perfect for women who need a little help. We have added restorative herbs and flowers that will help with excessive bloating.</p> <p>£4.00 per pot</p>	<p>NO:5 LA FEMME FRUIT, HERBAL & SPICE BLEND A tea designed for women. Its fruity and fresh and an objective to support the delicate balance of the female body.</p> <p>£4.00 per pot</p>	<p>NO:9 CHAILATTE SPICE BLEND This is a Guernsey take on the traditional Chai, made with Turmeric and exotic spices, crushed by hand in Guernsey. Add a small amount to milk, heat through and allow to steep for at least five minutes, best even longer to allow the spices to blend. Add honey to taste.</p> <p>£4.20 per pot</p>
<p>NO:13 PANACEA FOR THE SOUL FRUIT BLEND - CAFFEINE FREE One of our most popular fruit blends with melon, apple, rose hips, papaya and bright conflowers.</p> <p>£4.00 per pot</p>	<p>CRÊPE MAISON A LA CREME BRULEE FRUIT & SPICE BLEND WITH CHUNKS OF FUDGE Hand blended fruit and spices with apple, pineapple, rose hip, vanilla bourbon & chunks of fudge.</p> <p>£4.00 per pot</p>	<p>NO:15 CHAMOMILE HEALING CHAMOMILE Chamomile is a fabulous flower that is well known for its healing properties. From helping your bones and skin, to reducing inflammation and helping you fall asleep, this tea is great on its own or with lavender for even more relaxation.</p> <p>£3.80 per pot</p>
<p>NO:18 L'ÉTOILE DE PROVENCE LIME BLOSSOMS & LEMONS That beautiful feeling of driving through the French countryside, the heady scent of lime blossoms along with lemons. This tea is packed full of antioxidants and citrus notes.</p> <p>£4.20 per pot</p>	<p>NO:25 AFRICAN SUNSETS ROOIBOS & FRUIT BLEND CAFFEINE FREE A Rooibos blended with warm spices, papaya, rose hip & hibiscus.</p> <p>£4.00 per pot</p>	<p>NO:22 EARL GREY BLUE BERGAMOT & CORNFLOWERS Succinate and alluring. Earl Grey Blue is a blend of black tea with a bergamot flavour and stunning blue cornflowers.</p> <p>£3.80 per pot</p>

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SPARKLING & CHAMPAGNE

1. HOUSE FRENCH SPARKLING WINE - Bottle £30.00 Glass £9.50
2. HOUSE CHAMPAGNE - Bottle £55.00
3. BOLLINGER SPECIAL CUVÉE £75.00
4. LAURENT PERRIER CUVÉE ROSÉ BRUT £85.00

WHITE BY THE CARAFE

5. HOUSE WHITE - Ask your server for today's selection
250ml £9.50 500ml £18.00
6. MUSCADET DE SEVRE ET MAINE, RESERVE DES MOULINS, GADAI
Classic muscadet from Christophe Gadais with perfect saline freshness.
If the sea was wine, this would be it!
250ml £11.00 500ml £21.00
7. PICPOUL DE PINET - From the languedoc, this is weightier than
muscadet, but with a similar coastal saline feel. Crisp and dry and
the perfect aperitif.
250ml £12.00 500ml £23.00

WHITE BY THE BOTTLE

8. CHATEAU HAUT GRELOT BLANC, COTES DE BLAYE £25.00
A blend of sauvignon blanc and semillon from Blaye, near Bordeaux.
Exotic fruit is kept in check with perfect balancing acidity. A classy
wine that punches well above its weight.
9. PETIT CHABLIS, BURGUNDY £26.00
Balanced lemon curd minerals with medium weight and length, rock
melon and cashew undertones.
10. LIRAC BLANC, DOMAINE DE LAFOND £28.00
Lirac is more normally seen as a red wine but this blend of grenache
blanc, roussanne and viognier is a real star. Fresh peachy fruit jumps
out of the glass which carries through to a soft rounded mouthfeel.
11. RIESLING, CAVES DE TURCKHEIM, MARNES ET CALCAIRES £29.00
A classic dry Riesling from Alsace with poised racy citrusy fruit
and a crisp long finish. Perfect with soft French cheeses - and crepes
of course.
12. POUILLY FUMÉ, CHATEAU DE TRACY £45.00
This is sauvignon blanc at its most graceful. Delicate stone fruit and
citrus combine with hints of flint from the silex soils. The wine shows
its class with a long crisp finish.
13. PULIGNY-MONTRACHET, SYLVAIN BZIKOT £75.00
Classic steely Puligny with great weight and flavours of citrus and
sea-salt and underlying minerality. Burgundy does not get much
better than this.

ROSÉ BY THE CARAFE

14. HOUSE ROSÉ - Ask your server for today's selection
250ml £9.50 500ml £18.00
15. MAL.BEK ROSÉ - Malbec is more normally seen as a red wine but
it makes great crisp rose too. Will suit fans of Provence wines looking
for a change. Great value too.
250ml £11.00 500ml £21.00

ROSÉ BY THE BOTTLE

16. PROVENCE ROSÉ CHATEAU DE L'AUMERADE £33.00
Classic salty pale pink rosé with delicate flavours of peach and apricot
and spice.
17. MENETOU-SALON, DOMAINE L'ERMITAGE £35.00
Menetou-Salon is a near neighbour of Sancerre and makes similarly
styled wines. This is 100% pinot noir, very pale, crisp and dry.

RED BY THE CARAFE

18. HOUSE RED - Ask your server for today's selection
250ml £9.50 500ml £18.00
19. VIGNES DE L'EGLISE MERLOT/GRENACHE - The merlot helps
tame the rich spice of the grenache making a brilliant full bodied red
that was made for richer crepes.
250ml £10.50 500ml £20.00

RED BY THE BOTTLE

20. COTES DU RHONE, MAS ARNAUD £25.00
A blend of sauvignon blanc and semillon from Blaye, near Bordeaux.
Exotic fruit is kept in check with perfect balancing acidity. A classy
wine that punches well above its weight.
21. CHATEAU HAUT-GRELOT, COTES DE BLAYE £26.00
The modern face of Bordeaux. Made from a blend of cabernet
sauvignon and merlot this is packed full of ripe fruit with a soft
generous finish.
22. FLEURIE, DOMAINE DE GRY-SABLOND £28.00
Beaujolais at its most gulpable. Vigneron Dominique Morel likes to
make his wines in a juicy friendly style that is just perfect with a
cheese or ham based galette.
23. CHATEAUNEUF-DU-PAPE, DOMAINE ANDRE MATHIEU £45.00
This is made from all 13 of the traditional varieties allowed in
Chateauneuf-du-Pape. Full bodied but elegant with flavours of red
fruits and garrigue herbs.
24. CHATEAU FONBEL, ST EMILION GRAND CRU £60.00
Chateau Fonbel is owned by Alan Vautier, the proprietor of the
celebrated Chateau Ausone and is made by the same team. Their class
shines through in this wine. Really classic ripe chocolaty St Emilion.
25. GEVREY-CHAMBERTIN, DOMAINE ROSSIGNOL-TRAPET £85.00
One of the great names of Gevrey-Chambertin with intense black cherry
fruit and robust firm finish. Pinot noir does not get much better than this.

CIDRE

Val de Rance Traditional Award Winning Breton Cidre

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|-------------------------------|--------|-----|-------|
| Cru Breton Cidre Brut 75cl 6% | £12.95 | CUP | £4.00 |
| Cru Breton Cidre Doux 75cl 2% | £11.50 | CUP | £4.00 |
| Cidre Biologique 75cl 4% | £12.95 | CUP | £4.00 |

BOTTLED BEER

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|----------------------------------|-------|
| ROCQUETTE CIDER - 330ml 4.5% | £4.80 |
| DESPERADOS - 330ml 5.9% | £4.80 |
| BUDWEISER - 330ml 4.8% | £4.80 |
| PERONI GLUTEN FREE - 330ml 5.1% | £4.80 |
| SAN MIGUEL NON ALCAHOLIC - 330ml | £4.00 |

SOFT DRINKS

Ask Your Server For Our Latest Selection

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| ORANGE JUICE 'FRESHLY SQUEEZED FOR YOU' | £4.50 |
| SELECTION OF JUICES AVAILABLE | £3.50 |
| COKE - DIET COKE - ORANGINA - APPLTISER | |
| LEMONADE | £2.50 |
| FEVER TREE INDIAN TONIC WATER | £2.50 |
| SODA WATER | £2.50 |
| STILL OR SPARKLING WATER - 750ml | £3.50 |
| STILL OR SPARKLING WATER - 330ml | £2.50 |
| KTea LOCALLY MADE A drink produced by fermenting sweet tea
with a culture of yeast and bacteria | £4.50 |

CRÊPE MAISON

Bistro & Pâtisserie

CRÊPERIE
Crêpes et Galettes

Saladerie

Fabrication Artisanale

Fromagerie - Charcuterie

Café & Thé Gourmand

Gâteaux

Quiche - Boulangerie

Cidres Traditionnels

Breton / Normand

Cave à Vins

Follow us



FOOD ALLERGEN CONCERNS

We cannot guarantee that there is no cross contamination of allergens as we have an open kitchen and preparation area. We do however do our best to adapt our dishes to accommodate dietary needs and restrictions. Discretionary service charge of 10% will be added to your bill for tables of 10 people and above 12.5%.