

Fresh Salads \$9.00

Pick your choice

Roman Hearts, baby spinach, red onion, tomatoes
jalapenos, mushrooms, pecan nuts

Chicken, ham, boiled egg, Bacon

Smoked salmon (add \$1.00)

Mozzarella, goat cheese , Swiss cheese, Cheddar

Balsamic Glaze or French vinaigrette

Drink

Sparkling Clementine juice, blackberry juice, Apple juice

Coke, Tropicana, Sprite \$ 1.80

Apple juice \$ 2.50

Gatorade \$ 2.50

Water (Mineral) \$ 1.45 or **San Pellegrino** \$3.00

Coffee \$2.15,

Tea \$2.00

Ice tea \$2.00

Ice coffee \$3.50

Latte \$ 4.00

Mocka \$ 4.00

Breizh coffee with Salted Carmel butter homemade
\$ 4.50

Hot Chocolate , Homemade with Farmer milk
\$3.50

Born in Brittany, Patrice and Céline learned the art of cooking traditional western French cuisine from the best French master chefs at the world renown "Ecole des Chefs". Here they were trained to respect food, cook with only quality and fresh products and truly understand the art of making the genuine crêpe.

Brittany's savory and sweet crêpes are definitely the best known specialties from the western region of France.

Whether sharing them with friends or relishing them in a genuine "crêperie", authentic Brittany crêpes filled with either chocolate and fruits or with ham, cheese and mushrooms are a dish that accurately represents the important social aspect of French gastronomy with fresh foods.

Although it is possible to eat crêpes at other venues, Breizh Pan Crêpes prides itself on serving only original Brittany crêpes in an authentic French atmosphere.



FRENCH CRÊPES

Breakfast-Lunch

Monday– Friday 8.00 am - 4.30 pm

Saturday 9.00 am - 3.00 pm

Sunday closed*

* we are **open** each **second Sunday** of the month

39 George street –Charleston, SC 29401



843 822 33 13

BREAKFAST (All the day)

French breakfast Friday, Saturday and Sunday \$9.50

Croissant, French baguette, Butter, Jam homemade, coffee or Tea and milk

Breakfast Plate \$7.50

2 fried eggs, ham or bacon, fried potatoes & toast

Omelet (Three eggs)

All omelets are made on a crepes maker and are served with toast or fried potatoes

1 French Omelet (veggie) \$7.80

Egg, red onion, tomatoes, persillade

2 Fromage omelet \$7.80

Egg, cheddar cheese and Swiss cheese

3 Garden omelet \$7.80

Egg, ham, baby spinach

4 Breizh omelet \$7.80

Egg, bacon, chicken

Breakfast Crêpes \$8.00

6 La Bleuën (veggie)

Goat cheese, tomatoes, baby spinach, balsamic glaze

7 La Pan crêpe

Ham, mushrooms, Swiss cheese

8 La Molène

Bacon, sausage, Swiss cheese

9 La Finistère

Chicken, mushrooms, cheddar cheese

10 La Tristan

Scrambled egg, bacon, fried potatoes

11 La Citadelle

Bacon, fried potatoes, Swiss cheese, cheddar cheese

(add more ingredient \$150)

SAVORY CREPES (Like Lunch)

Buckwheat (Gluten free)

French specialties \$8.50

15 La Complete (France's best seller)

Egg, ham, Swiss cheese, persillade

16 La Forest

Ham or Chicken, mushrooms à la crème

17 La Benodet

Sausage cooked in special recipe, onions, persillade

18 La Carhaix (Spicy)

Chicken, tomatoes, red pepper, onion, garlic, spice

19 La George street

Goat Cheese, bacon, pecan nuts, honey

20 L'huelgoat (veggie)

Goat cheese, baby spinach, red onions, tomatoes, balsamic glaze

21 L'Odet

Smoked salmon, Odile's cream (Heavy cream, Chive...)

22 La Erwan

Chicken, tomatoes, cheddar cheese, Jalapenos

Make your own crepes

1 ingredient \$5.50 2 ingredients \$6.50

or more (add \$1.50)

Ham, Bacon, Chicken, Sausage, Egg,

Swiss cheese, Cheddar cheese, Goat cheese

Mushrooms, Tomatoes, Baby spinach, Honey, jalapenos

Free Persillade (upon request)

(French specialties, parsley, garlic, olive oil)

DESSERT CREPES

White Flour with Gluten

French specialties \$8.50

23 La HerveLine

Baked apples, candied ginger & almonds

24 Le Phare

Strawberries, Bananas, Homemade chocolate, Chantilly Cream

25 La Elyn

Bananas, ice cream vanilla & chocolate, Homemade chocolate and Chantilly Cream

26 L'Aumoniere

Pineapple, vanilla ice cream, salted butter caramel, Chantilly Cream

27 La Palmetto

Pears in syrup homemade, almonds, chocolate and Chantilly Cream

28 French Pancake

Strawberries, Nutella or maple syrup or honey

29 La Charleston

Blueberries, raspberries, Chantilly, salted caramel butter homemade

Make your own crepes

1 ingredient \$5.00 2 ingredients \$6.00

or more (add \$1.50)

Sugar, Coconuts, Honey, Nutella, Lemon, Chantilly cream,

ice cream (Vanilla, Chocolate, Strawberry)

Pecan nuts, Maple syrup, peanut butter

Bananas, Baked Apples, Baked Pineapples, Strawberries

Powdered sugar (free)

Homemade chocolate (without sugar) +\$1.50

Homemade Salted butter caramel +\$1.50