

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**



**Homemade  
with local products**

## Aperitives

* Ricard - 2cl . . . . .	3,40 €
Breton Kir with cider - 8cl . . . . .	3,90 €
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 . . . . .	4,50 €
“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 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, 75cl . . . . .	10,50 €
Les Vergers de l’Ille, medium-dry, 75cl . . . . .	10,50 €
Les Vergers de la ferme, dry, 75cl . . . . .	10,00 €
a glass of dry 18cl . . . . .	2,90 €
a jug of dry 50cl . . . . .	6,90 €
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 . . . . .	18,90 €
<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 . . . . .	17,90 €
Pear “Authentique” cider, 75cl . . . . .	17,90 €

## Wines

<i>To the jug : glass</i> 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 . . . . .	20,90 €
ROSÉ, Vin de Pays du Var, Domaine Pinchinat . . . . .	18,90 €

## Beers

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

## Menus

**Country Menu** 13,90 €

*service from Tuesday to Saturday lunchtime*

Glass of cider or apple juice

Galette complete or "**Courti**"

Crêpe with Butter and sugar or dish with one ice cream

**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, vanilla or perry*)

## Salads

Coppa, potatoes, fried egg, green salad . . . . . 14,90 €

smoked salmon, lemon flavoured, fresh cream, green salad . . . . . 14,90 €

## Galettes

Butter . . . . .	3,30 €
Egg . . . . .	4,70 €
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 €
goat's cheese and ewe's 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 €
<b>Complète</b> : Ham, egg, emmental cheese . . . . .	9,20 €
Andouille, egg, emmental cheese . . . . .	9,90 €

## Specialities :

### **"Follets"**

mushrooms, onions, egg, fresh cream . . . . . 7,90 €

### **"Courti"**

vegetarian savoury pancake with seasonal vegetables . . . . . 7,90 €

### **"Courtitom"**

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

extra egg . . . . . 1,60 €

### **"Birette"**

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

### **"Chorriquet"**

Ham, egg, potatoes with algae butter. . . . . 9,90 €

### **"Jetins"**

delicatessen of the moment, egg, fresh cream, potatoes . . . . . 10,90 €

### **"Courtijambon"**

vegetarian savoury pancake with seasonal vegetables, ham and fresh cream . . . . . 10,90 €

### **"Portun"**

delicatessen of the moment, 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 €

### **"Boudics"**

Coppa, "Mondevert" cheese, potatoes . . . . . 12,90 €

### **"Begul"**

Coppa, ewe's cheese, egg . . . . . 12,90 €

### **"L'escargotière"**

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

**Green salad**, served in a bowl . . . . . 2,20 €

## Crêpes

Butter or sugar . . . . .	3,30 €
Butter, sugar . . . . .	3,50 €
Butter and brown cane sugar . . . . .	3,70 €
Butter, sugar, cinnamon . . . . .	4,00 €
Honey . . . . .	4,90 €
Chocolate . . . . .	4,90 €
Butter, sugar, whipped cream . . . . .	5,60 €
Honey, lemon juice . . . . .	5,90 €
Fruit jam . . . . .	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* . . . . .	6,90 €
Homemade caramel sauce with salted butter . . . . .	6,90 €
Extras : whipped cream . . . . .	2,10 €
ice cream or sorbet . . . . .	3,20 €
flambé liqueur . . . . .	3,40 €

## Specialities :

### **“Corrics”**

Butter and sugar, quince ice cream and whipped cream . . . . . 7,90 €

### **“Lipouz”**

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

### **“Romane”**

Fruit jam, one scoop of ice cream 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 €

### **“Piton des neiges”**

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

### **“Korandon”**

Banana, chocolate ice cream, caramel sauce, whipped cream and grilled almonds . . . . . 10,90 €

### **“Celtique”**

Apples, honey, vanilla ice cream and chouchenn. . . . . 11,90 €

## Ice creams

Ice cream : Vanilla, chocolate, caramel with salted butter

Sorbet : quince, raspberry, tropical mango-passion, perry, coconut

Dish with 1 scoop . . . . .	3,50 €
Dish with 2 scoops . . . . .	6,00 €
Dish with 3 scoops . . . . .	7,50 €
Extras : whipped cream . . . . .	2,10 €

**Chocolat liegeois** or **Caramel liegeois** . . . . . 7,90 €

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

**Dame blanche** 2 scoops vanilla, chocolate sauce, whipped cream . . . . . 8,30 €

**“La praline”** . . . . . 9,90 €

1 scoop perry and 1 scoop praline, chocolate sauce, whipped cream

**Tropical cup** . . . . . 10,90 €

Banana, 1 scoop coconut and 1 scoop tropical mango-passion, chocolate sauce and whipped cream

**“La normande”** . . . . . 10,90 €

Banana, 2 scoops of vanilla, caramel sauce made from salted butter and whipped cream

## Coffee

Espresso . . . . . 2,10 €

Long coffee . . . . . 2,20 €

Espresso-cream . . . . . 2,30 €

Decaffeinated . . . . . 2,40 €

Long decaffeinated . . . . . 2,40 €

## 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 €

\* Get 27 4cl . . . . . 5,50 €

\* Red Grand Marnier 4 cl . . . . . 5,50 €

Dark rum 4 cl . . . . . 6,00 €