

Les Menus du Pot O'Lait

Monday to Friday Menus (except on Bank holidays)
Only at Lunch time (11 am to 2.30 pm)

Le Menu déjeuner

17,90 € with coffee 18,90 €

One galette

Verdurette : eggs, ham, salad

Spéciale : eggs, cheese

Mixte : ham, cheese

Complète : eggs, ham and cheese

Ile-de-France : fresh mushrooms, sour cream

Capucin : Auvergne blue cheese, ham, sour cream

Popeye : Spinach, egg, sour cream

One crêpe

The butter and sugar

Nid d'abeille : butter, honey

Valaisanne : chocolate or Nutella

Citron : lemon juice, sugar

Grand'Mère : jam (strawberry, orange, bilberry, apricot, rhubarb, figs)

One drink

Bolée cidre 25 cl - Evian 50 cl - Coca-Cola 33 cl - Jus de pomme 25 cl - Perrier 33 cl

L'Express

15,00 €

One galette

Mixte : ham, cheese

Spéciale : eggs, cheese

Composée : eggs, ham

One crêpe

The butter and sugar

Citron : lemon juice, Sugar

Valaisanne : chocolate or Nutella

and

One apple juice OR one coffee

Le Menu enfant

13,00 €

(Children under 12)

One dish

One ham galette or cheese galette OR ham or minced meat and sautées potatoes

One dessert

Butter and sugar crêpe or Nutella OR 2 scoops of ice cream

One drink

Orange, apple or apricot juice, sirop with water

Soups (in season)

Vegetable soup «in season» (emmental cheese, croûtons) 9,00 €

MENUS CAN NOT BE CHANGED

Galettes de sarrasin (buckwheat flour) au beurre demi-sel

Galette nature au beurre salé (plain galette with salted butter) 4,00 €	Galette au jambon (ham) 7,00 €
Galette du Jour (today's special) 13,00 €	Galette aux oignons (onions) 7,00 €
Galette œuf (eggs) 7,00 €	Galette au fromage (cheese) 7,00 €
Galette composée (ham and eggs) 9,00 €	Galette spéciale (eggs, cheese) 9,00 €
Galette complète (ham, cheese, eggs) 11,00 €	Galette mixte (ham, cheese) 9,00 €

Add some ingredients: 2,00 € per item, except chicken, salmon, minced meat, andouille de Guéméné (sausage), Grisons dried meat, Montbéliard sausage: 4,00 €

Galettes de sarrasin du Pot O'Lait au beurre demi-sel

La Savoyarde Grisons dried meat, raclette, potatoes, pickles 15,00 €	La Popeye Spinach, egg, sour cream, goat cheese 12,00 €
La Paysanne Eggs, cheese, fried onions, potatoes, smoked pork belly 15,00 €	La Végétale Eggplant, tomatoes, fried onions, cheese 12,00 €
La Nordique Smoked salmon, lemon, sour cream 16,00 €	La Capucin Ham, Bleu d'Auvergne (blue cheese), sour cream, salad 12,00 €
La Western Eggs, cheese, minced meat, tomatoes, fried onions 15,00 €	La Fermière Cheese, sour cream, chicken, pepper, Provençal herbs, tomatoes, salad 15,00 €
La Chouans Ham, andouille de Guéméné (sausage), eggs, cheese, mushrooms 15,00 €	La Méridionale Potatoes, cheese, Provençal herbs, tomatoes, fried onions, marinated anchovies, salad 13,00 €
La Galette du Port Scallops, shrimps, fresh mushroom, sour cream 15,00 €	La Montbéliard Montbéliard sausage, fresh mushrooms, sour cream 13,00 €
La Morbihannaise Andouille de Guéméné (sausage), apples 13,00 €	La Guéméné Andouille de Guéméné (sausage), onions, traditional mustard sauce 12,00 €
La Robiquette Warm goat cheese, sour cream, smoked pork belly, salad 13,00 €	L'Île de France Fresh mushrooms, sour cream 10,00 €
La Verdurette Eggs, ham, green salad 11,00 €	Chorizo Chorizo, egg, cheese, fresh grilled pepper, Provençal herbs 13,00 €
La Super Complète Eggs, ham, cheese and choice of mushrooms plus sour cream or fried onions or tomatoes 13,00 €	La Provence Eggs, tomatoes, fried onions, tuna, olives, lemon 14,00 €
La Seguin Warm goat cheese, nuts, fig jam, grated apple 13,00 €	La Quiberonnaise Sardines filets marinated in basil, potatoes, cooked tomatoes 14,00 €

ALL OUR GALETTES ARE GLUTEN FREE

Salades gourmandes

Salade Campagnarde Salad, smoked pork belly, potatoes, corn, tomatoes, boiled egg 16,00 €	Tomates et Mozzarella, basil 9,00 €
Salade Végétarienne Salad, potatoes, carrots, tomatoes, beetroot, cucumber 16,00 €	Salade Italienne Salad, tomatoes, Parma ham, olives 16,00 €
Salade Marie Galante Green salad, smoked salmon, avocado, tomatoes, lemon 16,00 €	Salade Exotique Salad, tomatoes, pineapple, tuna, corn 16,00 €
Salade Chicken Grilled chicken, corn, tomatoes, green salad, potatoes 16,00 €	Salade Fromagère Salad, tomatoes, smoked pork belly, goat cheese, honey 16,00 €
	Salade verte et Tomates 7,00 €
	Salade verte 4,00 €

Crêpes de froment au beurre demi-sel

Today's special 9,00 €	La Miel-Citron - Honey, butter, lemon 7,00 €
Salted butter crêpe 4,00 €	La Hérisson - Pine nuts, praliné ice cream, hot chocolate, whipped cream 9,00 €
La Valaisanne - Chocolate or Nutella 6,00 €	La Valentine - Strawberry or raspberry ice cream, whipped cream, almonds 9,00 €
La Chocolat-Chantilly (whipped cream) 7,50 €	La Duchesse - Caramelized apples, rum marinated raisins, hot chocolate 9,00 €
L'Oncle Sam - Chocolate, coconut 7,50 €	La Mono Gaga - Coconut ice cream, hot chocolate, whipped cream, grated coconut 9,00 €
La Cannelle - Butter, sugar, cinnamon 5,50 €	La Pêcheresse - Butter stir fried peach, vanilla ice cream, chocolate, whipped cream 9,00 €
La Banane - Butter stir fried banana, chocolate or Nutella 8,00 €	La Cévenole - Chestnut cream, whipped cream 8,00 €
La Nid d'Abeille - Honey, butter 6,00 €	La Citron - Sugar, lemon to squeeze 5,00 €
La Martiniquaise - Vanilla, butter stir fried banana, hot chocolate, whipped cream 9,00 €	La Caramel - Caramel, home made salted butter, roasted almond 8,50 €
L'Ecureuil - Praliné ice cream, crème praliné, hazelnut 9,00 €	La Williams - Butter stir fried pears, chocolate, vanilla ice cream, whipped cream 9,00 €
La Bécassine - Pistachio ice cream, orange zest, hot chocolate, whipped cream 9,00 €	La Grand'mère - Choice of jams: apricot, strawberry, orange, bilberry, raspberry, figs, rhubarb 6,00 €
L'Acadienne - Mapple sirop 7,00 €	
La Pomme Caramel - Salted butter, apple and caramel 8,50 €	
La Côte d'Ivoire - Butter stir fried pineapple, rum raisin ice cream, caramel, whipped cream 9,00 €	

OUR CHOCOLATE IS MELTED AT THE PREMISES SUPPLEMENT OF HOME MADE WHIPPED CREAM: 1,90 €

Crêpes flambées au beurre demi-sel

La Flambée - Choice of: rum, Calvados, Grand Marnier, Cognac, Cointreau 7,00 €	L'Ecossaise - Orange marmelade, Whisky 9,00 €
La Créole - Banana, hot chocolate, almonds, rum 9,00 €	La Chocorange - Orange marmelade, hot chocolate, Grand Marnier 9,00 €
La Normande - Caramelized apple, Calvados 9,00 €	La Chocopoire - Butter stir fried pears, hot chocolate, Cognac 9,00 €
L'Exotique - Butter stir fried pineapple, marinated raisins, rum 9,00 €	La Ruche - Honey, roasted almonds, Cognac 9,00 €

Coupes glacées

Coupe - Choose 1 scoop 3,00 €	Café ou chocolat liégeois 8,00 €
Coupe - Choose 2 scoops 6,00 €	Coupe des îles - 3 scoops: rum and raisin/ mango/passion fruit, raisins marinated in rum, whipped cream 9,00 €
Coupe - Choose 3 scoops 7,00 €	La Brésilienne - 3 scoops: coffee/chocol praliné, hot chocolate, whipped cream 9,00 €
La Mamie Tatin - 2 scoops: vanilla/ caramel, caramelized apple, whipped cream 9,00 €	La Colonel - 2 scoops: lime sherbet, vodka 9,00 €
La Montagnarde - 3 scoops: praliné/vanilla/ caramel, hot chocolate, pignons, whipped cream 9,00 €	La Bretonne - 2 scoops: salted butter caramel ice cream with sauce homemade caramel praline chantilly 9,00 €
Pêche Melba - 2 scoops: vanilla, peach in sirop, strawberry sauce, whipped cream 8,00 €	Coupe After Eight - 3 scoops: chocolate/mint/chocolate, hot chocolate 8,00 €
Poire Belle Hélène - 2 scoops: vanilla, pear in sirop, hot chocolate, whipped cream 9,00 €	Coupe Fruits rouges - 3 scoops: strawberry/blackcurrant/raspberry, strawberry coulis, whipped cream 9,00 €
Dame Blanche - 2 scoops: vanilla, hot chocolate, whipped cream 8,00 €	Coupe Pirate - 3 scoops: chocolate/pistachio/coconut, hot chocolate, whipped cream, grated coconut 9,00 €
Banana Split - 3 scoops: strawberry/ chocolate/vanilla, banana, whipped cream 9,00 €	

ICE CREAM & SHERBET FLAVORS

Vanilla, Chocolate, Coffee, Mint chocolate, Caramel, Rum and raisin, Pistachio, Coconut, Strawberry, Passion Fruit, Blackcurrent, Lime, Mango, Praliné, Raspberry...

Apéritifs

Pommeau	6 cl	5,00 €	Ricard	3 cl	5,00 €
Kir Breton	15 cl	5,00 €	Porto	6 cl	5,00 €
<i>Apple cider + blackcurrant, peach, blackberry, raspberry, chestnut liqueur</i>					
Kir Nantais	15 cl	5,00 €	Martini	6 cl	5,00 €
<i>Blackcurrant, peach, blackberry, raspberry, chesnut liqueur</i>					
			Whisky	5 cl	7,00 €

Boissons (sans alcool)

Coca-Cola, Coca Zéro, Coca-Cola light	33 cl	4,50 €	Jus de fruit : <i>apricot, apple, orange, pineapple</i>	25 cl	4,50 €
Breizh Cola	33 cl	4,50 €	Ice Tea	25 cl	4,50 €
Orangina	25 cl	4,50 €	Fermented Milk	25 cl	4,50 €
Evian	50 cl	4,50 €	Limonade	25 cl	4,00 €
Perrier	33 cl	4,50 €	Diabolo		
Badoit	50 cl	4,50 €	<i>sirop au choix</i>	25 cl	4,50 €
Jus d'orange frais pressé	33 cl	6,00 €	Sirop à l'eau	25 cl	2,50 €
<i>Choice of strawberry, grenadine, mint sirop</i>					

Côté Cidres (Apple and Pear Ciders)

	Bouteille 75 cl	1/2 Bouteille 37,5 cl	Bolée 25 cl
Cidre Sorre Brut	14,00 €		5,00 €
Cidre Sorre Doux	14,00 €		5,00 €
Château Lézergué Brut	14,00 €		5,00 €
Cidre Sorre Brut ou Doux		7,00 €	
Kerne artisanal	16,00 €	8,50 €	5,50 €
Poiré Sorre	16,00 €		

Côté Vins (Wines)

	Bouteille 75 cl	1/2 Bouteille 37,5 cl	Verre 18 cl
Blanc <i>Muscadet « Sauvion du Cléray »</i>	20,00 €	11,00 €	6,00 €
Rosé <i>Côtes-de-Provence « Golfe de Saint-Tropez »</i>	20,00 €	11,00 €	6,00 €
Rouge <i>- Côtes-du-Rhône « Château Saint Roman »</i>	20,00 €	11,00 €	6,00 €
<i>- Chinon « Domaine de la Perrière »</i>	22,00 €	12,00 €	6,50 €

NET PRICES, SERVICE INCLUDED

Bières (Beers)

Heineken	25 cl	5,00 €
1664 - Kronenbourg	25 cl	5,00 €
Lancelot - bière bretonne blonde	33 cl	6,00 €

Digestifs

5 cl - **7,00 €**

Chouchen	Grand Marnier	Calvados
Cognac	Poire	

Hot Drinks

Café bio du Pérou (coffee)	2,50 €
Coffee with milk	4,00 €
Decaffeinated coffee, long coffee	2,50 €
Capuccino	4,50 €
Chocolat à l'ancienne	4,00 €
Chocolat liégeois	4,50 €
Pain tea or flavored	3,50 €
Herb tea	4,00 €

*The batter of our buckwheat galettes is home made.
It contains buckwheat flour, Guérande coarse salt and water.
It is gluten free.*

*The batter of our crêpes is home made too.
It contains wheat flour, eggs, milk and sugar.*

*The high quality of our traditional buckwheat flour and its unique taste
will give you an unforgettable experience of Brittany's exquisite galettes.*

CREDIT CARD FROM 15 EUROS

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www.lepotolait.com