

Maison Alyas

GALETTES & CREPES

WINES & CIDERS



BUCKWHEAT GALETTES

CLASSICS

LA COMPLETE 11€

Organic sunny-side-up egg, French Emmental cheese, traditional cooked ham

LA CAMPAGNARDE 13€

Organic sunny-side-up egg, French Emmental cheese, button mushrooms, parsley and garlic, traditional cooked ham, Normandy creme fraiche

LA POULETTE 14€

Organic sunny-side-up egg, French Emmental cheese, button mushrooms, parsley and garlic, potatoes, spiced roast chicken, chive cream

LA VEGETARIENNE 14€

Organic sunny-side-up egg, goat cheese, seasonal vegetables, basil pesto, Espelette pepper

LA FERMIÈRE 14,5€

Organic sunny-side-up egg, French Emmental cheese, cider and honey confit onions, bacon, potatoes, parsley and garlic, Normandy creme fraiche

EXTRAS

Organic egg, Emmental, Goat cheese, Ham, Bacon, Mushrooms, Confit onions, Potatoes 2€

Parma ham, Smoked duck breast, Toulouse sausage, Smoked salmon, Burrata, Leek fondue 3€

BOWL OF LAMB'S LETTUCE 3€

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SIGNATURES

LA HOT-DOG 14,5€

French Emmental cheese, wholegrain mustard cream, cider and honey confit onions, chicken sausage, lamb's lettuce, crispy onions, ketchup, American mustard

L'ITALIENNE 16,5€

Mozzarella, pesto rosso, cherry tomatoes, lamb's lettuce, Puglian burrata, Parma ham, olive oil, pine nuts

LA LANDAISE 16,5€

Organic scrambled egg, French Emmental cheese, potato, button mushrooms, smoked duck breast, foie gras, Normandy creme fraiche with Espelette pepper

LA GOURMANDE 16,5€

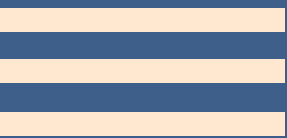
Organic sunny-side-up egg, French Emmental cheese, cider and honey confit onions, bacon, Toulouse sausage, wholegrain mustard cream, lamb's lettuce

LA NORDIQUE 15,5€

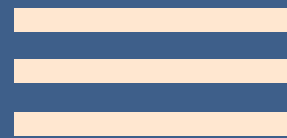
Mozzarella, goat cheese, smoked salmon, chive cream, lime zest, lamb's lettuce

LA TERRE & MER 17€

French Emmental cheese, cider-braised leeks, scallops, lemon beurre blanc



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SWEET CRÊPES

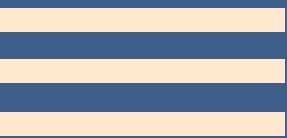
CLASSICS

BUTTER & SUGAR	5€
CHOCOLATE SPREAD OR HOMEMADE CHOCOLATE	7€
SALTED BUTTER CARAMEL	7€
STRAWBERRY OR ORANGE JAM OR HONEY	6,5€
SUGAR & LEMON OR LEMON & HONEY	6,5€
CIDER APPLE COMPOTE	7,5€
CHOCOLATE & BANANA	9€
SUZETTE	9,5€

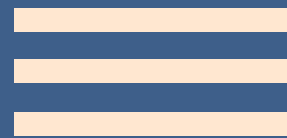
CREATIONS

LA CRUMBLE	10,5€
Cider apple compote, homemade crumble, salted butter caramel	
LA BANANE FLAMBEE	11,5€
Rum-flambeed banana, house chocolate, Bourbon vanilla whipped cream, sliced almonds	
LA CITRON MERINGUÉE	12,5€
Lemon cremeux, lime sorbet, Bourbon vanilla whipped cream, meringue pieces	
LA MACADAMIA	12,5€
Salted butter caramel, vanilla ice cream, caramelized macadamia nuts, Bourbon vanilla whipped cream	

*Nos crêpes sucrées sont préparées à base de farine de châtaigne et farine de riz et sont 100% sans gluten



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DRINKS

COLD DRINKS

COCA COLA, COCA COLA ZERO 33CL	5€
PERRIER 33CL	5€
MENEAU 100% FRUIT APPLE JUICE	5,5€
MONA SPARKLING APPLE JUICE	6€
LEMONAID LIME, GINGER OR PASSIONFRUIT	6€
SYMPLES SPARKLING INFUSIONS 33CL	6€
ENERGISING: THYME, PEPPERMINT & LEMON RELAX: VERBENA, LAVENDER ET CHERRY	
HOMEMADE ICED TEA/HOMEMADE LEMONADE	6€
SAN BENEDETTO STILL / SPARKLING WATER 50CL / 1L	4,8€/7€

HOT DRINKS

ESPRESSO/ESPRESSO MACCHIATO	2,5€/2,7€
CAPPUCCINO	6€
LATTE MACCHIATO	5,5€
VIENNESE COFFEE	6€
CARAMEL MACCHIATO OR CHOCOLATE MACCHIATO	6,5€
TEA OR HERBAL INFUSION	4,5€
EARL GREY, MINT GREEN TEA VERT, GREEN TEA & MATE DETOX, RED BERRY BLACK TEA, SPICED ROOIBOS	



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WHITE WINES

VENDREDI Chardonnay	5,5€	29€
A lively, easy-drinking white by MAISON LEJEUNE		
CROCODILE BOCK Sauvignon	6€	32€
A whirlwind of citrus by BANJO VINO		
ECLYPSE Blanc de Noir 100%Cinsault	6,5€	35€
A fresh, tangy bouquet by HAUTES POMMIERES		

ROSES WINES

LES LIBELLULES Grenache-Cinsault	5,5€	29€
A fresh, intense rose by CESSENON		
NOUN Côtes de Provence	---	35€
A rounded, smooth palate by HAUTES POMMIERES		

RED WINES

PREFERENCES D'OLIVIER Brouilly	5,5€	29€
Gamay with ripe-fruit aromas by CRET DES GARANCHES		
CARPE LIBRE Pinot Noir	6€	32€
A supple, free-spirited wine by BANJO VINO		
GURU Syrah-Grenache	---	35€
A burst of dark fruit by BANJO VINO		

ORANGE WINE

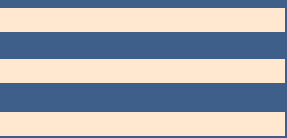
ORANGE AGAINST THE MACHINE	7€	37€
A delicate infusion of white fruits by BANJO VINO		

SPARKLING

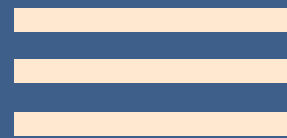
VIPRA Spumante	6€	32€
Italian-style bubbles by BIGI		

CHAMPAGNE

REVELATION Champagne Blanc de Blanc	14€	80€
Fine, elegant effervescence by BAUDRY		



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VINS & CIDRES

CIDRES



DRAFT APPIE CRAFT CIDER 25CL/50CL	5€/9€
APPIE PEAR CIDER 33CL	7€
KERISAC SPECIAL CUVÉE BRUT CIDER BOWL/75CL	5,7€/20€
KERISAC ORGANIC SWEET CIDER BOWL/75CL	5,7€/20€
GOELLAN ORGANIC IPA CIDER 75CL	25€

BIERES

BAPBAP CRAFT BLONDE 25CL/50CL		4,5€/8,5€
CADETTE BLONDE IPA 25CL/50CL		5€/9,5€
JADE 0,0% BLONDE BEER 33CL		7€
NATZ GINGER OR HIBISCUS BEER 33CL		7€
ORGANIC GLUTEN-FREE BLONDE BEER 25CL		7€

COCKTAILS



SPRITZ APEROL OU HUGO	11€
APEROL OU ELDERFLOWER/PROSECCO/SPARKLING WATER/ORANGE OU LEMON	
SPRITZ BRETON	12€
ELDERFLOWER/CIDER/SPARKLING WATER/FRESH APPLE	
APPLE MULE	11€
VODKA/APPLE JUICE/GINGER BEER/FRESH APPLE	
MOSCOW MULE OU LONDON MULE	11€
VODKA OR GIN/LIME/GINGER BEER	
BASIL SMASH	12€
GIN/LIME/CANE SUGAR/BASIL	

MOCKTAILS



APPLE FIZZ	7€
APPLE JUICE/FRESH MINT/LEMONADE	
VIRGIN BASIL SMASH	7,5€
BASIL/LIME/SPARKLING WATER	



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LUNCH SET MENUS

(MONDAY TO FRIDAY, 11:45AM
TO 3PM)

CLASSIC GALETTE

+

SWEET CREPE 1 TOPPING

15,5€

CLASSIC GALETTE

+

BOWL OF CIDER

15€

CLASSIC GALETTE

+

SWEET CREPE 1 TOPPING

+

BOWL OF CIDER

18€

KID'S MENU

(UP TO 10 YEARS OLD)

EMMENTAL & HAM OR SAUSAGE GALETTE

+

SUGAR OR CHOCOLATE SPREAD CREPE

OU

ONE SCOOP OF ICE CREAM

+

APPLE JUICE OR WATER SYRUP

11€