

# MENU



## BUCKWHEAT GALETTES Gluten free by nature

### COMPLETE GALETTES

Comté & emmental , egg , ham   or chorizo   8,50€  
Comté & emmental , egg , Guémené chitterlings sausage 11€

### RACLETTE GALETTES

Raclette cheese ham  or chorizo   7,50 €  
Raclette cheese Guémené chitterlings sausage 9,00 €

### Our own style GALETTES :

**Flamma style**   : crème fraîche , onions  , bacon strips , comté & emmental  9,50 €

**Réminiscence**  : comté & emmental , chorizo , garlic  8,50 €

**Welsh style** : melted cheddar with beer, ham  : 9,00 € (with an egg  + 1 €)

**Salmon**   : leek fondue   , smoked salmon : 9,00 €  
(+ crème fraîche  : 0,50 €) (+ lemon juice  : 0,50 €)

### Vegetarian GALETTES :

**Claire**  : galette chocolate and fleur de sel  7,50 €

**Cheese Tomato Onion**    : comté-emmental , tomatoes & onions compote    : 8,50 €

**Camembert**  : unpasteurised camembert, apples   mash with vanilla  : 9,00 €

**Goat**  : goat cheese, nuts and dried apricots crushed , buckwheat honey : 9,00 €

**Veggie Flamma style**    : crème , onions  , comté & emmental  : 8,00 €

**Fruits**  : apples   mash with vanilla , buckwheat honey : 7,50 €

**Vegetables**  : comté-emmental , season vegetables  stir fry  : 8,50 €

### DIY GALETTES

**Base (it's the minimum)** : 1 butter galette    4,50 €, now you can add ingredients from the list below :

#### Ingredients ordered by type, 1,00€ each :

Vegetables : buckwheat honey, Espelette chilli pepper 

Cheeses : crème fraîche 

#### Ingredients ordered by type, 2,00€ each :

Vegetables : nuts  and dried apricots  crushed 

Cheeses : comté  & emmental  , onion  with cream , raclette cheese

Non Vegan : Spanish chorizo  , ham  , egg , bacon strips 

#### Ingredients ordered by type, 3,00€ each :

Vegetables : garlic , mushrooms cooked with garlic and parsley butter , tomatoes and onions compote    
, apples   mash with vanilla , leek   fondue , season vegetables   stir fry 

Cheeses : unpasteurised camembert, goat cheese, cancoillotte (tasty cream cheese)

Non Vegan : Guémené chitterlings sausage , brési from Jura, smoked salmon 

## GALETTES OF THE DAY ON SLATE or usually on the mirrors

And if you like as side order, a **SALAD**  **BOWL** : 3 €



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## WHEAT CREPES

### THE CLASSICAL ONES

Butter sugar  : 4 €  
Salted caramel   : 5 €  
Chocolate  : 5 €  
Lemon curd   : 6 €  
Chestnut cream  : 6 €

### OUR SPECIALS

Chocolate Espelette chilli pepper  : 6 € —   
Butter sugar pepper from Malabar  : 5,50 €  
Honey mustard anise  : 5,50 €  
Frangipane (almond-pistachio)   chocolate  : 7 €  
White chocolate raspberry coulis   : 7 €

### THE FLAMBÉ ONES

|                      |                                                                                                                                                                                                                                                                                                                                                                                         |        |
|----------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <u>Ti Punch</u> :    | Lime juice   , sugar  , rum Trois Rivières (Martinique)                                                                              | 8,00 € |
| <u>Grog</u> :        | Buckwheat honey, lemon juice   , rum Trois Rivières (Martinique)                                                                                                                                                      | 8,00 € |
| <u>Jurassienne</u> : | Buckwheat honey, Pontarlier (anise alcohol)                                                                                                                                                                                                                                                                                                                                             | 8,50 € |
| <u>Normande</u> :    | apples   mash with vanilla  , calvados Cinq Autels  | 9,00 € |

### DIY CREPES

**Base** : 1 butter  crêpe 3,50 € (gluten and lactose free option + 1 €), you can add one or more of the following ingredients :

#### Ingredients, 1,00€ each :

Chantilly cream  , lemon juice  , lime juice  , buckwheat honey, sugar , cinnamon , gingerbread spices , flaked almonds

#### Ingredients, 2,00€ each :

Salted caramel  , dark chocolate , white chocolate , cinnamon sugar , gingerbread spices sugar , nuts  and dried apricots  crushed 

#### Ingredients, 3,00€ each :

Banana , chestnut cream , dark chocolate and Espelette chilli pepper  , frangipane (almond & pistachio)  , apples   mash with vanilla , raspberry coulis, lemon curd  , flambée (Calvados , Pontarlier, Rum Grand Marnier or Cointreau)

All our sweet preparations are also available in a buckwheat galette  
for a gourmet gluten free dessert  (+1€)

## CREPES AND DESSERTS OF THE DAY ON SLATE or usually on the mirrors

### HAND-CRAFTED ICE CREAMS AND SORBETS, each scoop : 2 €

|              |                                                                                                                                                                                                                                                                                                                                     |
|--------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Ice creams : | Vanilla  or Salted caramel or Chocolate Cocoa of Brazil or Mint with chocolate chips or Coffee or Dark chocolate  or Tonka bean or Pistachio or Stracciatella |
| Sorbets :    | Lime or Strawberry or Raspberry  or Apricot or Lemon Basil or Coconut or Passion Fruit or Rhubarb or Melon                                                                                                                                       |



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## CIDERS Glass 12,5 cl / Bowl 25 cl / Pitcher 50 cl / Bottle 75 cl

### DRY CIDER, Sorre (Plerguer) 4.5°

Traditional Breton cider, fruity and a bit lumpy.  
3 € / 6 € / 12 € / 16 €

### HALF DRY CIDER, Sautter (Sessenheim) 4°

Light cider, limpid and silky with fruity flavour.  
2 € / 4 € / 8 € / 12 €

### SWEET CIDER DOUX, Sorre (Plerguer) 2.5°

Breton cider very sweet, fruity and sugary.  
3 € / 6 € / 12 € / 16 €

### PEAR CIDER, Sorre (Plerguer) 2°

Sweet, distinguished and elegant Breton pear cider.  
3 € / 6 € / 12 € / 16 €

## FRUIT JUICES Glass 12,5 cl / Glass 25 cl / Pitcher 50 cl / Bottle 75 cl

### 100% PURE APPLE JUICE, Cidrierie Sautter (Sessenheim)

Choose between sparkling clear or still cloudy, 2,50 € / 4 € / 7 € / 10 €

### Lemonade Liness (Soulzmatt) : 1,50 € / 2,50 € / 5 € / 7 €

### FRUIT JUICES & NECTARS, Sautter (Sessenheim)

Nectars and juices 25 cl : Apricot, Pineapple : 4 €  
100% pure fruit juices 25 cl : Orange, Tomato : 4 €

## WATERS Bottle 50 cl / Bottle 1 litre

CAROLA BLUE (Still), GREEN (light sparkling) or RED (sparkling) : 2,00€ / 3,50€

## SYRUPS

Mint 25 cl – water 2€ – lemonade 3€

Lemon 25 cl – water 2€ – lemonade 3€

Orgeat (Almond) 25 cl – water 2€ – lemonade 3€

Raspberry 25 cl – water 2€ – lemonade 3€

Grenadine 25 cl – water 2€ – lemonade 3€

Strawberry 25 cl – water 2€ – lemonade 3€

Peach 25 cl – water 2€ – lemonade 3€

Violette 25 cl – water 2€ – lemonade 3€

## COFFEES, TEAS iced or hot, CHOCOLATE & INFUSIONS

### COFFEE, Sati roaster in Strasbourg

100% Arabica, milled on the moment

Coffee : 2 €

Double coffee : 3 €

Milky coffee : 2,5 €

White or Vienna coffee : 3 €

### CHOCOLATES, Valrhona

Hot chocolate : 20 cl : 3€

40 cl : 4€

Vienna chocolate : 4€

### TEAS & INFUSIONS

Les Jardins de Gaïa, Tea House in Wittisheim

Teas : - Green tea Sencha 4 €

- Rooibos 4 €

- Black tea Chamong Darjeeling 4 €

Infusions : - Verbena 4 €

- Sweet mint 4 €

- Linden 4 €



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## APERITIF AND ALCOHOLS

Breizh Spritz 20 cl : 6 €  
Kir Breton  20 cl : 6 €  
Blanc  cassis  : 6 €  
Crémant  cassis  : 8 €  
Amer bière  33 cl : 6 €  
Pontarlier (anise) 4 cl : 6 €  
Whisky Caol Ila (single malt, Scotland) 4 cl : 6 €  
Homemade Americano 10 cl : 6 €

Martini, Noilly Prat, Campari 4 cl : 6 €  
Ti Punch (Trois Rivières, Martinique) 4 cl : 6 €  
Liqueur raspberry (M. Haegelin)  4 cl : 6 €  
Schnaps mirabelle plum (M. Haegelin)  4 cl : 6 €  
Schnaps raspberry (Materne Haegelin)  4 cl : 6 €  
Calvados  (Cinq Autels) 4 cl : 6 €  
Rhum arrangé (Trois Rivières, Martinique) 4 cl : 6 €  
Chouchenn 10 cl : 6 €

## WINES Glass 12,5 cl / Pitcher 25 or 50 cl / Bottle 75 cl

### RED WINES

**ALSACE**   Pinot noir  
Wine-grower : Wunsch & Mann  
4 € / 8 € / 16 € / 22 €

**VAL DE LOIRE**  Anjou  
Wine-grower : Famille Lebreton  
3,5 € / 7 € / 14 € / 18 €

**CORBIERES**  La Désyrahble  
Wine-grower : Famille Schenck  
4 € / 8 € / 16 € / 22 €

### WHITE WINES

**ALSACE**  Auxerrois  
Wine-grower : Materne Haegelin & filles  
4 € / 8 € / 16 € / 22 €

### VAL DE LOIRE Chenin

Wine-grower : Famille Lebreton  
3 € / 6 € / 12 € / 16 €

### ROSES WINE

**ALSACE**  Perles de rosé (pinot noir)  
Wine-grower : Materne Haegelin & filles  
4 € / 8 € / 16 € / 22 €

**CORBIERES**  La Tour Fabienne  
Wine-grower : Famille Schenck  
3 € / 6 € / 12 € / 16 €

**CREMANT D'ALSACE**  Crémant Rosé   
Wine-grower : Wunsch & Mann  
4,50 € / 9 € / 18 € / 25 €

## AND SOME WINES OF THE MOMENT ON SLATE or usually on the mirrors

## BEERS

**G'SUNDGO, organic**  hand-crafted beers   
Brewery of Eschentzwiller   
33 cl bottle : 5,5 €  
The hand-crafted production is according to seasons, so does the supplying.  
Look at the slate or the mirror to know the one(s) we currently propose.

