

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 €	4,50 €
Badoit sparkling water	3,50 €	5,00 €
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 €
This exceptional cidre has been stored in the cellars of the Elysée since 1997.	
Sydre “Argelette” made by Éric Bordelet, old traditional cider, 75cl	17,90 €
Pear “Authentique” cider, 75cl	17,90 €

Wines

To the jug : 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	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

Galette complete

Crêpe with Butter and sugar

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 raspberry)

Salads

“**Fanch**” Coppa, potatoes, fried egg, green salad 14,90 €

“**Tristan**“ smoked salmon, lemon flavoured, fresh cream, green salad 14,90 €

Galettes

Butter	3,30 €
Egg	4,70 €
Emmental cheese	4,70 €
Ham	5,90 €
«Andouille»	5,90 €
Mushroom and fresh cream	6,40 €
Two cheeses made from cows milk “Mondevert” and emmental cheese	6,90 €
Ham, egg	6,90 €
Ham, emmental cheese	7,90 €
goat’s cheese, egg and mushroom	7,90 €
goat’s cheese and ewe’s cheese	8,90 €
Compleète : Ham, egg, emmental cheese	9,30 €
Andouille, egg, emmental cheese	9,90 €

Specialities :

“Erwann” mushrooms, onions, egg, fresh cream	7,90 €
“Armel” vegetarian savoury pancake with seasonal vegetables	7,90 €
“Tilio” vegetarian savoury pancake with seasonal vegetables and ewe’s cheese extra egg	9,90 € 1,60 €
“Ronan” «andouille», goat’s cheese and honey	9,90 €
“Alan” Bacon, egg, potatoes with algae butter.	10,90 €
“Corentin” vegetarian savoury pancake with seasonal vegetables, ham and fresh cream	10,90 €
“Arthus” Bacon, onions, egg, cheese “Mondevert”	11,90 €
“Pol” Bacon, egg, fresh cream, potatoes	11,90 €
“Yann” Ham, mushrooms, egg, emmental cheese, fresh cream	11,90 €
“Gael” smoked salmon , lemon flavoured fresh cream	11,90 €
“Malo” Coppa, “Mondevert” cheese, potatoes	12,90 €
“Kylian” Coppa, ewe’s cheese, egg	12,90 €
“Evan” 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, 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 flambéed 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 €
flambéed liqueur	3,40 €

Specialities :

“Louane”	
Butter and sugar, praline ice cream and whipped cream	8,20 €
“Maelys”	
Chocolate, vanilla ice cream and whipped cream	9,50 €
“La Clé des Champs”	
Apples, caramel sauce made from salted butter, vanilla ice cream and whipped cream	10,90 €
“Hermine”	
Banana, chocolate, tropical mango-passion ice cream, grated coconut, whipped cream	10,90 €
“Enora”	
Banana, chocolate ice cream, caramel sauce made from salted butter, whipped cream and grilled almonds	10,90 €
“Nolwenn”	
Apples, honey, vanilla ice cream and chouchenn.	11,90 €

Ice creams

Ice cream :Vanilla, chocolate, caramel with salted butter, Praline

Sorbet : raspberry, tropical mango-passion

Dish with 1 scoop	3,50 €
Dish with 2 scoops	5,50 €
Dish with 3 scoops	7,00 €
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 made from salted butter, whipped cream

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

“Yuna” 9,90 €

1 scoop raspberry and 1 scoop praline, caramel sauce made from salted butter,
whipped cream

“Soizic” 10,90 €

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

Coffee

Espresso	2,10 €
Long coffee	2,20 €
Espresso-cream	2,30 €
Decafeinated	2,40 €
Long decafeinated	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 decafeinated	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 €