

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	3,50 €
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 €
* Kir chouchenn - with honey wine - 8cl	4,90 €
"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	3,50 €	5,00 €
Badoit sparkling water	4,00 €	5,50 €
Apple juice Les Vergers de l'Ille a glass of 25cl	2,90 €	
Old-style lemonade a glass of 25cl	3,10 €	
Diabolo fruit lemonade - mint, strawberry or lemon 25cl	3,90 €	
Orange juice a glass of 25cl	3,90 €	
Organic Cola 33cl	4,90 €	
Apibul, sparkling apple juice, 75cl	11,90 €	

Ciders

Les Vergers de l'Ille, dry, 75cl	10,90 €
Les Vergers de l'Ille, medium-dry, 75cl	10,90 €
Les Vergers de la ferme, dry, 75cl	10,90 €
a glass of dry 18cl	3,20 €
a jug of dry 50cl	7,60 €
Cidrerie de brocéliande, sweet, 75cl	14,20 €
a glass of sweet 18cl	3,60 €
a jug of sweet 50cl	9,70 €
Cider "Carpe Diem" made by Éric Baron, sweet, 75cl	19,90 €
This exceptional cidre has been stored in the cellars of the Elysée since 1997.	
Sydre "Argelette" made by Éric Bordelet, old traditional cider, 75cl	18,90 €
Pear "Authentique" cider, 75cl	18,90 €

Wines

To the jug : glass red, rosé or white	12cl	25cl	50cl
I.G.P. pays d'Hérault, Le Petit Roubié	3,20 €	5,90 €	11,50 €

To the bottle 75 cl :

RED, A.O.C. Bordeaux Château Couronneau	21,90 €
ROSÉ, Vin de Pays du Var, Domaine Pinchinat	19,90 €

Beers

belgian, ale or lager 33cl. 6,90 €

Menus

Country Menu 14,90 €

service from Tuesday to Saturday lunchtime

Glass of cider

Galette complete

Crêpe with Butter and sugar

Children's Menu 11,90 €

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 salad15,90 €

“**Tristan**“ smoked salmon, lemon flavoured, fresh cream, green salad15,90 €

Galettes

Butter	3,50 €
Egg	4,90 €
Emmental cheese	4,90 €
Ham	6,40 €
«Andouille»	6,40 €
Ham, egg	7,60 €
Ham, emmental cheese	7,60 €
goat's cheese, egg and mushroom	8,70 €
goat's cheese and ewe's cheese	9,90 €
Complète : Ham, egg, emmental cheese	9,90 €
Andouille, egg, emmental cheese	9,90 €

Specialities :

“Erwann”	
mushrooms, onions, egg, fresh cream	8,80 €
“Armel”	
vegetarian savoury pancake with seasonal vegetables	8,80 €
“Tilio”	
vegetarian savoury pancake with seasonal vegetables and ewe's cheese	10,90 €
extra egg	1,80 €
“Ronan”	
«andouille», goat's cheese and honey	10,90 €
“Corentin”	
vegetarian savoury pancake with seasonal vegetables, ham and fresh cream	11,90 €
“Arthus”	
Bacon, onions, egg, cheese “Mondevert”	12,90 €
“Yann”	
Ham, mushrooms, egg, emmental cheese, fresh cream	12,90 €
“Gael”	
smoked salmon , lemon flavoured fresh cream	12,90 €
“Malo”	
Coppa, “Mondevert” cheese, potatoes	13,90 €
“Kylian”	
Coppa, ewe's cheese, egg	13,90 €
“Pol”	
Bacon, egg, fresh cream, potatoes	13,90 €
Green salad , served in a bowl	2,30 €

Crêpes

Butter or sugar	3,50 €
Butter, sugar	3,90 €
Butter, sugar, cinnamon	4,90 €
Honey	5,90 €
Chocolate	5,90 €
Butter, sugar, whipped cream	5,90 €
Honey, lemon juice	6,50 €
Fruit jam	6,50 €
Paste milk chocolate spread	6,50 €
Chestnut cream	6,50 €
Homenade lemon cream	6,50 €
Butter, sugar flambéed in cider brandy*, dark rum or Grand Marnier Red*	7,60 €
Homemade caramel sauce with salted butter	7,60 €
Extras : whipped cream	2,30 €
ice cream or sorbet	3,50 €
flambéed liqueur	3,70 €

Specialities :

“Uriell”

Lemon juice, praline ice cream and whipped cream 9,90 €

“Maelys”

Chocolate, vanilla ice cream and whipped cream 10,40 €

“La Clé des Champs”

Apples, caramel sauce made from salted butter, vanilla ice cream and whipped cream 11,90 €

“Hermine”

Banana, chocolate, tropical mango-passion ice cream, grated coconut, whipped cream 11,90 €

“Enora”

Banana, chocolate ice cream, caramel sauce made from salted butter, whipped cream and grilled almonds 11,90 €

“Tifenn”

Fruit jam, pistachio ice cream, whipped cream and grilled almonds 11,90 €

Ice creams

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

Sorbet : raspberry, tropical mango-passion

Dish with 1 scoop	3,80 €
Dish with 2 scoops	5,90 €
Dish with 3 scoops	7,70 €
Extras : whipped cream	2,30 €

Chocolat liegeois or **Caramel liegeois** 8,90 €

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 9,20 €

“Yuna” 10,90 €

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

“Soizic” 11,90 €

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

Coffee

Espresso	2,30 €
Long coffee	2,40 €
Espresso-cream	2,50 €
Decafeinated	2,60 €
Long decafeinated	2,70 €

Herbal teas

In a bag :

Hibiscus	3,20 €
Digestive	3,20 €
Good Night	3,20 €

Teas

Earl Grey	3,20 €
Green Darjeeling with mint	3,20 €
Red Rooibos decafeinated	3,20 €

Digestives

* Breton cider brandy 4cl	6,00 €
* Get 27 4cl	6,00 €
* Red Grand Marnier 4 cl	6,00 €
Dark rum 4 cl	6,50 €