

Menu

le pas de sage
de Brocéliande

Sandwicherie
Artisanale
Burgers
Café

EAT IN OR TAKE AWAY – CONTINUOUS SERVICE

ON-DEMAND PRODUCTIONS

FOR THE APÉRITIF TO SHARE... OR NOT!

MIXED Platter
Basque, Italian and local charcuterie board
(Coppa, chorizo, farm ham, Guémené andouille, dry-
cured ham, dry-cured sausage, etc.) depending on
availability
+ local Cheese
with farm butter and bread
1 person
15 €
2 persons
25 €

Local cheese board
with farm butter and bread
15

Cone of Basque sausage or local cheese
3,80 €

Buckwheat chips
Nature
4,20 €



Cone of
fries
3,30 €

Individual serving

4 nuggets 3,90 €

6 nuggets 5,70 €

Menu* 10,50 €

OUR SANDWICHES AND DISHES

Our Sandwiches

Ham Butter
Local Farm Products
Traditional Bread
3,60 € - Menu* 8,40 €

Sausage Sandwich
Farm Butter, Basque Sausage, Pickles
Traditional Bread
3,80 € - Menu* 8,60 €

Pâté with Pickles
Local Farm Products
Traditional Bread
3,90 € - Menu* 8,70 €

Ham - Butter - Cheese
Local Farm Products
Traditional Bread
4,20 € - Menu* 8,90 €

Whole Ham or Chicken
Ham or chicken, butter, cheese,
Batavia cheese, tomato, pickles
Traditional Bread
5,60 € - Menu* 10,40 €

Vegetarian
Vegetable Pickle*, Batavia cheese
Seed or Traditional Bread
5,90 € - Menu* 10,70 €

Italian
HOT OR COLD (Ciabatta bread)
Pesto, parsley ham, parmesan, arugula,
sun-dried tomatoes
6,00 € - Menu* 10,80 €

Tuna
Seed bread, Batavia, tomatoes, flaked tuna with
mayo, egg
6,00 € - Menu* 11,30 €

Caledonian (Seed bread)
Vegetable pickle*, chicken, Batavia
6,50 € - Menu* 11,30 €

*Carrot, green beans, cabbage, cucumber, and curry (homemade)

Burgers

Supplement meal 150g 4,00 €
Salad Bowl 2 € - Bacon Slice 1 €
Bread from La P'tite Boulange at Plélan-le-Grand

Cheese Burger
Steak 100g, cheddar, ketchup sauce
6 € - Menu* 10,80 €

Vegetarian Burger
Homemade burger sauce, organic cow's milk cheese,
Batavia cheese, tomato, red onion
9 € - Menu* 13,80 €

Chicken Burger
Homemade burger sauce, Camembert, Batavia, tomato,
pickles, red onion
9,5 € - Menu* 14,30 €

Italian Burger (cold)
Toasted bread, pesto, tomato, arugula, mozzarella
9,5 € - Menu* 14,30 €

150g Beef Burger
Homemade burger sauce, Camembert, Batavia, tomato,
pickles, red onion
10 € - Menu* 14,80 €

Breton Burger
Buckwheat bun, 150g steak, homemade mustard sauce,
Camembert cheese, andouille sausage Guémené cheese,
Batavia cheese, tomato, homemade onion confit
13,5 € - Menu* 18,30 €

Les Paninis

3 Cheese
FARM MOZZARELLA, GRATED EMMENTAL, PARMESAN
6,00 € - Menu* 10,80 €

Ham and Cheese
BASQUE CURED HAM, PARMESAN
6,50 € - Menu* 11,30 €

Mozzarella
PESTO, MOZZARELLA, TOMATO, PROVENÇAL HERBS
6,50 € - Menu* 11,30 €

L'Américain chaud
100g minced steak, fries, homemade burger
sauce, red onion, cheddar
7,30 € - Menu* 12,10 €

Salads

All salads are served with slices of bread and
homemade vinaigrette

Vegetarian Salad
7,00 € - Menu* 11,80 €

Italian Salad
ARUGULA, BATAVIA, SUN-DRIED TOMATOES, PARSLEY
HAM, PARMESAN, CUCUMBER
7,50 € - Menu* 12,30 €

Tuna Salad
BATAVIA, FLAKED TUNA WITH MAYO, EGG, TOMATOES,
CUCUMBER
8,00 € - Menu* 12,80 €

Caledonian Salad
BATAVIA, VEGETABLE PICKLE*, TOMATO, SLICED
CHICKEN, ORGANIC COW'S CHEESE
8,50 € - Menu* 13,30 €

*Carrot, green beans, cabbage, cucumber, and curry (homemade)

NOS GALETTES

Blé Noir

Cheese 3,80 €
Cheese, Ham 4,80 €
Cheese, Ham, Egg 5,80 €

DESSERTS

Our Ice Creams

Organic Farm Ice Cream in a Tub

150 ml 3,30 €
450 ml 6,60 €

Scoop of Organic Farm Ice Cream
Coffee, Chocolate, Lemon, Bourbon Vanilla, Straw-
berry, Salted Caramel

1 scoop 3 €
2 scoops 4,50 €

Soft Serve Ice Creams
Vanilla, Strawberry, and Vanilla/Strawberry

small format 3 €
large format 4,50 €

Our Sweet Treats

Homemade Rice Pudding
1,70 €

Farm Yogurt
1,70 €

Homemade Cookies
1,70 €

Homemade Gourmet Cookies
2,90 €

Homemade Fondant
2,90 €

Far Breton maison
3,70 €

Gâteau Breton maison
3,70 €

Kouign Aman
3,70 €

Panini Nutella
4,50 €

Homemade Crêpes

Farm products

Plain / sugar 2 €
Nutella®, salted caramel,
butter sugar, ham 2,90 €

Waffles

plain / sugar 3 €
Nutella®, salted caramel 3,90 €

Whipped Cream Supplement
1,00 €

BREAKFAST FORMULA until 11.30am

"Classic" Menu 6 €

Hot Drinks
Espresso or long coffee
+1 € other hot drinks*
+
Apple Juice
from Pays de Brocéliande
or juice and nectar artisanal (+1 €)
+
Pastry or 1 Viennese pastry
or bread, butter, and jam

BY RESERVATION

"Brunch" Menu 14 €

Hot Drinks
Espresso or long coffee
+1 € other hot drinks*
+
Apple juice
from the Brocéliande region
or artisanal juice and nectar (+1 €)
+
Pastry
or
1 Viennese pastry
+
Bread, butter, and jam + 1 egg,
2 slices of bacon,
1 slice of ham,
1 slice of cheese

* BOISSONS CHAUDES : THÉ, CHOCOLAT CHAUD,
CAPPUCCINO, DOUBLE EXPRESSO

OUR MENU PACKAGES

Burger Menu

Drink***
+ burger
+ fries ou salad

Sandwich or Salad Menu

Drink***
+ sandwich or salad
+ dessert

Kids' Burger Menu*

Cheese Burger (+1 €) or 4 Nuggets + Fries
+ Drink* + Dessert**
10,00 €

Children's Menu*

Slice of cooked ham or sliced chicken or
meat (100g) + fries + drink* + dessert**
8,00 €

* Children under 8: 50cl syrup, Diabolo, apple juice, or water.

** Homemade cookies, sweet or plain crepe, yogurt

*** Alcoholic beverages +0.50 cents: 25cl draught, glass of wine, and glass of cider, beer bottle (1.00 euros)
Non Alcoholic beverages +0.50cents Lemonaid, Charetea, Nectar

SOFT DRINKS

Syrups

Banana-kiwi, peach, grenadine,
mint, strawberry, lemon, violet, blackcurrant
25 cl 1,70 €

Diabolo
25 cl 2,70 €

Artisanal Fruit Juices and Nectar

Apple Juice from the Brocéliande Region
25 cl 2,80 €

Pear, Strawberry, Vine Peach, Tomato, Apricot,
Mango, Pineapple, Organic Passion Fruit,
Organic Orange Juice
25 cl 4 €

ChariTea

Organic, vegan* and fair trade iced tea

Green, red, black and mate tea
33 cl 4 €

* Except green tea - contains honey

Each bottle of ChariTea and Lemonaid+ supports social projects in the regions of their partner farmers.

Sodas / Waters

Breizh Cola, Zero, Tea,
Breizh agrumes
33 cl 3,10 €

Orangina, Lemonade
33 cl 3,10 €

Perrier
33 cl 3,10 €

Perrier Lemon Slice
Perrier Mint
33 cl 3,30 €

Plancoët (still or sparkling)
50 cl 1,50 €

Kombucha
Organic Farmed Tea
Pineapple, Coconut, and Ginger Lemon
33 cl 4 €

Lemonaid + Limonades bio vegan* et équitables

Citron vert, orange sanguine,
fruits de la passion
33 cl 4 €

Hot Drinks

Espresso
1,50 €

Long coffee
1,70 €

Double Espresso
2,80 €

Decaffeinated
1,70 €

Long Decaffeinated
1,90 €

Hazelnut Coffee
1,60 €

Latte
1,80 €

Viennese Coffee
2,70 €

Cappuccino
2,70 €

Hot Chocolate
2,70 €

Tea, Infusion
2,70 €

ALCOHOLIC BEVERAGES

Local Draft Beers

Brasserie de l'Ombre
(Organic Beer from the Brocéliande region)

Blonde or Amber

25 cl 3,70 € 50 cl 6,50 €

Monaco, Panaché, Demi-pêche
25 cl 3,80 €

Galopin
12,5 cl 2,70 €

Local Bottled Beers

La Pas Sage de Brocéliande (Triple)

Eat in 33 cl 4,10 €

Take out 33 cl 3,90 €

Brasserie de l'Ombre

Eat in 33 cl 4,00 €

Take out 33 cl 3,80 € 75 cl 6,60 €

Sainte Colombe

Eat in 33 cl 4,00 €

Take out 33 cl 3,80 € 75 cl 6,60 €

Bottled beers

Kriek (cherry flavored)

Eat in 33 cl 4,10 €

Take out 33 cl 3,90 €

Dremmwel (gluten-free beer)

Eat in 33 cl 4,50 €

Take out 33 cl 4,30 €

Brewdog (bière sans alcool)

Eat in 33 cl 4,50 €

Take out 33 cl 4,30 €

Wines

White, Red, Rosé

Eat in 12,5 cl 3,50 € 75 cl 15 €

Take out 75 cl 12 €

Ciders

Sweet, 1/2 dry, brut

Cidre du Pays de Brocéliande

Eat in 25 cl 3,20 € 75 cl 9 €

Take out 75 cl 6,00 €

Kir

White or Breton wine (cider)

12,5 cl 3,80 €

Order and pay at the counter. Accepted payment methods: credit card, cash, Ticket Restaurant card, and holiday vouchers. Bank or postal checks are not accepted.