

le p'ty mon
CREPERIA BRETONA





Welcome to Le P'ty Món!

Starters

Cheese board	14.50 €
Without lactose. Accompanied by marmalade and walnuts	
Butters	8.90 €
Tasting of homemade salty tuna and salmon butters	
Breton pate and Rilliete	12.00 €
Noble parts of pork cooked in broth until obtaining a homogeneous crumbled meat paste	
Cornets	4.50 €
Cookie cornets filled with goat cheese and marmalade	
Tête de Moine Cheese Flowers	10.50 €
with Paprika from La Vera	
Foie Micuit	14.50 €
with homemade tomato marmalade	
Marinated sardine's coca	8.50 €
with dill cream	
Galette Nachos	7.50 €
with aubergine hummus	

Salads

Goat cheese salad	9.10 €
Assorted lettuce with mango sorbet, goat cheese mousse and crunchy onion	
Spinach salad	8.90 €
Baby spinach with sliced mushrooms, crispy ham and pipe vinaigrette	
Chicken salad	9.20 €
Assorted lettuce with baked laminated chicken with candied apple and yogurt sauce	

If you suffer from any type of allergy or intolerance to any food, please inform our staff so that we can offer you the appropriate alternatives.



Galettes

Complete

Ham, Emmental cheese and egg **9.50 €**

Plus, caramelized onion or mushrooms **11.00 €**

Plus, caramelized onion and mushrooms **12.50 €**

4 Cheeses **11.50 €**

Brie, Feta, blue cheese on a base of Emmental and walnuts

Majorcan **11.50 €**

Iberian sobrasada, egg, diced quince on an Emmental base

Mediterranean **9.80 €**

Candied tomatoes on an Emmental base with parmesan flakes, black olives and fresh basil

Món **11.45 €**

Goat cheese, candied pear, arugula on an Emmental base with l'ancienne mustard sauce

Sequi **13.10 €**

Dried tomato, roasted aubergine, goat cheese, arugula with pesto

Espinacas **12.50 €**

Steamed spinach, egg, crispy Iberic ham on a base of Emmental cheese and Parmesan powder

Chicken **12.50 €**

Chicken breast roasted in old-fashioned mustard cream with caramelized onion on an Emmental base

Noir Pudding **11.50 €**

Sweet onion black pudding with cinnamon-roasted apple, pine nuts and Emmental cheese

Espisal **13.90 €**

Smoked salmon, fresh spinach, Brie cheese on an Emmental base and pesto sauce

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Desserts

Crêpes

Beurre Sucré; salted butter and sugar	5.50 €
Confiture; bitter orange and raspberry	6.40 €
Honey or sugar with lemon	6.40 €
Flambé Grand Marnier, calvados schnapps, rum	7.50 €
Caprice Flambé with vanilla or chocolate ice cream	8.90 €
Nutella / Chocolate	7.50 €
Beurre Salé; salted butter caramel	7.50 €
Cheesecake with Red Berries	5.20 €
Mango Sorbet	5.10 €
Mini galettes of vanilla ice cream, candied pear and agave	7.50 €
Hazelnut ice cream bonbon	6.10 €

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breton ciders

BRUT 5° Slightly acidic, with a very subtle bitter touch

SWEET 2° Fruity and smooth

ECOLOGICAL 4° Fresh and light with a fruity touch

ROSÉ 2°5° Semi-sweet with aromas of exotic fruits

PEAR 5° Sweet, refreshing, fun

Bottle 12.00 €

Bole (Cup) 3.10 €

Selection of wines

WHITES

Felines Jourdan Pays d'Herault Coteaur de Bessilles **13.90 €**

80% Chardonnay, 20% Roussane. Floral, peach fruit, syrup

Celistia D.O. Costers del Segre **14.50 €**

70% Viognier, 30% Macabeo. Young, expressive, fresh

REDS

Domine de Bachellery Pays d'oc **17.50 €**

Monovarietal Pinot Noir, aged in oak. Soft, elegant, aromas of plum and cherry

Siós NatureOrgánico D.O. Costers del Segre **19.20 €**

Monovarietal Syrah, 100% natural without sulphites. Aromatic, fruits of the forest

Domaine de Carmignam AOP Cotes du Rhône **24.50 €**

Garnacha, Syrah, Mourvèdre. Balsamic, complex with aromas of liquorice

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