

Chez Lindsay

CRÊPERIE · CUISINE BRETONNE

LES GALETTES

LES CLASSIQUES

Traditional buckwheat pancakes with classic fillings

Au Beurre £ 3.85

The basic pancake - enjoyed for the pure taste of the buckwheat - with butter

Au Lait Ribot £ 4.90

A buckwheat pancake with a cup of Buttermilk

Oeuf Jambon £ 6.65

With egg and ham

Fromage Tomate £ 6.90

With cheese and tomato

Fromage £ 5.55

Filled with cheese

Oeuf Fromage £ 6.65

With egg and cheese

Jambon Fromage £ 7.25

With ham and cheese

Fromage Oignons £ 6.90

With cheese and onions

A smaller size of any galette from this section, suitable as a starter: £1.00 less

Supplementary fillings to Buckwheat Pancakes:

Jambon (ham) £ 1.70, Fromage (cheese) £ 1.70, Oeuf (egg) £ 1.10,
Oignons (onions) £ 1.35, Tomate (fresh tomato) £ 1.35, Sauce Tomate (tomato sauce) £ 1.80,
Epinards (spinach) £ 1.80, Champignons (mushrooms) £ 1.80

LES COMPLETEES

Traditional Breton combinations of fillings

Complète £ 8.35

Buckwheat pancake with egg, cheese and ham - the classic combination

Super Complète £ 10.50

With all the classics; egg, cheese, ham, onions, mushrooms, tomato

Brunch Special £ 12.50 (before 12.30pm)

Galette Complete, 25cl bottle Kerisac Cider, Coffee

NOS SPECIALITES

Galette St Jacques £ 9.95

Buckwheat pancake with queen scallops and leeks

Galette au Saumon Fumé £ 10.50

Buckwheat pancake with smoked salmon, lemon and chive cream

Galette au Roquefort £ 9.45

Buckwheat pancake with onion sauce, celery, walnuts and Roquefort sauce

Galette de Chez Lindsay £ 9.05

Buckwheat pancake with cheese, ham and spinach

Galette au Chèvre £ 9.75

Buckwheat pancake with goats cheese, tomato, spinach and lettuce

Galette à la Ratatouille £ 9.55

Buckwheat pancake with cheese and ratatouille

Galette à l'Andouille £ 10.25

Buckwheat pancake with chitterling sausage, onions and mustard sauce

Galette aux Fruits de Mer £ 11.25

Buckwheat pancake with mixed seafood, lemon olive oil and julienne of vegetables

At Chez Lindsay we use only free range eggs and our buckwheat flour is organic

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LES DESSERTS

NOS CREPES (FROMENT)

Sweet Pancakes

Beurre et Sucre £ 4.50

With butter and sugar

Citron £ 4.95

With lemon juice and sugar

Miel Amandes £ 5.50

With honey sauce and almond

Normande £ 5.75

With apples and caramel sauce

Frangipane £ 6.10

With frangipane and vanilla ice cream

Canadienne £ 4.95

With organic maple syrup

Chocolat Banane £ 5.95

With chocolate sauce and banana

Confiture £ 4.95

With jam of your choice

Nos Crêpes Glacées £2.10 supplement

Any sweet pancake with a scoop of ice cream of your choice

Nos Crêpes Flambées £4.25 supplement

Any sweet pancake flambéed with calvados, cognac, grand marnier or a liqueur of your choice

Chantilly £1.75

Sweet whipped cream

NOTRE SPECIALITE

Crêpe Suzette £7.50

DESSERT DU JOUR

Dessert of the day £5.95

Please ask for details

NOS SORBETS

Sorbets (3 scoops) £ 6.15

Citron (lemon), Cassis (blackcurrant), Cidre Ferme (farmed cider)

NOS GLACES

Ice creams (3 scoops) £ 6.15

Vanille (vanilla), Chocolat (chocolate), Fraise (strawberry),
Miel et Lavande (honey and lavender), Crème d'Isgny Calvados (Isgny cream and Calvados)

DESSERT MAISON

Crème Brulée £ 5.60