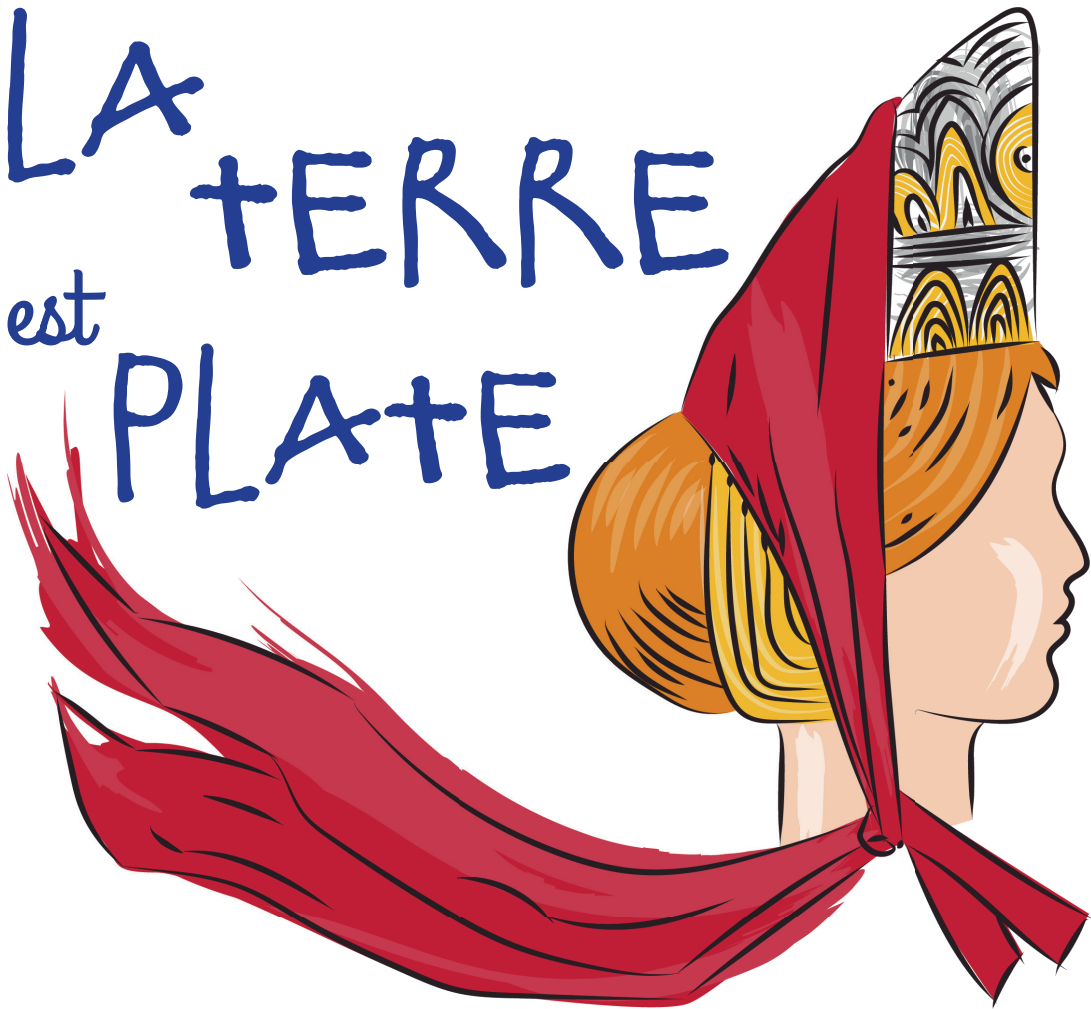


LA est TERRE PLATE



Here everything is homemade.
Ingredients are, as much as possible, local and organic.

We are proud to be the salted butter temple in Mulhouse.
We offer **gluten free but above all always tasty choices.**



You'll be able to (re)discover either **traditional recipes** or **innovative and gustatory combinations** or even create your own galette.



Nathan will be your wingman if you have any doubt on your **crêpe and galette composition.** Thanks to him, your stay will become like a holiday !



@creperielaterreestplate





SALTY HAPPINESS MENU



BUCKWHEAT GALETTE

naturally gluten free

The complètes

Complète Ham - Comté & emmental, egg, ham	10,50€
Complète Chorizo - Comté & emmental, egg, chorizo	10,50€
Complète Andouille - Comté & emmental, egg, Guéméné andouille	12€

The vegetarians

Cheese Tomato Onion - Tomato and onion compote, comté & emmental	9,50€
Flamma Vege - Onion with creme, comté & emmental	8,50€
Vegetables - Season vegetables stir fry, comté & emmental	9,50€
Camembert - Apple-mashed with vanilla, unpasteurised camember	10€
Goat cheese - Goat cheese, nut and dried apricot crushed, buckwheat honey	10,50€

A bowl of salad & seasoning of your choice 3€

The raclettes

Raclette Ham - Raclette cheese, ham	9,50€
Raclette Chorizo - Raclette cheese, chorizo	9,50€
Raclette Andouille - Raclette cheese, Guéméné andouille	11€

The specials

Welsh Style - Melted cheddar with beer and mustard, ham (egg +1€)	11,50€
Flamma Style - Onion with cream, bacon strips, comté & emmental	10€
Réminiscence - Comté & emmental, chorizo, garlic	11€
Salmon - Leek fondue, smoked salmon	11€
Extra crème fraîche +0,50€ and/or lemon juice +0,50€	

DIY GALETTE

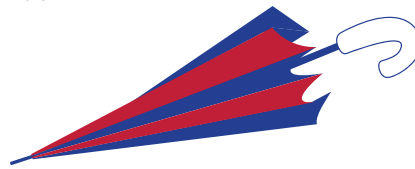
1 The base : the galette (w/ butter) 4,50€

2 The ingredients

Comté & emmental	2€	Crème fraîche	1€	Onion with cream	2€
Raclette cheese	3€	Egg	2€	Tomato and onion compote	3€
Unpasteurised Camembert	3€	Ham	3€	Leek fondue	3€
Unpasteurised Munster	3€	Bacon strips	2€	Season vegetables stir fry	3€
Cancoillotte (tasty cream cheese mostly garlic)	4€	Spanish chorizo	3€	Vanilla apple mash	3€
Fourme d'Ambert (blue cheese)	3€	Brési from Jura (smocked beef meat)	4€	Welsh	4€
Goat cheese	4€	Guéméné andouille	4€	Smocked salmon	4€

3 Extra little thing

Espelette chili pepper	1€	Buckwheat honey	1€	Nut and dried apricot crushed	2€
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the technical feat of assembling a salty composition on a crêpe is offered at the price of a galette +3€.

THE FAVOURITE COMPOSITION OF OUR FRIENDS

Eloane - Welsh style with brési from jura instead of ham	11€	Schmitt - Welsh style, nut and dried apricot crushed, fresh onion	13€
Pilou-galette - Flamma style, egg	11,50€	Noémie - Tomato and onion compot, comté & emmental, egg, ham	13€
Thomas - Leek fondue, goat cheese, buckwheat honey	12€	Pietoude - Cheese, tomato and onion compot, fourme d'Ambert, egg	13€
Cécile - Tomato and onion compot, comté & emmental, camembert	12€	Willy - Leek fondue, cancoillotte, brési from Jura	14,50€
Emma - Ham, egg, goat cheese	12,50€	Aurélien - Tomato and onion compot, comté & emmental, egg, chorizo, Espelette chili pepper, honey	15€
Anaëlle - Tomato and onion compot, ham, goat cheese	13€	Eve - Leek fondue, goat cheese, smoked salmon, lemon juice	15€

BRETON HYDRATION (IN OTHER WORDS "CIDERS")

Breton dry cider, Sorre 4,5° - Traditional cider fruity, and a bit bitter
Breton sweet cider, Sorre 2,5° - Very sweet fruity cider
Alsatian half dry cider, Sautter 4° - Light, silky and fruity cider
Breton pear cider, Sorre 2° - Slightly tangy, racy and elegant
Chouchenn (honey liquor) 10cl - Breton mead

Glass 12,5cl / Bolée 25cl / Pitcher 50cl / Bottle 75cl

3€ / 6€ / 12€ / 16€
3€ / 6€ / 12€ / 16€
2,50€ / 5€ / 10€ / 14€
3€ / 6€ / 12€ / 16€
6€





SWEET PLEASURE MENU



WHEAT CRÊPES

• The classics

Butter, sugar	4,50€
Salted butter caramel	6€
Chocolate Valrhona (homemade sauce)	6,50€
Chestnut cream	6€
Lemon curd	6€

• The flambées

Jurassienne - Buckwheat honey, flambé Pontarlier	8€
Ti Punch - Sugar, lime juice, flambé Rum Trois Rivières	8€
Grog - Buckwheat honey, lemon juice, flambé Rum Trois Rivières	8,50€
Normande - Vanilla apple mash, flambé Calvados Cinq Autels	9€

• The specials

Butter, sugar, Malabar pepper	6€
Honey, mustard, anise	6€
Chocolate, Espelette chili pepper	7€
White chocolate, raspberry coulis	9€
Frangipane (almond and pistachio), chocolate	9€

THE SWEET BUCKWHEAT GALETTES OF OUR FRIENDS

Please order at the beginning of the meal

Monique - Vanilla apple mash	6,50€
Claire - Chocolate and fleur de sel	7,50€
Fruits & miel - Vanilla apple mash and buckwheat honey	7,50€

THE FAVOURITE CRÊPES OF OUR FRIENDS

Nathan - Salted butter caramel & Malabar pepper	7€	Souziks - Vanilla apple mash & salted butter caramel	8,50€
Nina - Chocolate & coconut flakes	7,50€	Mucky - Banana & chocolatet	9€
Marie-Lune - Salted butter caramel, almonds, vanilla ice cream scoop	8€	Pilou-crêpe - Lemon curd & white chocolate	9€
Marie-Hélène - White & dark chocolate	8,50€	Dude - Caramel, chocolate & coffee ice cream scoop	9,50€
Ann-Sofie - Dark chocolate & raspberry coulis	8,50€	Gaëtan - White and dark chocolate & salted butter caramel	9,50€

DIY CRÊPE

1 Crêpe (w/ butter) 4€

Galette (w/ butter) 4,50€
Please order at the beginning of the meal

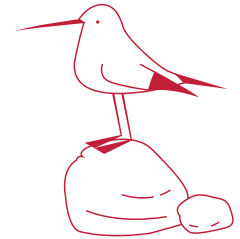
2 Ingredients

Sugar	1€	Chocolate	3€	Banana	3€
Buckwheat honey	1€	White chocolate	3€	Vanilla apple mash	3€
Lime or lemon juice	1€	Chestnut spread	3€	Frangipane (almond, pistachio)	4€
Salted butter caramel	2€	Lemon curd	3€		

3 Little extra

Whipped cream	1€	Gingerbread spices	1€	Coconut flakes	2€
Flaked almond	1€	Espelette chili pepper	1€	Malabar pepper	2€
Cinnamon	1€	Nut and dried apricot crushed	2€	Raspberry coulis	3€

4 Flambée option
Calvados Cinq Autels, Pontarlier, Rum Trois Rivières, Grand Marnier or Cointreau 3€



THE ROUIGN AMANN

(subject to availability, this homemade delight can be victim of its own success)
Please order at the beginning of the meal

7€

ARTISANAL ICE SCREAM & SORBETS

2,50€ 1 scoop / 4,50€ 2 scoops / 6,50€ 3 scoops

Ice creams : Vanilla, Salted butter caramel, Coffee, Dark chocolate, Mint with chocolate chips, Pistachio, Rum raisin

Sorbets : Strawberry, Raspberry, Lemon, Passion fruit, Coconut

Little extra : Chocolate sauce, Salted butter caramel, Whipped cream, Almond flakes, Coconut flakes

+1€ each

THE FORMULA

non-modifiable, only suitable for one person and on site



LUNCH MENU

on wednesday, thursday and friday, between 11:30 am and 2:00 pm off holidays



Galette + Beverage 11€

Galette + Crêpe + Beverage 14,50€

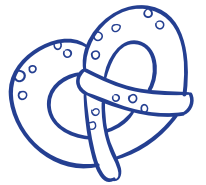
Galette Complete Ham
or Galette Complete Chorizo
or Galette Vegetables
or Galette Cheese Tomato Onion

Crêpe Butter Sugar
or Crêpe Salted Butter Caramel +1€
or Crêpe Chocolate +1€

Glass of Alsatian cider
or Glass of Apple juice
or Carola (mineral water) 50cl
or Coffee



THE BEVERAGES



APERITIF & DIGESTIF

Home drink : raspberry liquor & pear cider	6€
Home drink : Breizh Spritz 20cl	6€
Breton kir 20cl	6€
White wine and blackcurrant (Kir style)	6€
Cremant and blackcurrant	8€
Amer beer 33cl	6€
Monaco 33cl	6€
Pontarlier 4cl	6€
Whisky Caol Ila (Scotland) 4cl	6€
Martini 8cl	6€
Noilly Prat 8cl	6€
Campari 8cl	6€
Ti Punch (Rum Trois Rivières) 4cl	6€
Raspberry Liquor (M. Haegelin) 4cl	6€
Schnaps mirabelle (M. Haegelin) 4cl	6€
Schnaps raspberry (M. Haegelin) 4cl	6€
Calvados (Cinq Autels) 4cl	6€
Homemade rhum arrangé 4cl	6€
Green Chartreuse 4cl	6€
Americano maison 10cl	7€

HOT DRINKS

• Coffee, Sati coffee roaster in Strasbourg	
Espresso	2€
Double coffee	3€
Coffee with milk	2,50€
Coffee with cream	3€
• Chocolate, Valrhona in Tain l'Hermitage	
Hot chocolate 20 cl	4€
Hot chocolate 40cl	5,50€

SEASONAL BEERS

Organic and local artisanal beers

The hand-crafted production is according to seasons, so does the supplying. Look at the mirror to know the one(s) we currently propose. 6€

SOFTS

Verre 12,5cl / Bolée 25cl / Pichet 50cl / Bouteille 75cl

- Fruit juices, Sautter (Sessenheim)

Apple 100% pure juice - cloudy and still	2,50€ / 4€ / 7€ / 10€
Apple 100% pure juice - clear and sparkling	- / 4€ / 7€ / 10€
Apricot, Pineapple, Orange, Tomato, Exotic cocktail	4€
- Lemonade Liness (Soultzmatt) 1,50€ / 2,50€ / 5€ / 7€
- Syrups Glass 25cl, withe water 2€, withe lemonade 3€
Mint, Grenadine, Strawberry, Lemon, Peach, Violet, Raspberry, Blueberry, Orgeat

WATERS

Carola 50cl - Blue, Green or Red	2€
Carola 1L - Blue, Green or Red	3,50€

• Teas, Les Jardins de Gaïa in Wittisheim	
Green tea Sencha	4€
Black tea	4€
Rooibos	4€
• Infusions, Les Jardins de Gaïa in Wittisheim	
Verbena	4€
Spearmint	4€
Linden	4€

