

# Cocktails



<b>Ti Punch</b> rum, lime, cane sugar.....	8.20
<b>Margarita</b> tequila, macerated with lime.....	8.20
<b>Bloody Mary</b> vodka, tomato jus.....	8.20
<b>Jager Bomb</b> jagermeister, red bull.....	8.20
<b>Menhir</b> apple sorbet, cider, strawberry nectar.....	8.80
<b>Rouge baiser</b> vodka, strawberry juice, grapes, guava.....	8.80
<b>Russe blanc</b> vodka, coffee cream, milk mousse.....	8.80
<b>Mojito</b> rum, sparkling water, mint, lime, cane sugar.....	8.80
<b>Daiquiri</b> rum, lime, grapefruit juice.....	8.80
<b>Téquila Sunrise</b> tequila, orange, lemon, grenadine .....	8.80
<b>Mellen Du</b> black wheat beer, chouchen, cherry cream.....	8.80
<b>Américano</b> white martini, red campari, noilly prat.....	9.20
<b>Apérol spritz</b> aperol, sparkling water, prosecco.....	9.20
<b>Pinacolada</b> rum, coconut, cane sugar, pineapple.....	9.20
<b>Mescaline</b> tequila, lime sorbet, curacao.....	9.20
<b>Café Lambig</b> lambig, coffee liqueur, coffee.....	9.20
<b>Malaga</b> rum, rum-grape ice cream, red wine, grape juice.....	9.20
<b>Moulin</b> limoncello, white wine, schweppes tonic.....	9.20
<b>Punch planteur</b> rum, cane sugar, pineapple, guava, orange, grenadine, lime.....	9.20
<b>Armor tonic</b> white sparkling wine, schweppes tonic, vodka, algane d'océan.....	9.50
<b>Irish Coffee, Caraïb Café, Breizh Café</b> .....	9.60

## Frappés & Milkshakes - Jus & Smoothies

<b>Ice Coffee</b> .....	4.30
<b>Milkshake</b> chocolate, caramel, vanilla, strawberry or raspberry.....	5.40
<b>Jus 25 cl</b> .....	3.20
orange, apple, grapes, pineapple, tomato, banana, pear, apricot, strawberry, mango, guava, pink grapefruit.....	
<b>Smoothie</b> .....	4.70
<b>Orange or lemon squeezed</b> .....	4.60

## Fruit cocktails & Alcohol-free

<b>Banana-orange, Mango-guava-pineapple, Guava-orange, Strawberry-apple-banana, Coco-pineapple....</b>	5.80
<b>Guinnig</b> iced yunnan green tea, grape juice.....	5.80
<b>Freezy</b> lime sorbet, cane sugar, sparkling water.....	5.70
<b>Ty fraise</b> lemon sorbet, strawberry nectar, pineapple.....	5.90
<b>Virigin Mojito</b> cane sugar, mint, sparkling water.....	5.10
<b>Virigin Mojito fraise</b> cane sugar, mint, sparkling water, strawberry juice.....	5.90

## Soft Drinks

Coca Cola, Cherry Coke, Coke Zéro 33 cl....	3.60	Limonade 25 cl, cold milk or hot milk 20 cl.....	2.30
Thé Glacé pêche, mangue 33cl.....	3.60	Diabolo 25 cl, Cacolac 20 cl.....	2.60
Orangina, Sprite, Fanta 33 cl.....	3.60	Schweppes Tonic, Lemon, Agrum 33 cl.....	3.60
Red Bull 25 cl.....	4.90	Syrup or lemon slice supplement.....	0.30

## Beer and Cider Pressure

	25 cl	33 cl	50 cl
<b>Lancelot Pils</b> breton.....	4.40	6.10	8.10
<b>Duchesse Anne</b> breton abbey beer.....	5.60	7.40	9.90
<b>Bière du moment</b> .....	.....	.....	.....
<b>Picon bière</b> .....	5.60	7.40	9.90
<b>Pressure Cider Kerné</b> .....	4.90	6.30	8.90

## Beer Bottles

Lefte ruby alcohol-free 25 cl.....	4.70
Chimay bleue 33 cl.....	8.40
Desperados 33 cl.....	6.60
Guinness 50 cl.....	9.20

## Breton Beers

	33 cl
<b>Blanche Hermine</b> bière blanche de froment.....	8.40
<b>Cervoise Lancelot</b> bière blonde ambrée sur levure – aromatisée.....	8.40
<b>Gwiniz Du Dremwell</b> bière ambrée de blé noir, fermentation haute.....	8.40
<b>Tellen Du</b> bière brune de blé noir et orge maltée.....	8.40
<b>Morgane</b> bière blonde d'orge maltée et sarrasin – AB.....	8.40
<b>Bonnets Rouges</b> bière aux baies de sureau.....	8.40



## Aperitifs

Kir ou Kir breton ou Cardinal 13 cl.....	3.90
Kir pétillant 13 cl.....	4.90
Kir Suze 10 cl.....	5.30
Kir Royal 13 cl.....	14.10
<i>blackcurrant, peach, blackberry, violet, strawberry or cherry</i>	
Pastis 51, Ricard, Pastis Marin 2 cl.....	3.50

Gin, Rhum, Vodka, Tequila 4 cl.....	5.10
Martini blanc or rouge, Noilly Prat 4 cl.....	4.90
Campari, Apérol, Malibu 4 cl.....	4.90
Manzana Verde, Marsala amandes 4 cl.....	4.70
Porto rouge ou blanc, Muscat 4 cl.....	4.70
Pineau des Charentes, Suze 4 cl.....	4.70

## Breton aperitifs

<b>Kir breton</b> cider and cream of :.....	13 cl	3.90
<i>blackcurrant, peach, blackberry, violet, strawberry or cherry</i>		
<b>Kir Kignez</b> griotte cream, kigne, red wine.....	13 cl	4.90
<b>Kir Gaulois</b> blackberry cream, cider, cider brandy.....	13 cl	6.10
<b>Kir Moulin</b> blackberry cream, cider, pommeau.....	13 cl	4.90
<b>Pastis marin</b> .....	2 cl	3.50
<b>Pommeau de Bretagne AOC</b> .....	5 cl	4.70
<b>Chouchen</b> hydromel of Brittany.....	5 cl	4.60
<b>Melenys</b> chouchen cerise, kignez apéritif cherry.....	5 cl	4.90
<b>Arlann</b> macerated muscat seeds in spicy apple cider juice.....	5 cl	4.80



**"Sea-land" aperitif board for 2-3 persons**.....19.60

## Long drinks, à partir de 7.10

### Whiskies

Clan Campbell.....	4 cl	5.10
Baby Clan Campbell.....	2 cl	3.20
Paddy.....	4 cl	5.30
Jack Daniel.....	4 cl	7.10
Monkey smokey shoulder.....	4 cl	8.80

### Breton whiskies

Eddu Grey Rock blended 30 % blé noir.....	4 cl	5.90
Eddu Silver single malt 100 % blé noir.....	4 cl	8.40
Eddu Gold 15 ans d'âge.....	4 cl	13.20





# Starters & Aperitifs boards

French Garlic bread.....	6.20
<b>"Sea Land" aperitif board for 2-3 persons</b> .....	19.60
Fish soup.....	9.30
12 stuffed Burgundy snails garlic and parsley.....	10.80
Salmon tartar gravlax or yellowfin tuna according to arrival.....	13.90

## Flat Oysters N°2 and hollow Oysters N°3 - Plates of the Belon

6 flat.....	18.70	<i>selon saison</i>
9 flat.....	25.70	<i>selon saison</i>
12 flat.....	32.80	<i>selon saison</i>

3 flat et 3 hollow.....	16.80
6 flat et 6 hollow.....	29.80

6 hollow.....	13.80
9 hollow.....	18.90
12 hollow.....	25.90

# Gourmet salad & Poke Bowls

**Breton salad** fried potatoes, bacon, goat & toast and honey..... 16.30

**Poke Bowl :** Mix of 6 vegetables and fruits (salad, avocado, cucumber, carrot, cabbage, red beet, radish, mango, pineapple, pomelos, melon, watermelon or apple), edamame, sesame seeds, chives, spring onion or dill

With in...

**The vegetarian**, lentils and black rice..... 16.90

**The salmon**, salmon sashimi and black rice..... 21.90

**chicken**, crispy chicken and lentils..... 19.70



# Mussels from l'Aven

Mussels <b>marinières</b> - with French fries.....	14.10
Mussels <b>cream sauce</b> - with French fries.....	14.90
Mussels <b>spinach with cream</b> - with French fries.....	15.20
Mussels <b>Roquefort, chorizo &amp; cream sauce</b> - with French fries.....	16.80
Mussels <b>cream sauce, andouille de Guéméné &amp; emmental</b> - with French fries.....	17.40

**Fish** according to arrivals, check out our SLATE !

## Pizza base tomato sauce



<b>Bambino</b> ham, mozzarella ( <i>child pizza &lt;12 ans</i> ).....	8.70
<b>Margherita</b> mozzarella, egg.....	10.90
<b>Regina</b> ham, mushrooms, mozzarella, egg.....	13.60
<b>Capri</b> salami, mushrooms, mozzarella, cream.....	13.60
<b>Antillaise</b> ham, pineapple, poivron, mozzarella.....	13.70
<b>Quatre saisons</b> ham, mushrooms, artichoke, peppers, mozzarella.....	14.80
<b>Sicilienne</b> ham, mushrooms, anchovies, olives, mozzarella.....	14.90
<b>Campagnarde</b> andouille, bacon, potatoes, onion, mozzarella.....	14.90
<b>Napolitaine</b> tuna, anchovy, olives, capers, mozzarella.....	14.90
<b>Pescatore</b> tuna, onion, mozzarella, fresh tomato, olives, cream, parsley.....	14.90
<b>Paysanne</b> bacon, mushrooms, onion, mozzarella, cream, egg.....	14.90
<b>Bolognaise</b> minced beef meat, onion, pepper, olives, mozzarella.....	14.90
<b>Végétarienne</b> pepper, mushrooms, artichoke, fresh tomato, spinach, olives, mozzarella..	14.90
<b>Vesuvio</b> merguez, mushrooms, salami, cream, mozzarella.....	15.20
<b>Poulguin</b> sausage, onion, artichoke, mushrooms, cream, mozzarella.....	15.60
<b>Speziato</b> merguez, chorizo, bolognese meat, pepper, oregano, olives, mozzarella.....	15.60
<b>Indienne</b> turkey sliced, curry, mushrooms, pepper, cream, onion, mozzarella.....	15.60
<b>Breizh</b> andouille, bacon, onion, artichoke, rucola, mozzarella, cream.....	15.60
<b>Kebab</b> kebab, merguez, onion, pepper, mozzarella.....	15.60
<b>Menez Du</b> black pudding, onion, spinach, chorizo, mozzarella.....	15.80
<b>Forte</b> goat cheese, gorgonzola, roquefort, chorizo, olives, egg, mozzarella, cream.....	15.80
<b>Aventura</b> salmon, capers, mozzarella, spinach, cream, parsley.....	16.30
<b>Menez hom</b> prosciutto ham, reblochon, mushrooms, potatoes, mozzarella.....	17.10
<b>Armor</b> scallops, prawns, mozzarella, cream, parsley.....	24.70
<b>Extra charge</b> : 1 prawns, 1 scallops.....	5.50
Reblochon, roquefort, prosciutto crudo, andouille, smoked sausage, salmon:.....	3.80
other ingredients.....	2.20

## Pizza base with cream sauce

<b>Bergère</b> andouille, bacon, goat, spinach, rucola, egg.....	15.60
<b>Savojarde</b> smoked bacon, reblochon, potatoes, onion.....	15.80
<b>Moulin</b> scallops, mushrooms, rucola, mozzarella, parsley.....	22.30



## Pasta tagliatelles

<b>Pesto</b> pesto, candied tomatoes, parmesan, pine nuts, rucola.....	13.90
<b>Carbonara</b> bacon, mushrooms, cream, egg, chives.....	14.10
<b>3 Fromages</b> roquefort, gorgonzola, parmesan, cream, walnuts.....	15.10
<b>Bolognaise</b> bolognese sauce with ground beef, rucola.....	14.40
<b>Del mare</b> Scallops, spinach with cream, chorizo, peppers, rucola.....	20.90
tagliatelle with cuttlefish ink	

# Burgers served with french fries

<b>Burger du Poulguin</b> butcher-style minced beef, Camembert, smoked bacon, candied onions, rucola, pickle, tomato, béarnaise.....	19.40
<b>Burger des Cabanes</b> crispy chicken, courgette, carrot, mozzarella remoulade.....	17.10
<b>Burger de l'Aven</b> salmon steak, spinach, rucola, eggplant, tartar sauce.....	18.20
<b>Burger du Menez hom</b> butcher-style minced beef, reblochon, andouille, candied onions, rucola, pumpkin seed bread.....	19.90

## Meat with side dish

Sliced turkey, Norman sauce.....	15.10
Andouillette de Troyes AAAAA.....	19.40
Veal escalope, Norman cream sauce.....	19.30
Veal escalope gratin & ground beef Bolognese sauce.....	21.60
Veal escalope gratin & country ham « Saltimbocca alla Romana ».....	23.20

## Beef

### Beef Carpaccio served on 2 plates with french fries and parmesan

Pesto, rucola.....	18.60	Goat cheese, rucola & bread crumbs.....	20.20
Capers.....	18.90	Anchovies, pesto, artichokes & olive.....	20.40
Roquefort & walnuts.....	21.90	Mixed.....	21.90

Beef tartar VBF 180g seasoned.....	21.70
Grilled beef steak VBF 150g.....	21.30
Entrecôte VBF 280g, depending season.....	27.80



## Potato gratin with green salad

Tartiflette.....	16.90
Salmon, spinach & goat gratin.....	16.90
Andouille & emmental gratin.....	16.90

## Snack & Omelettes

Chicken nuggets – french fries.....	9.80	Omelet.....	9.80
Plate of french fries.....	5.10	Omelet with 1 ingredient.....	11.90
Green salad.....	3.50	Double omelet with 2 ingredients.....	12.80
		Triple omelet with 3 ingredients.....	13.90

*Ingredients : ham, cheese, mushrooms, tomato, spinach, candied onions*

## Child Menu - 12 years

Steak or nuggets or omelet served with french fries  
+ 1 scoop ice cream

8.10

# Discoverie... Check out our slate !

# Black Flour Crepes

Butter.....	2.90
egg or emmental.....	4.10
Onion.....	4.10
Supérieur ham.....	4.40
Camembert.....	4.60
Goat cheese or roquefort.....	5.10
Andouille or chorizo ou anchovies.....	5.10
Sausage or bacon.....	5.10
Black pudding.....	5.10
Mushrooms cooked in cream.....	5.10
Tomatoes cooked in Provence style.....	5.10
Spinach in a branch cooked in cream.....	5.10
<b>Super 2</b> 2 ingredients listed above to choose.....	6.70
<b>Complète</b> ham, egg, emmental.....	7.80
<b>Super 3</b> 3 ingredients listed above to choose.....	8.20
<b>Super 4</b> 4 ingredients listed above to choose.....	8.90
<b>Super 5</b> 5 ingredients listed above to choose.....	9.80

## Our composition suggestions

<b>Fermière</b> andouille, emmental, mushrooms.....	8.10
<b>Maraîchère</b> spinach, smoked bacon, mirror egg.....	8.10
<b>Rustique</b> goat cheese, onion, bacon.....	8.20
<b>Charcutière</b> black pudding, onion, rissolated potatoes.....	8.20
<b>Campagnarde</b> emmental, bacon, onion, mushrooms.....	8.90
<b>Tapas</b> anchovies, tomato, emmental, egg.....	8.90
<b>Fromagère</b> goat cheese, emmental, roquefort.....	8.20
<b>Moulin</b> emmental, parsley butter, tomato, mushrooms.....	8.90
<b>Nordique</b> smoked salmon, spinach with cream.....	9.90
<b>Soubise</b> onion, bacon, egg, emmental, tomato.....	9.70
<b>Galette du Poulguin</b> sausage, onion, emmental, mushrooms, tomato.....	9.80
<b>Galette de Noix de Saint Jacques</b> scallops and spinach with cream.....	13.60
Green salad extra charge.....	3.50



# Sweet crepes of wheat



Butter.....	3.20
Sugar butter.....	3.40
Jam apricot, strawberry, orange or blueberry.....	3.90
Pressed lemon.....	3.90
Honey.....	3.90
Cinnamon.....	3.90
Roasted almonds.....	4.10
Grated coconut.....	4.20
Banana.....	4.30
Pear.....	4.30
Home-made chocolate.....	4.90
Palm oil free spread.....	4.90
Roasted apple.....	4.90
Salted butter caramel.....	4.90
<b>Ice Cream Pancake</b> choose a flavor of ice cream or sorbet.....	6.10
<i>Flamed pancake with: rum, grand marnier, lambig or mandarin extra charge.....</i>	3.50
<b>Double crepe</b> with 2 ingredients.....	6.30
<b>Iced double crepe</b> 1 ingredient and 1 scoop ice cream.....	7.10
<b>Triple crepe</b> 3 ingredients or 2 ingredients and 1 scoop ice cream.....	7.60
<b>Quadruple crepe</b> : 4 ingredients ou 3 ingredients et 1 scoop ice cream.....	8.60

## Our suggested composition

<b>Crêpe Abeille</b> honey, lemon, almonds.....	6.90
<b>Crêpe Gourmande</b> roasted apple, blueberries, almonds.....	7.50
<b>Crêpe du Soleil</b> orange marmalade flambé mandarin Imperial.....	7.40
<b>Crêpe du Verger</b> roasted apple flambé Lambig.....	7.50
<b>Crêpe Caraïbes</b> banana flambé rum.....	7.50
<b>Crêpe Dame Blanche</b> chocolate, vanilla ice cream, whipped cream.....	7.60
<b>Crêpe Belle Hélène</b> pear, chocolate, vanilla ice cream, whipped cream.....	8.60
<b>Crêpe de la Ria</b> salted butter caramel, 2 scoops ice cream of your choice.....	9.20
<b>Crêpe Plougastel</b> strawberry jam, strawberries, whipped cream - in season.....	9.80
<b>Crêpe du Moulin</b> .....	8.60
roasted apple, ice cream suprême of the Moulin, salted butter caramel, whipped cream	
Extra charge whipped cream.....	2.10

**Gourmet coffee**.....9.80





# Artisanal Ice Cream : Make your own cup

1 scoop : 3.20    2 scoops : 5.60    3 scoops : 7.60    4 scoops : 9.50    5 scoops : 11.60

Whipped cream : 2.10    Meringue : 2.10

## Home-made gourmet sauces

Hot chocolate.....	0.90
Red fruit sauce.....	0.90
Salted caramel.....	0.90

## Fruits

Pear in syrup.....	1.40
Strawberries.....	2.20
(depending on season)	
Banana.....	1.20
Amarena cherries.....	2.00

## Alcool 2 cl

Lambig.....	3.50
Vodka.....	3.50
Chouchen.....	3.10
Impérial mandarin.....	3.30
Rum or pear.....	3.50



## Ice Cream

Vanilla, strawberry, coffee, praline, chocolate mint, salted butter caramel, pistachio, rum-raisins, violet, licorice, coconut, Traou Mad, nougat, Bulgarian, gavotte, lavender & honey, white chocolate, milk chocolate, dark chocolate, cotton candy, supreme of the Moulin

## Sorbet flavors

Raspberry, blackcurrant, melon, passion fruit, mango, lemon, lime, pear, pineapple, peach, orange, cherry, rhubarb

## Our suggested composition

<b>Coupe des Bois</b> lemon, blackcurrant and raspberry sorbets, berries, meringue.....	8.90
<b>Coupe du Soleil</b> sorbets passion, mango, pineapple, grape peach, meringue sun fruit, whipped cream.....	10.90
<b>Fantaisie d'Agrumes</b> orange, lime and lemon sorbets, citrus zest.....	8.70
<b>Coupe de Plougastel</b> .....	9.10
(depending season) raspberry and lime sorbets, strawberry ice cream,meringue, whipped cream, strawberry	
<b>Dame Blanche</b> 2 vanilla ice cream, home-made chocolate sauce, whipped cream.....	8.50
<b>Liégeois au chocolat, café ou caramel</b> .....	8.60
vanilla ice cream and chocolate, coffee or caramel, sauce : chocolate, coffee or caramel in salted butter, whippec	
<b>Poire Belle Hélène</b> 2 vanilla ice cream, pear fruit, home-made chocolate sauce, whipped cream .....	9.30
<b>Amarena</b> vanilla and gavotte ice cream, cherries, whipped cream.....	9.90
<b>Fraise Melba</b> .....	10.40
(depending season) vanilla and strawberry ice cream, strawberries, red fruit sauce, whipped cream	
<b>Coupe Poulguin</b> ice cream licorice and gavotte, caramel sauce with salted butter, whipped cream.....	8.60
<b>Banana Split</b> .....	10.70
vanilla, strawberry and chocolate ice cream, banana, home-made chocolate sauce, whipped cream	
<b>Coupe de Cœur</b> choose 7 scoops, a madness for 2 people.....	13.90
<b>Colonel</b> lemon and lime sorbets, vodka.....	8.90
<b>Breizh</b> raspberry and rhubarb sorbets, Kitez.....	8.80
<b>Williams</b> 2 pear sorbets, Williams pear.....	8.90
<b>Océane</b> lime and orange sorbets, Ocean Alguan liquor.....	8.90
<b>Amaretto</b> 2 coffee ice cream, amaretto, ristretto.....	8.90
<b>Caraïbes</b> 2 ice cream rum-raisins, rum, home-made chocolate sauce.....	9.60
<b>Anglaise</b> mint-chocolate and chocolate ice cream, get 27, home-made chocolate sauce.....	9.60
<b>Tropicale</b> mango sorbet and coconut ice cream, malibu, red fruit sauce.....	9.40
<b>Tradition</b> ice cream, licorice, nougat, Traou Mad, chouchen, salted butter caramel.....	11.20



# Cider from Brittany

## Corked ciders Séhédic

	33 cl	75 cl
Cider Gwennic «cidre blanc à la pomme Guillevic» - AB.....		21.90
Cider from Fouesnant sweet, unpasteurized - AB.....	7.30	13.20
Cider from the farm Kertoban – AB.....		13.20
Cider from Fouesnant 1/2 sec – AB.....		12.40
Cider from Fouesnant brut – AB.....	7.30	12.40
Apple juice artisanal – AB.....		10.90

## Pressure Cider

	25 cl	33 cl	50 cl
Cidre pression Kerné.....	4.90	6.30	8.90

## Milk for pancakes

Lait ribot.....	bolée 19 cl	2.70
Gros lait.....	bolée 19 cl	3.90

# Our selection of wines

## Red

	verre 12,5 cl	pot 46 cl	bout 75 cl
<b>Bordeaux</b>			
Moulis - AOP – Château Maucaillou.....			63.60
Pessac Léognan - AOP - La Chapelle de la Prade.....			39.80
Côtes de Blaye - AOP - Le Chant du Coq.....	3.50	10.20	19.40
<b>Rhône</b>			
Côtes du Rhône - AOP - Domaine La Croisette.....			23.40
<b>Loire</b>			
Saint Nicolas de Bourgueil - AOP - Les 20 Lieux Dits.....	4.80	15.10	29.80
<b>Languedoc</b>			
Pic Saint Loup - AOP - La Vigne du Loup.....	6.20	21.90	34.60

## White

Gros Manseng Moelleux - IGP d'Oc - Domaine de Caude.....	4.60		24.70
Petit Chablis - AOP - Domaine Collet & Fils.....	7.70		39.90
Valençay - AOP - Domaine Gibault.....	5.20		29.80
Muscadet sur lies - AOP - Hémisphère Nord.....	3.50		20.10
Chardonnay - IGP d'Oc - La réserve de Calvisson.....	3.40	10.30	19.90

## Rosé

Provence - IGP Med. - Peyrassol «La Croix».....			29.70
Italie - DOC - Bardolino Chiaretto - Cevini.....			21.30
Corse - IGP Ile de Beauté - Domaine Casa Rossa.....	3.60	11.70	

## Champagne and champagne methods

Blanc de blanc – La Demoiselle d'Alès - Brut.....	4.40		24.20
Prosecco DOG – Domaine Bedin - Extra dry.....	5.90		33.70
Champagne - AOP - Domaine Charpentier - Brut.....	13.80		78.70

# Barista coffee and tea

Discover an exclusive blend of 3 exceptional terroirs: Dominican Republic, Salvador and Guatemala! ICCO sums up all the quintessence of the know-how of the **house Coïc**, with a coffee with a nice length in the mouth, fresh and persistent, linked to the volcanic basements.



<b>Café, déca</b> - ristretto, expresso, lungo.....	2.00
<b>Noisette</b> ou Déca noisette.....	2.10
<b>Petit crème</b> 2/3 expresso, 1/3 mousse de lait.....	2.40
<b>Latte Macchiato</b> 1/3 expresso, 1/3 lait, 1/3 mousse de lait.....	3.80
<b>Grand café</b> double expresso.....	3.90
<b>Grand crème</b> 2/3 double expresso, 1/3 mousse de lait.....	4.20
<b>Cappuccino</b> ½ double expresso, ½ mousse de lait, cacao.....	4.40
<b>Black Teas</b> .....	3.60
Ceylan O.P., Dargeeling, Earl grey, Lapsang Souchong, Jardin bleu (parfumé à la fraise des bois, rhubarbe et pétales de bleuet d'hélianthe)	
<b>Green Teas</b> .....	3.60
Yunnan, Touareg à la Menthe, Soleil vert à l'huile essentielle d'orange sanguine	
<b>Infusions</b> .....	3.60
Verveine, Camomille, Tisane du Berger : citronnelle, verveine, menthe, tilleul, fleur d'oranger	
<b>Roboïbos rouge (without theine)</b> .....	3.60
Citrus aux huiles essentielles de citron vert, clémentine et orange sanguine, arôme kola et fleurs d'hélianthe	
<b>Café Con Panna</b> double expresso chantilly.....	4.70
<b>Mocaccino</b> latte et sauce chocolat.....	4.50
<b>Petit chocolat chaud</b> .....	3.50
<b>Grand chocolat chaud</b> .....	4.40
<b>Chocolat viennois</b> chocolat chantilly.....	4.90
Petit pot de lait chaud ou froid.....	0.60



## Digestive liqueurs and brandies 4 cl

<b>Irish</b> , Caraïb, Breizh <b>Café</b> ou Thé.....	9.60	<b>Liqueurs bretonnes</b> .....	6.30
<b>Lumumba</b> Tequila, chocolat chaud.....	8.90	Algane d'Océan, Kremmig (crème de Lambig)	
<b>Liqueurs</b> .....	6.30	<b>Eaux-de-vie</b>	
Crème de whisky, menthe pastille, get 27, jagermeister, mandarine impériale, grand marnier rouge, cointreau, liqueur de café		Poire, Calvados, Lambig (eau de vie de cidre bretonne)...	6.30
<b>Liqueurs italiennes</b> .....	6.30	Armagnac VSOP, Rhum cuvée spéciale.....	6.30
Sambuca, amaretto, limoncello cellini		Out-of-age Breton cider eau de vie « Cordon Or »,.....	8.20
		Cognac VSOP	
		Rhum Don Papa, Rhum Diplomatico.....	8.20

## Waters

ioz microfiltered table water is purified and environmentally friendly local area network water. Drinking IOZ means participating in sustainable development with an Eco-citizen gesture for the planet. With IOZ register in Zero Waste, Zero Transport, Zero Plastic.



	37 cl	75 cl		
<b>ioz gasless water</b> .....	2.00	3.90	Perrier 33 cl.....	3.50
<b>ioz sparkling water</b> .....	2.50	4.40	San Pellegrino 100 cl.....	5.80
			Syrup or lemon slice supplement	0.30

Non-contractual photos  
Net euro prices