

If you wish to see a product, do not hesitate to ask and we will show it to you.

Enjoy your meal.



Crêperie La Clé des Champs



**100% Organic
Homemade
with local products**

*The entire menu is organic except for several alcoholic drinks
which are indicated by a red asterisk (*).*

Aperitives

* Ricard - 2cl	3,20 €
Breton Kir with cider - 8cl	3,60 €
Kir with white wine - 8cl	3,90 €
* Pommeau de Bretagne - cider brandy and fresh apple juice - 6cl	3,90 €
* Chouchenn - Breton honey wine - 6cl	3,90 €
Muscat de Rivesaltes A.O.C.- 6cl	3,90 €
* Kir chouchenn - with honey wine - 8cl	4,30 €
“Viviane” homemade Cocktail with fruit juices- NO ALCOOL - 6cl	5,90 €
“Origan” homemade cocktail with alcool - 6cl	6,90 €
Whisky blended Highland Harvest scotch - 4cl	6,90 €

Water, fruit juice...

50 cl 100 cl

Plancoët still water	3,00 €	4,00 €
Badoit sparkling water	3,50 €	4,50 €
Apple juice Les Vergers del’Ille a glass of 25cl	2,70 €	
Old-style lemonade B Vitalia a glass of 25cl	2,90 €	
Diabolo fruit lemonade - mint, strawberry or lemon 25cl	3,20 €	
Orange juice a glass of 25cl	3,20 €	
Organic Cola 33cl	3,90 €	
Apibul, sparkling apple juice, 75cl	9,90 €	

Ciders

Les Vergers de l’Ille, dry or medium-dry, 75cl	10,00 €
Les Vergers de la ferme, dry, 75cl	10,00 €
a glass of dry 18cl	2,90 €
a jug of dry 50cl	6,80 €
Côteaux Nantais, sweet, 75cl	13,10 €
a glass of sweet 18cl	3,30 €
a jug of sweet 50cl	8,90 €
Cider “Carpe Diem” made by Éric Baron, sweet, 75cl	17,90 €
<i>This exceptional cidre has been stored in the cellars of the Elysée since 1997.</i>	
Sydre “Argelette” made by Éric Bordelet, old traditional cider, 75cl	16,90 €
Pear “Authentique” cider, 75cl	16,90 €

Wines

<i>To the jug</i> : glass red, rosé or white	12cl	25cl	50cl
I.G.P. pays d’Hérault, Le Petit Roubié	2,90 €	5,40 €	10,40 €

To the bottle 75 cl :

RED, A.O.C. Bordeaux Château Couronneau	19,90 €
ROSÉ, Vin de Pays du Var, Domaine Pinchinat	17,90 €

Beers

Coreff, belgian, ale or lager 33cl. 5,90 €

According to the seasons (read on the slate) :

a plate of raw seasonal vegetables in summer or a bowl of soup in winter...

plate or bowl 4,10 €

Menus

Country Menu 13,90 €

service from Tuesday to Saturday lunchtime

Glass of cider

Galette complete or **“Courti”**

Crêpe with Butter and sugar or chocolate or dish with one ice cream

Clé des champs Menu 27,90 €

service lunchtime and evening

Breton Kir with cider or Kir with white wine

glass of cider

Galette Super or Gobino

Crêpe “La Clé des Champs” or “Marie-Galante” or tropical cup

Under 25 years Menu 16,90 €

service lunchtime and evening

glass of old-style lemonade or a glass of apple juice

Galette Complète or “Birette”

Crêpe Homemade caramel sauce with salted butter or chocolate

Children’s Menu 10,90 €

service lunchtime and evening

glass of cordial

Galette ham and emmental cheese or ham and egg or egg and emmental cheese

scoop of ice cream (*chocolate, caramel with salted butter or strawberry*)

Salads

Parme ham, potatoes, fried egg, green salad 14,90 €

Galettes

Butter	3,30 €
Egg	4,50 €
Emmental cheese	4,70 €
Two cheeses made from cows milk "Mondevert" and emmental cheese	5,90 €
Ham	5,90 €
«Andouille»	5,90 €
egg, emmental cheese	5,90 €
Mushroom and fresh cream	6,40 €
Onions, egg, emmental cheese	6,90 €
Ham, egg	6,90 €
Ham, emmental cheese	7,90 €
goat's cheese, egg and mushroom	9,90 €
goat's cheese and ewe's cheese	5,90 €
Complète : Ham, egg, emmental cheese	9,20 €
Andouille, egg, emmental cheese	10,20 €

Specialities :

"Follets"

mushrooms, onions, egg, fresh cream 7,50 €

"Courti"

vegetarian savoury pancake with seasonal vegetables 7,90 €

"Courtitom"

vegetarian savoury pancake with seasonal vegetables and ewe's cheese 9,90 €

extra egg 1,50 €

"Birette"

«andouille», goat's cheese and honey 9,90 €

"Houpou"

bacon, onions, egg, cheese "Mondevert" 11,90 €

"Super"

Ham, mushrooms, egg, emmental cheese, fresh cream 11,90 €

"Gobino"

smoked salmon , lemon flavoured fresh cream 11,90 €

"Eukiérou"

Parme ham, "Mondevert" cheese, potatoes 12,90 €

"L'alpage"

Parme ham, ewe's cheese, egg 12,90 €

"L'escargotière"

Snail and fried mushrooms with algae butter. 14,90 €

Green salad, served in a bowl 2,10 €

Crêpes

Butter or sugar	3,30 €
Butter, sugar	3,50 €
Butter and brown cane sugar	3,70 €
Butter, sugar, cinnamon	4,00 €
Honey	4,80 €
Chocolate	4,80 €
Butter, sugar, whipped cream	5,60 €
Honey, lemon juice	5,90 €
Fruit jam (perry or strawberry)	5,90 €
Paste milk chocolate spread	5,90 €
Chestnut cream	5,90 €
Homenade lemon cream	5,90 €
Butter, sugar flambé in cider brandy*, dark rum or Grand Marnier Red*	6,80 €
Homemade caramel sauce with salted butter	6,90 €
Extras : whipped cream	2,10 €
ice cream or sorbet	3,20 €
flambé liqueur	3,20 €

Specialities :

“Louna”

Butter and brown cane sugar, apricot ice cream and whipped cream 7,90 €

“Lipouz”

caramel sauce made from salted butter, chocolate, whipped cream 9,90 €

“Axel”

Fruit jam perry, scoop chocolate and whipped cream. 9,90 €

“Romane”

Fruit jam strawberry, scoop raspberry and whipped cream. 9,90 €

“La Clé des Champs”

Apples, caramel sauce made from salted butter, vanilla ice cream and whipped cream 10,90 €

“Marie-Galante”

Banana, chocolate, tropical mango-passion ice cream, grated coconut, whipped cream 10,90 €

“Tiramisu”

Vanilla ice cream and scoop chocolate, coffee sauce and whipped cream 10,90 €

“Exotique”

Butter and brown cane sugar, peach in syrup, scoop tropical mango-passion and whipped cream. 10,90 €

“Piton des neiges”

Chestnut cream, whipped cream and flambé in Grand Marnier rouge* 10,90 €

“Sévigné”

Pear in syrup, chocolate ice cream, caramel sauce, whipped cream and grilled almonds 11,90 €

Ice creams

Ice cream : Vanilla, chocolate, coffee, almond, caramel with salted butter

Sorbet : strawberry, raspberry, apricot, tropical mango-passion

Dish with 2 scoops	5,90 €
Dish with 3 scoops	8,40 €
Extras : whipped cream	2,10 €

Café liegeois or **Chocolat liegeois** or **Caramel liegeois** 7,80 €

2 scoops coffee, coffee sauce, whipped cream or 2 scoops chocolate, chocolate sauce, whipped cream or 2 scoops caramel, caramel sauce, whipped cream

La rosa bianca 2 scoops strawberry / raspberry, chocolate sauce, whipped cream 8,10 €

Dame blanche 2 scoops vanilla, chocolate sauce, whipped cream 8,10 €

Peach melba 10,90 €

Peachs in syrup, 1 scoop dark chocolate and 1 scoop vanilla ice cream, caramel sauce and whipped cream

Banana split 10,90 €

3 scoops : vanilla, chocolate, strawberry, half-banana, chocolate sauce, whipped cream

Tropical cup 10,90 €

1 scoop almond, 1 scoop apricot and 1 scoop tropical mango-passio, chocolate sauce and whipped cream

Coffee

Espresso	2,00 €
Espresso-cream	2,20 €
Decaffeinated	2,40 €
Large coffee	3,90 €

Herbal teas

In a bag :

Hibiscus	2,90 €
Digestive	2,90 €
Good Night	2,90 €

Teas

Earl Grey	2,90 €
Green Darjeeling with mint	2,90 €
Red Rooibos decaffeinated	2,90 €

Digestives

* Breton cider brandy 4cl	5,50 €
Cognac V.S. 4cl	6,00 €
Dark rum 4 cl	6,00 €
* Red Grand Marnier 4 cl	5,50 €