Chez Simone

CRÊPERIE · BAR

Our set menus

Galette, drink and dessert: the pleasures of Chez Simone.

LUNCH, DINNER & CHILDREN’S MENU

SMALL LUNCH MENU — 17 €

Lunchtime only, Monday to Friday, except public holidays.

A “complète” galette of your choice.

A drink by the glass of your choice*.

A crêpe with 1 ingredient of your choice.

LARGE LUNCH MENU — 20 €

Lunchtime only, Monday to Friday, except public holidays.

A signature galette of your choice.

A drink by the glass of your choice*.

A crêpe with 1 or 2 ingredients of your choice.

Salmon or duck supplement: +2 €, in the small and large lunch menus only.

THE SAILOR’S MENU · EVENINGS AND WEEKENDS — 27 €

A Breton kir or a small Breton spritz.

A galette of your choice and a drink by the glass of your choice*.

A crêpe of your choice, signature and flambéed ones included.

CHILDREN’S MENU · UP TO AGE 10 — 12,50 €

A galette with 2 ingredients of your choice.

A soft drink by the glass of your choice*.

A crêpe with 1 ingredient OR 2 scoops of ice cream of your choice.

Free at Saturday and Sunday lunchtime, limited to one child per family.

* Drinks by the 25 cl glass: dry or sweet cider, draught beer, apple, apricot, orange or pineapple juice, or cordial with water. Children’s menu: fruit juice or cordial with water.

ALLERGENS Sulphites

Allergens are shown dish by dish in the menu.

Prices include tax and service · Detailed list of the 14 allergens available on request

Build-your-own galettes

Choose 1 or 2 ingredients, as you fancy.

1 ingredient
7,50 €

2 ingredients
9,50 €

CHOOSE YOUR INGREDIENTS

- Andouille sausage
- Mushrooms with parsley (Milk)
- Cheddar (Milk)
- Goat’s cheese (Milk)
- Chorizo
- Emmental (Milk)
- Creamed spinach (Milk)
- Melted leeks (Milk)
- Fourme d’Ambert (blue cheese) (Milk)
- Ham
- Honey
- Egg (Eggs)
- Onion confit
- Smoked bacon
- Pan-fried potatoes
- Raclette cheese (Milk)
- Tomato sauce

Sausage galette — **8,50 €**

A coarse-cut sausage rolled in a buckwheat galette.

EXTRAS

Extras apply from the 3rd ingredient only.

+1 €	Goat’s cheese, raclette, Fourme d’Ambert, chorizo. Walnuts as an add-on. (Tree nuts)
+1,50 €	Smoked bacon.
+2 €	Andouille sausage, sliced sausage.

Extras are per ingredient and add up. Walnuts are an add-on, outside the choice of 1 or 2 ingredients.

“Complète” and signature galettes have their own prices.

ALLERGENS Eggs · Milk · Tree nuts

All our galettes are cooked in butter: (Milk)

Prices include tax and service · Detailed list of the 14 allergens available on request

The “complète” galettes

Twelve recipes to choose from.

A “complète” galette

11,90 €

Egg, ham and Emmental or cheddar. O

Egg, andouille sausage and Emmental or cheddar. O

Egg, raclette cheese and ham or sliced coarse-cut sausage. O

Egg, creamed spinach and cheddar. O

Egg, smoked bacon and Emmental or cheddar. O

Egg, leeks and ham or bacon lardons. O

Egg, chorizo and Emmental. O

Ham, mushrooms and Emmental or cheddar.

Ham, raclette cheese and pan-fried potatoes.

Onions, bacon lardons and crème fraîche.

Fourme d’Ambert, ham or bacon lardons, onions or pear.

Emmental, Fourme d’Ambert and raclette.

> Also part of the small lunch menu at 17 €, Monday to Friday lunchtime, except public holidays.

ALLERGENS O Eggs Milk

All our galettes are cooked in butter:

Prices include tax and service · Detailed list of the 14 allergens available on request

The signature galettes

Chez Simone’s generous recipes.

Carnac — 17,50 €
Duck confit, cheddar, pommé de Bazouge (Breton apple butter) and diced potatoes
Our pairing: Le Temps est Venu · red

Lorient — 14,50 €
Egg, beef patty, tomato sauce and caramelised onions
Our pairing: Le Temps est Venu · red

Quimper — 13,50 €
Egg, ham, mushrooms, Emmental and tomato sauce
Our pairing: Les Canonnières · red

Étel — 15,50 €
Beef patty, cheddar, onions and smoked bacon
Our pairing: Le Temps est Venu · red

Dinard — 15,50 €
Sliced tandoori chicken, Emmental, mushrooms, parsley and onions
Our pairing: Racine · white

Saint-Goustan — 15,50 €
Reblochon, onions, crème fraîche, bacon lardons, pan-fried diced potatoes and chives
Sliced coarse-cut sausage instead of the bacon lardons: +2 €.
Our pairing: Colline en Flamme · white

Saint-Cast — 16,50 €
Smoked salmon, creamed spinach and goat’s cheese
Our pairing: Colline en Flamme · white

Quiberon — 15,50 €
Smoked salmon, cream cheese, lemon and chives
Our pairing: Classic · white

Jugon — 16,50 €
Smoked salmon, melted leeks and egg
Our pairing: Classic · white

Auray — 14,50 €
Chorizo, cheddar, mushrooms, onions and basil
Our pairing: Mon P’tit Pithon · red

Brest — 15,50 €
Pan-fried potatoes, onions, coarse-cut sausage and wholegrain mustard sauce
Our pairing: Mon P’tit Pithon · red

Saint-Malo — 15,50 €
Beef patty, camembert cream, pan-fried potatoes and caramelised onions
Our pairing: Le Temps est Venu · red

ALLERGENS Eggs · Milk · Fish · Mustard · Sulphites

All our galettes are cooked in butter:

Prices include tax and service · Detailed list of the 14 allergens available on request

Salads

Our mixed salads.

Caesar — 17 €

Romaine lettuce, croutons, parmesan shavings, breaded chicken and Caesar dressing.

Tandoori — 17 €

Romaine lettuce, tandoori chicken, smoked bacon strips and diced potatoes.

Smoked bacon & egg — 15 €

Romaine lettuce, smoked bacon, hard-boiled egg, mayonnaise, slices of Emmental, cherry tomatoes and vinaigrette.

TO GO WITH YOUR GALETTE

Side salad — 3,50 €

Romaine lettuce, cherry tomatoes and vinaigrette.

Build-your-own crêpes

One crêpe, one or two ingredients: the choice is yours.

Butter and sugar	1 ingredient	2 ingredients
5,50 €	**6,50 €**	**7,50 €**

JAM CRÊPES

One flavour of your choice — **6,50 €**

Orange · Strawberry · Blueberry · Fig · Apricot · Raspberry

CHOOSE YOUR INGREDIENTS

- Nutella (Gluten, Milk, Soy)
- Lemon
- Homemade chocolate sauce (Milk)
- Honey
- Speculoos (Gluten, Soy)
- Salted butter caramel (Milk)
- Chestnut cream
- Maple syrup
- Caramelised apples (Milk)
- Banana
- Pear
- Praline (Tree nuts)
- Grated coconut
- Almonds (Tree nuts)
- Walnuts (Tree nuts)
- Kinder Maxi (Milk, Soy)

The six jams are also available in build-your-own crêpes.

Extra sweet ingredient — **+2 €**

FLAMBÉED CRÊPES

Flambéed butter and sugar crêpe, with your choice of: — **8,50 €**

Rum · Calvados · Grand Marnier · Chartreuse

Flambé any crêpe — **+3 €**

ALLERGENS Gluten · Eggs · Milk · Tree nuts · Soy

All our crêpes (wheat batter): Gluten, Eggs, Milk

Prices include tax and service · Detailed list of the 14 allergens available on request

The signature crêpes

The toppings and flambéing listed are included in the price.

Tim — 11,50 €
Mascarpone, strawberries and a scoop of vanilla ice cream.

Simone — 11,50 €
Orange marmalade, hot chocolate sauce, Grand Marnier and crushed almonds.

Côme — 10,50 €
Nutella, praline, a scoop of vanilla ice cream and whipped cream.

Naan — 10,50 €
Chocolate, banana, whipped cream and a scoop of vanilla ice cream.

Gaspard — 10,50 €
Chocolate, caramel and mascarpone.

Seramisu — 10,50 €
Mascarpone, cocoa, a scoop of coffee ice cream, flambéed with amaretto.

Charles — 10,50 €
Pear, vanilla ice cream, hot chocolate sauce and crushed almonds.

Tina — 10,50 €
Chocolate and banana, flambéed with rum.

Élise — 10,50 €
Pan-fried apples, salted butter caramel, vanilla ice cream and crushed hazelnuts.

Charlotte — 10,50 €
Strawberries, chocolate and whipped cream.

ICE CREAM

1 scoop	2 scoops	3 scoops
3,50 €	**6 €**	**9 €**

- Vanilla
- Chocolate
- Caramel
- Coffee
- Strawberry
- Lemon
- Rum and raisin
- Coconut
- Chestnut
- Pistachio

Extra scoop of ice cream — **+3 €**

ALLERGENS Gluten · Eggs · Milk · Tree nuts · Soy · Sulphites

All our crêpes (wheat batter):

Prices include tax and service · Detailed list of the 14 allergens available on request

Drinks

Breton beers, ciders, waters and soft drinks.

ON TAP

	25 cl	50 cl
Dremmwel organic blonde (Gluten)	**5,50 €**	**9,50 €**
Kerné dry cider (Sulphites)	**5 €**	**9 €**
Val de Rance sweet cider (Sulphites)	**5 €**	**9 €**

BEERS · 33 CL

Dremmwel organic buckwheat (Gluten)	**6,90 €**
Dremmwel organic blonde (Gluten)	**6,50 €**
Dremmwel organic wheat beer (Gluten)	**6,50 €**

CIDERS · 75 CL

Sehédic organic farmhouse, dry (Sulphites)	**19 €**
Kerné dry (Sulphites)	**15 €**
Kerné sweet (Sulphites)	**15 €**
Kerné organic (Sulphites)	**17 €**

BRETON WATERS

Plancoët still · 50 cl / 1 L	**4 € / 6 €**
Plancoët lightly sparkling · 50 cl / 1 L	**4 € / 6 €**

SOFT DRINKS & JUICES

Keltys Kerné organic apple juice · 1 L	**13 €**
Keltys Kerné organic apple juice · 25 cl glass	**4,50 €**
Breizh Cola / Breizh Cola Zéro · 33 cl	**4,50 €**
Coca-Cola / Coca-Cola Zero Sugar · 33 cl	**4,50 €**
Breizh Tea · 33 cl	**4,50 €**
Bout du Monde lemonade · 33 cl	**4,50 €**
Orangina · 25 cl	**4,50 €**
Perrier · 33 cl	**4,50 €**
Granini apple, apricot, orange or pineapple · 25 cl	**4,50 €**
Organic sparkling apple juice · 25 cl	**5 €**
Tonic · 25 cl	**4,50 €**
Alcohol-free ginger beer · 20 cl	**5 €**
Cranberry drink · 25 cl	**4,50 €**
Monin cordial with water (grenadine, mint, peach, strawberry or blackcurrant) · 25 cl	**3 €**

ALLERGENS Gluten · Sulphites

Prices include tax and service · Detailed list of the 14 allergens available on request

Wines

Our selection to go with your galettes and crêpes.

	12,5 CL	75 CL
WHITE		
Classic 2023 Domaine de l'Écu · Melon de Bourgogne Fresh and lemony, with a saline finish. With our salmon galettes.	-	31,00 €
Touraine « Pointe d'Agrumes » 2025 Complices de Loire · Sauvignon Fresh, citrus and white flowers. With goat's cheese or salmon and cream.	6 € / HAPPY HOUR 5 €	23,00 €
Colline en Flamme 2025 Domaine des Pothiers · Chardonnay Fresh and floral. With reblochon, raclette or goat's cheese.	7 € / HAPPY HOUR 5 €	28,00 €
Corbières « Racine » 2025 Château Ollieux Romanis · Marsanne, Roussanne Round and fruity. With tandoori chicken and mushrooms.	-	27,00 €
RED		
Patrimonio « Cuvée des Agriates » 2022 Domaine Giacometti · Niellucciu, Sciaccarellu Generous, dark fruit and wild herbs. With andouille and cheeses.	-	37,00 €
Saint-Nicolas-de-Bourgueil « Les Canonnières » 2023 Complices de Loire · Cabernet Franc Supple and light. With the "complète", ham or mushrooms.	7 € / HAPPY HOUR 5 €	28,00 €
Mon P'tit Pithon 2025 Domaine Olivier Pithon · Grenache, Syrah Fruity and moreish. With sausage, chorizo or andouille.	-	33,00 €
Côtes du Rhône « Le Temps est Venu » 2024 Stéphane Ogier · Grenache, Syrah Ripe fruit and spice. With duck or minced beef.	8 € / HAPPY HOUR 5 €	29,00 €
ORANGE WINE		
Skin Contact 2025 Fabien Jouves · Gros Manseng, Ugni Blanc, Muscat Fruity, citrus and pepper. Try it with an apple crêpe.	8 € / HAPPY HOUR 5 €	33,00 €
ROSÉ		
IGP Méditerranée Rosé 2025 Complices des Calanques · Syrah, Grenache Dry and fresh. With ham or chicken galettes.	6 € / HAPPY HOUR 5 €	22,00 €

Happy hour: all our wines served by the 12,5 cl glass are 5 €.

ALLERGENS Sulphites

Prices include tax and service · Detailed list of the 14 allergens available on request

Cocktails

Chez Simone’s recipes, served by the glass.

CIDER COCKTAILS

The Breton spirit: classics with a twist.

Kir Breton — 6,50 €
Crème de cassis, Kerné dry cider.

Cidria de Simone — 9,50 €
Amber rum, Kerné sweet cider, apple juice, orange, lime, cinnamon.

Saint-Malo Spritz — 10,50 €
Saint-Malo Spritz Original liqueur, dry cider, citrus.

Saint-Malo Spritz with St-Germain — 11,50 €
St-Germain liqueur, dry cider, sparkling water, lime.

Spritz Breton — 9,50 €
Aperol, Kerné dry cider, sparkling water, orange.

Breizh Mojito — 10,50 €
White rum, Kerné dry cider, lime, cane sugar, fresh mint.

Breizh Mule — 11 €
Vodka, Kerné dry cider, ginger beer, lime.

THE CLASSICS

Mojito — 10,50 €
White rum, lime, fresh mint, cane sugar, sparkling water.

Planter’s Punch — 9,50 €
White rum, orange, pineapple, lime, grenadine.

Moscow Mule — 11 €
Vodka, ginger beer, lime.

St-Germain Spritz — 11,50 €
St-Germain liqueur, prosecco, sparkling water, lemon.

Sex on the Beach — 10,50 €
Vodka, peach liqueur, orange juice, cranberry drink.

Ti’ Punch — 8 €
White rum, lime, cane sugar.

Jamaican Mule — 11,50 €
Jamaican rum, ginger beer, lime.

Aperol Spritz — 10,50 €
Aperol, prosecco, sparkling water, orange.

Limoncello Spritz — 10,50 €
Limoncello, prosecco, sparkling water, lemon.

Gin Tonic — 10,50 €
H2B Breton gin, tonic, lemon.

ALLERGENS Sulphites

Prices include tax and service · Detailed list of the 14 allergens available on request

Bar & coffee

Aperitifs, digestifs and sweet breaks.

SPIRITS & APERITIFS

H2B Breton gin · 4 cl	**7,50 €**
Vodka Eor · 4 cl	**7,50 €**
St-Germain · 4 cl	**7,50 €**
Rum · 4 cl	**6,50 €**
Aperol · 6 cl	**6,50 €**
Saint-Malo Spritz Original · 6 cl	**6,50 €**
Limoncello · 4 cl	**6,50 €**
Peach liqueur · 6 cl	**6 €**

Spirits served neat. Cocktails have their own prices.

PROSECCO

Bottle · 75 cl	**28 €**
Glass · 12 cl	**6,50 €**

HOT DRINKS

Cappuccino	**4,50 €**
Hot chocolate	**4,50 €**
Espresso	**2,50 €**
Espresso with a dash of milk	**3 €**
Double espresso	**4 €**
Tea	**3,80 €**
Herbal tea	**3,80 €**

MONIN CORDIALS

Peach, grenadine, blackcurrant, strawberry or mint.

Diabolo (lemonade and cordial) · 25 cl	**4,50 €**
Cordial with water · 25 cl	**3 €**

DIGESTIFS

Eddu Grey Rock Breton whisky · 4 cl	**8,50 €**
Lambig de Bretagne AOC (cider brandy) · 4 cl	**7,50 €**
Salted butter caramel infused rum · 4 cl	**7,50 €**
Calvados Closville · 4 cl	**6,50 €**
Otsh! craft mint liqueur · 5 cl	**6,50 €**

ALLERGENS Milk Sulphites

Prices include tax and service · Detailed list of the 14 allergens available on request

Chez Simone

CRÊPERIE · BAR

Happy hour

Tuesday to Friday · 5 pm - 8 pm

GALETTE TAPAS

A plate of 8 bites.
One recipe of your choice.

Duck confit, cheddar and pommé de Bazouge	15 €
Mozzarella and smoked salmon	15 €
Ham and Emmental or cheddar	12 €
Chorizo and cheddar	12 €
Tuna cream	12 €

DEALS FOR TWO

1 classic plate of 8 bites + 2 drinks.

Classic plate: ham and cheese, chorizo and cheddar or tuna cream.

2 happy hour cocktails	26 €
2 Dremmwel organic blonde beers · 2 × 50 cl	23 €
2 draught ciders, dry or sweet · 2 × 50 cl	22 €
2 soft drinks from the 3,50 € selection	18 €

Prices for two people.
Discounts cannot be combined.

COCKTAILS — 8 €

Mojito · All spritzes
Planter's Punch

Glass of wine · 12,5 cl	5 €

ON TAP

Dremmwel organic blonde · 50 cl	6,50 €
Dry or sweet cider · 25 cl	3,50 €
Dry or sweet cider · 50 cl	6 €

ALCOHOL-FREE

Keltys Kerné organic apple juice · 1 L	12 €
Small bottles	3,50 €

Breizh Cola, Cola Zéro, Breizh Tea, Bout du Monde lemonade, Orangina, Perrier, tonic, cranberry, and Granini apple, apricot, orange or pineapple juice.

Organic sparkling apple juice · 25 cl	4 €
Ginger beer · 20 cl	4 €
Plancoët still or lightly sparkling · 50 cl / 1 L	3 € / 5 €
Monin cordial with water · 25 cl	2 €
Diabolo (lemonade and cordial) · 25 cl	3,50 €

Cordials: peach, grenadine, blackcurrant, strawberry or mint.

ALLERGENS Gluten · Milk · Fish · Sulphites

Galette tapas are cooked in butter:

Prices include tax and service · Detailed list of the 14 allergens available on request