

Apéritifs

Pommeau from Brittany	7 cl	5,50 €	Ricard	3 cl	5,50 €
Kir Breton	7 cl	5,50 €	Martini Red or White	6 cl	5,50 €
Porto	6 cl	5,50 €	The Breton Sangria	18 cl	6,50 €
Kir with White Wine	7 cl	5,50 €	Whisky breton	4 cl	8,90 €

Refreshing drinks

Syrup with water	25 cl	3,00 €	Orangina	25 cl	4,50 €
<i>A choice : strawberry, grenadine, mint</i>					
Lemonade	25 cl	4,00 €	IceTea	25 cl	4,50 €
Fruit juices	25 cl	4,50 €	Minéral water	50 cl	4,50 €
<i>apricot, apple, orange, pineapple</i>					
Diabolo syrup of your choice	25 cl	4,50 €	Sparkling minéral water	50 cl	4,50 €
Coca-Cola, Coca Zéro,	33 cl	4,50 €	Fermented milk	25 cl	5,00 €
Coca-Cola light			Minéral water	100 cl	6,00 €
Breiz Cola	33 cl	4,50 €	Sparkling minéral water	100 cl	6,00 €
			Fresh fruit juice	33 cl	6,00 €

Cider side

	Bottle 75 cl	50 cl	Bowl 25 cl
Cider Sorre "sweet or raw"	15,00 €		5,00 €
Château Lézergué	15,00 €		5,00 €
Cider craft Kerne of the Bigouden Country	16,00 €		6,00 €
Cider sweet or raw house selection		8,00 €	5,00 €
Poiré: pear cider	16,00 €		

Wines from Property

According to our choice: Red, White or Rosé

Verre 10 cl	4,00 €
Verre 18 cl	5,50 €
Pichet 50 cl	14,00 €

Bottled wines

	Bottle 75 cl	1/2 Bottle 37,5 cl
White <i>Muscadet « Sauvion du Cléray »</i>	22,00 €	12,00 €
Rosé <i>Côtes-de-Provence « Golfe de Saint-Tropez »</i>	22,00 €	12,00 €
Red <i>- Côtes-du-Rhône « Château Saint Roman »</i>	22,00 €	12,00 €
<i>- Chinon « Domaine de la Perrière »</i>	24,00 €	13,00 €

Various

	Pitcher 50 cl	Glass 25 cl
Draught beer	8,40 €	4,60 €
Draught beer Picon		4,60 €

Digestifs

5 cl - **6,90 €**

Chouchen	Grand Marnier	Calvados
Cognac	Poire	Manzana

Hot drinks

Coffee or Decaffeinated	2,50 €
Tea	
Verveine, tilleul, tilleul menthe	4,50 €
Coffee with milk	4,50 €
Home made hot chocolate	4,90 €
Fresh mint tea	4,90 €
Plain tea «Mariage Frères»	4,90 €
Capuccino	4,90 €
Coffee and small desserts	9,50 €
Breiz coffee (Breton whisky, coffee, dairy cream)	9,50 €

OPEN EVERY DAY

lunchtime from 11h to 14h30 and evening from 18h to 22h30 on weekdays
weekends without interruption from 11h to 23h on Saturday and from 11h to 22h30 on Sunday

Ty Breiz offers you a takeaway service

Restaurant ticket payments and holiday vouchers are accepted
Carte Bleue starting at 15 euros
The house does not accept checks

*The dough of our buckwheat pancakes is made by us.
It consists of buckwheat flour, coarse salt
from Guérande and water. It is therefore gluten-free.*

*The dough of our wheat pancakes also made
by us consists of flour, eggs, milk and sugar.*

*The quality of our artisanal buckwheat and wheat flour
and their unique tastes will leave you with unforgettable memories
good pancakes and pancakes from Brittany... in Paris...*

ALCOHOL ABUSE IS DANGEROUS FOR HEALTH. TO CONSUME WITH MODERATION.
NET PRICES, SERVICE INCLUDED
CREDIT CARD FROM 15 EUROS. THE HOUSE DOES NOT ACCEPT CHECKS

Crêperie Le Ty Breiz

Established in 1970



52 boulevard de Vaugirard - 75015 Paris

Tél. : 01 43 20 83 72

www.tybreizcreperieparis.fr

The Menus Ty Breiz

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

Lunch menu

19,90 €

One galette

Complète (eggs, ham and cheese)

Vegetarian (eggs, ratatouille)

mixed + green salad (ham, cheese)

Champêtre (mushroom fricassee, scrambled egg, cooked tomato sauce)

Three cheeses + green salad
(assorted goat cheese, blue, emmental; salad and nuts)

Complète breton sausage
(egg, cheese, Breton sausage)

One crêpe

Salted butter sugar

Nutella or chocolat

Fresh lemon

honey

Acadian

(Maple syrup)

La Grand-mère

Jam (apricot, strawberry, orange, Bilberry, raspberry, figs, rhubarb)

One drink

Coca, Ice tea, Juice, Perrier, Demi Plancouet with or without bubble, Bolée de brut

Express

17 €

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

Buckwheat pancakes with semi-salted butter

Galette nature au beurre salé (plain galette with salted butter)	4,50 €	Galette spéciale (eggs, cheese)	9,50 €
Galette du Jour (today's special)	14,00 €	Galette composée (ham and eggs)	9,50 €
Galette œuf (eggs)	8,00 €	Galette mixte (ham, cheese)	9,90 €
Galette jambon ou fromage (ham or cheese)	8,50 €	Galette champignons, emmental (mushrooms, emmental)	9,90 €
Galette aux oignons (onions)	8,50 €	Galette complète (ham, cheese, eggs)	12,00 €

Soups (in season)

Vegetable BIO soup «in season» (Emmental cheese, croûtons)	9,00 €
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Supplements 2.50 € except minced steak, Breton sausage, smoked salmon, andouille and chicken 4.50 €
Vegetable supplements (bowl of hash browns or homemade ratatouille) 4.50 €

Buckwheat pancakes Ty Breiz with semi-salted butter

Vegetarian (egg, homemade ratatouille)	12,00 €	Morbihannaise (chitterling sausage from Guémené, apples caramelised)	14,00 €
Quiberonnaise (spicy sardines, potatoes, cooked tomatoes, lemon)	13,00 €	Popeye (spinach, egg, fresh cream, goat cheese)	14,00 €
Champêtre (mushroom fricassee, scrambled egg, cooked tomatoes)	12,00 €	Seguin (hot goat cheese, walnuts, fig jam, grated apple)	14,00 €
Chorizo (chorizo, egg, cheese, fresh grilled pepper, Provencal herbs)	14,00 €	Fermière (cheese, cream, chicken, peppers, tomatoes, salad)	15,00 €
Cabécou "Garniture froide" (2 cabecou goat cheeses, salad, fresh tomatoes, pine nuts, olive oil)	13,00 €	Boudin with two apples (boudin, hash browns, caramelized apples and green salad)	15,00 €
La Robiquette Warm goat cheese, sour cream, smoked pork belly, salad	14,00 €	Savoyarde (Grisons meat, raclette, potatoes, pickles)	15,00 €
The traditionnal full with Chicken (Eggs, emmental cheese, chicken)	15,00 €	Pancakes bacon and his bowl of green salad (egg, cheese, bacon)	16,00 €
The traditionnal full Guémené (egg, cheese, chitterling sausage from Guémené)	15,00 €	Nordic (smoked salmon, fresh cream)	16,00 €
Paysanne (egg, cheese, fried onions, potatoes, smoked breast)	15,00 €	Western (egg, cheese, chopped steak, tomatoes, fried onions)	16,00 €
Trois fromages (cheese assortment goat, blue, Emmental cheese, salad and nuts)	15,00 €	Harbor (scallops, shrimps, fresh mushrooms, fresh cream)	16,00 €
La 52 (sausage from Brittany, fried potatoes, raclette, fresh cream)	16,00 €	Pancakes' burger (chopped steak 180g, raclette, tomato, pickle, burger sauce, fried egg accompanied by potatoes hash browns and salads)	19,00 €
The traditionnal full Breton Sausage (egg, cheese, Breton sausage)	15,00 €		
The traditionnal full super (egg, ham, cheese and your choice: mushrooms, onions, tomatoes)	15,00 €		
Guémené (chitterling sausage from Guémené, onions, fresh cream, old-fashioned mustard)	14,00 €		

Large exquisite plates

Assiette children (ham or chopped steak, fried potatoes)	11,00 €	Assiette bretonne (Breton sausage with fried potatoes, cabecou, salad, tomatoes, toasted bread)	18,00 €
Assiette de Kergoat (sausage from Guémené fried on fried potatoes, cabecou on toasted bread)	18,00 €	Assiette Anglaise (chopped steak, fried potatoes, egg, bacon, green salad)	18,00 €

Gourmet salads

Green salad	3,00 €	Salad Marie Galante green salad, smoked salmon, avocado, tomato and lemon	17,00 €
Green salad and tomatoes	7,00 €		
Tomatoes and Mozzarella, basil, olive oil	9,00 €	Chicken salad grilled chicken, corn, tomato, salad green potatoes	17,00 €
Campagnarde salad salad, smoked breast, potatoes, corn, tomato, egg	16,00 €	Italian salad salad, tomato, ham of Parma, Grana olives	16,00 €
Vegetarian salad salad, potatoes, carrot, tomato, beetroot, cucumber	16,00 €	Cheese salad salad, tomato, smoked breast, goat cheese, honey	16,00 €
Exotic Salad salad, tomato, pineapple, tuna, corn	16,00 €		

Wheat flour pancakes with semi-salted butter

Salted butter	4,90 €	La Duchesse (caramelized apple, rum pickled raisins, hot chocolate)	9,00 €
La Grand-mère - Jam of your choice: apricot, strawberry, orange, blueberry, raspberry, figs, rhubarb	6,00 €	The Squirrel (hazelnut scoop, nougat cream, hazelnuts)	9,00 €
Lemon (butter, sugar, lemon to squeeze)	6,00 €	Hedgehog (pine nuts, praline ice cream, hot chocolate, chantilly)	9,00 €
Nutella	7,00 €	Chocolate, almonds or nuts	9,00 €
Honey, lemon	8,00 €	Banane (fried in butter), chocolate or Nutella	9,00 €
Acadian (Maple syrup)	7,00 €	Bécassine (pistachio ice cream, orange zest, hot chocolate, whipped cream)	9,00 €
Cévenole (chestnut cream, whipped cream)	8,00 €	Malouine (caramelized apples, caramel sauce salted butter and ice cream «Berthillon»)	9,90 €
Valaisanne (Ty Breiz recipe or melted dark chocolate)	8,00 €	Ty Breiz (applesauce, West Indian ice cream, flaked almonds, whipped cream)	9,90 €
Mono Gaga (coconut ice cream, chocolate hot, whipped cream, grated coconut)	9,00 €	Georgie (chocolate, vanilla ice cream, whipped cream)	9,90 €
Scented applesauce with homemade cinnamon	8,00 €		
Homemade salted butter caramel	8,00 €		
Apple caramel - salted butter	9,00 €		

Blaze pancakes with semi-salted butter

Blaze pancakes (a choice : Rhum, Calvados, Grand Marnier, Cognac, Cointreau)	8,00 €	Créole (banana, hot chocolate, almonds, rum)	9,90 €
Écossaise (Orange marmalade, Whisky)	9,00 €	Exotic (sautéed pineapple with butter, grapes marinated, Rhum)	9,90 €
Ruche (honey, roasted almonds, Cognac)	9,50 €	Suzette (with homemade candied oranges, soaring at the Grand Marnier)	10,50 €
Chocopoire (pear pan-fried with butter, hot chocolate, Cognac)	9,50 €	Normande (butter fried apples, flambé with Calvados, walnuts)	10,50 €

Ice creams "Berthillon" (2 scoops)

Coupe Berthe (2 scoops to choose) (coffee, pistachio, vanilla, strawberry, chocolate, praline, rum-grapes, salted butter caramel, lemon, blackcurrant, pear, passion)	8,90 €	Coupe Colonel (Lemon sorbet, vodka)	12,90 €
Coupe Romaine (strawberry, chocolate, homemade hot chocolate, banana, homemade whipped cream)	12,90 €	Coupe William (pear sorbet, pear alcohol)	12,90 €
		Coupe Catalane (vanilla ice cream, praline, caramel sauce, almonds whipped cream)	12,90 €

Coupes glacées

Coupe Bretonne (salted butter caramel ice cream with sauce homemade caramel praline chantilly)	9,90 €	Dame Blanche (2 scoops: vanilla, chocolate sauce, whipped cream)	9,90 €
Coupe Liégeoise (chocolate ice cream or mocha sauce chocolate or coffee, chantilly)	9,90 €	Banana Split (3 scoops: strawberry / chocolate / vanilla, banana, hot chocolate, whipped cream)	12,90 €
Mamie Tatin (2 scoops: vanilla / caramel, apples caramelized whipped cream)	9,90 €	Red fruit cup (3 scoops: strawberry / blackcurrant / raspberry, strawberry coulis, whipped cream)	12,90 €
Poire Belle Hélène (2 scoops: vanilla, pear in syrup, hot chocolate, chantilly)	9,90 €		

HOMEMADE WHIPPED CREAM SUPPLEMENT: 2,50 €
BUCKLING SUPPLEMENT: 5,00 €
SUPPLEMENT BERTHILLON SCOOP: 4,90 €
OTHER ICE CREAM: 2,50 €

ALL OUR CAKES ARE MADE WITHOUT GLUTEN AND HALF-SALT BUTTER