

*chez*  
*Camille*  
– petit bistrot –



## STARTERS

---

|                  |   |       |
|------------------|---|-------|
| <b>TARTARE</b>   | Beef tartare (160gr) French seasoned (onion, capres, anchovies, mustard seed, pickled cucumber, sundried tomatoes), with quail egg yolk 🚫 | 13,00 |
| <b>ANCHOVIES</b> | Anchovies from the Cantabrian Sea served with burrata cheese, slightly salted butter, green sauce, Piedmontese red sauce 🚫                | 12,00 |
| <b>SOUP</b>      | Onion soup ✔️   | 8,00  |
| <b>CAPONATA</b>  | Chopped panfried seasonal vegetables 🚫🌱   | 7,00  |

**All starters are served with 00 flour bread\*  
or gluten free bread\* upon request**

## TRADITIONAL BUCKWHEAT FLOUR GALETTES

---

(GLUTEN FREE)

|                                |  |       |
|--------------------------------|--|-------|
| <b>ADÈLE</b>                   | Ham and cheese 🚫                                     | 8,00  |
| <b>BÉATRICE<br/>(COMPLÈTE)</b> | Sunny-side-up egg, ham and cheese 🚫                  | 9,00  |
| <b>VALÉRIE</b>                 | Mixed salad leaves, goat cheese, honey, walnuts 🚫✔️  | 10,00 |
| <b>BÉCASSINE</b>               | Carrot cream, grilled goat cheese, red onion jam 🚫✔️ | 11,00 |
| <b>CHLOÉ</b>                   | Spinach*, cream cheese, marinated salmon 🚫           | 13,00 |

## CHEZ CAMILLE BUCKWHEAT FLOUR GALETTES

---

(GLUTEN FREE)

|                      |  |       |
|----------------------|--|-------|
| <b>PAULINE</b>       | Peas and mint cream, lemon zests, fresh goat cheese 🌱🌿                               | 11,00 |
| <b>LUCILLE</b>       | Grilled eggplants, pistachio cream, sun-dried tomatoes, grilled smoked mozzarella 🌱🌿 | 11,00 |
| <b>LUCILLE VEGAN</b> | Grilled eggplants, pistachio cream, sun-dried tomatoes, tofu cream with herbs 🌱🌿     | 12,00 |
| <b>ANGÉLIQUE</b>     | Asparagus, poached egg, marinated salmon 🌱   | 15,00 |
| <b>ALINE</b>         | Pan-fried agretti, seared scallops*, and hazelnuts 🌱                                 | 15,00 |
| <b>PATRICIA</b>      | Brie cheese, oven baked sliced potatoes with butter and herbs, Parma ham and honey 🌱 | 14,00 |
| <b>ISABELLE</b>      | Raclette fondue, grilled pumpkin and type of Italian pork sausage 🌱                  | 13,00 |

## OMELETTES

---

COOKED ON THE TRADITIONAL CRÊPE MAKER, NO ADDED FATS  
(WITH SIDE MIXED SALAD AND TOMATOES)

|                |                          |      |
|----------------|--------------------------|------|
| <b>ADELINÉ</b> | Ham and cheese 🌱         | 8,00 |
| <b>OLIVE</b>   | Spinaches* and cheese 🌱🌿 | 8,00 |

## SALADS

---

|                  |  |       |
|------------------|--|-------|
| <b>BÉRENGÈRE</b> | Mixed salad, chicken breast, Parmesan cheese flakes, crispy bacon, boiled egg, bread croutons, Caesar dressing | 11,00 |
| <b>FANNY</b>     | Mixed salad, boiled egg, tomatoes, tuna fish, black olives, anchovies 🌱  | 10,00 |

Omelettes and salads are served with 00 flour bread\*  
or gluten free bread\* upon request

## SWEET CRÊPES

---

PREPARED WITH 00 FLOUR, MILK AND EGGS (CONTAINS GLUTEN)

|                                  |  |      |
|----------------------------------|--|------|
| <b>TRADITIONAL SWEET CRÊPES:</b> | dark chocolate, Nutella, orange jam, apricot jam, honey or sugar, salted caramel | 6,00 |
| <b>LOULOU</b>                    | Sugar and fresh lemon juice  | 5,00 |
| <b>SOPHIE</b>                    | Apricot jam and dark chocolate   | 6,00 |
| <b>MARTINE</b>                   | Orange jam and dark chocolate  | 6,00 |
| <b>JEANNE</b>                    | Shredded coconut and dark chocolate  | 6,00 |
| <b>CHARLOTTE</b>                 | Dark chocolate, white chocolate chips, almonds, whipped cream                    | 7,50 |
| <b>BÉNÉDICTE</b>                 | Black cherries, dark chocolate, whipped cream, hazelnut grain                    | 7,00 |
| <b>SUZETTE</b>                   | Lemon and orange juice, flambé with Grand Marnier                                | 7,00 |
| <b>JOSÉPHINE</b>                 | Caramelized apple, almond cream, red fruit coulis                                | 8,00 |
| <b>PÉTRONILLE</b>                | Peach jam, dark chocolate, crumbled amaretti biscuits                            | 7,50 |
| <b>BRIGITTE</b>                  | Chestnuts cream, dark chocolate, whipped cream, meringue                         | 8,00 |

## DESSERT (SINGLE-SERVING)

---

|   |      |
|---|------|
| Semifreddo. Gluten free 🌱   | 6,00 |
| Tarte Tatin. Gluten free 🌱<br>Served with gluten-free cream ice cream or crème fraîche or whipped cream | 6,00 |
| Brownie. Gluten free 🌱  | 3,00 |
| Macarons  | 2,00 |
| Dessert of the day  | 6,00 |

## DRINKS

---

Microfiltered water - still or sparkling, glass 0,50  
Microfiltered water - still or sparkling, 50 cl bottle 1,00

### Soft drink

Cocacola, Cocacola Zero 3,00  
Tonica water - Gazzosa - Chinotto Lurisia 3,50  
Ice tea (lemon or peach) 3,00

### Apple cider: sweet, dry or rosé

Cup 22 cl 5,00  
Bottle 75 cl 15,00

## WHITE WINE

---

(glass/bottle)

### Balbi Soprani - Gavi DOCG 75cl

*Coming from the Cortese grapes of a small hilly area of the province of Alessandria near the city of Gavi*  
*Bouquet: Delicate, with hints of fresh fruit.*  
*Taste: Dry, pleasant, fresh and harmonious.*  
*Alcohol content: 12,5%*

5,00 / 20,00

### Balbi Soprani - Roero Arneis DOCG

*100% Arneis*  
*Bouquet: Fresh and fruity.*  
*Taste: Dry with hints of almond.*  
*Alcohol content: 13,5%*

5,50 / 24,00

### Domanine Ménard-Gaborit -

### AOC Muscadet Sèvre at Maine sur Lie Cuvée Les Princes

*100% Melon de Bourgogne*  
*Bouquet: Great freshness of white fruits on the nose, with notes of white flowers, iodized and savory. The ocean is very close and its influence is felt.*  
*Taste: On the palate it confirms the aromas with hints of citrus, green apple, light tannins and excellent minerality.*  
*Alcohol content: 12%*

6,50/ 30,00

## WHITE WINE

(glass/bottle)

### Domaine Besson - Chablis 75cl

100% Chardonnay, coming from Chablis - Bourgogne Chablis area

*Bouquet: The nose is fresh and fruity with strong notes of citrus, lemon and grapefruit and white flowers.*

*Taste: On the palate it keeps its olfactory promises, with a marked and iodized finish, persistent, fresh and delicate.*

Alcohol content: 13,5%

7,50 / 37,50

### Samazeuilh - Chateau Recogne Bordeaux Blanc 75cl

50% Sauvignon Blanc - 50% Sémillon - Galgon, Bordeaux area

*Bouquet: aromas of grapefruit and green apple.*

*Taste: Sapid, dry, citrine and very fruity with a fresh and sharp finish.*

Alcohol content: 13%

6,50 / 30,00

### Domaine Des Rabicattes - Pouilly Fumé 75cl

100% Sauvignon Blanc

*Bouquet: The nose is explosive and exuberant, with notes of exotic fruits, litchis and rose petals.*

*Taste: On the palate it has a nice intensity, fleshy and round, with a pleasantly persistent finish.*

Alcohol content: 13,5%.

7,50 / 37,50

## RED WINE

(glass/bottle)

### Balbi Soprani - La Baudria - Barbera d'Asti DOCG Superiore 75cl

*It originates from the Barbera grapes grown in the areas of the province of Asti, where the soil is characterized by calcareous, clayey and sandy elements.*

*Bouquet: Soft, complex bouquet, notes fragrances of berries, plums and spices.*

*Taste: Dry, round, velvety and full-bodied. Aging in wooden barrels adds elegance and softness.*

Alcohol content: 14,5%

5,00 / 20,00

### Domaine Michelas - Saint Jemms - IGP Collines Rhodaniennes Syrah de St. Jemms 75cl

100% Syrah - Mercurol - Valle del Rodano nord

*Bouquet: The nose has an explosive bouquet of aromas dominated by the freshness of black currant.*

*Taste: On the palate the attack is fresh with notes of blackberry and black currant.*

Alcohol content: 13%

7,00 / 35,00

### Samazeuilh - Chateau Recogne AOC Bordeaux Supérieur 75cl

77% Merolt - 14% Cabernet franc 9% - Cabernet Sauvignon

*Bouquet: The nose gives aromas of red fruits and blackberries.*

*Taste: On the palate it starts with hints of licorice that reveal a taste full of red fruits and roasted coffee.*

Alcohol content: 14,5%

6,50 / 32,00

## RED WINE

(glass/bottle)

### Domiane - Durieu Côtes du Rhône 75cl

50% Carignan - 20% Grenache - 15% Syrah - Côtes du Rhône area

Bouquet: Hints of black fruits, with important notes of pepper and spices.

Taste: hearty and powerful.

Alcohol content: 14,5%

6,50 / 32,00

### AOC Bourgogne Côte Chalonnaise Vieilles Vignes

100% Pinot Noir

Bouquet: The nose has slight fruity notes of blackberries and black currant.

Taste: On the palate it is elegant, with good structure, great softness and elegance.

Alcohol content: 13,5%

7,50 / 37,50

## ROSÉ WINE

(glass/bottle)

### AOC Côtes de Provence Caprice de Clementine

70% Grenache - 30% Cinsault

Bouquet: The nose has slight fruity notes of blackberries and black currant.

Taste: On the palate it is elegant, with good structure, great softness and elegance.

Alcohol content: 13%

7,00 / 32,00

## ORGANIC WINES

(glass/bottle)

### Château l'Ermite d'Auzan - AOP Costières de Nîmes – Auzan Blanc

60% Roussanne – 20% Viognier – 20% Grenache Blanc - Southern Rhône Valley

Bouquet: The nose is fresh with aromas of fruits and white flowers, peach, litchi.

Taste: On the palate it is round, fresh and persistent.

Alcohol content: 12,5%

5,50 / 30,00

### Château l'Ermite d'Auzan - AOP Costières de Nîmes – Auzan Rouge

40% Syrah – 30% Mourvèdre - 30% Grenache - Southern Rhône Valley

Bouquet: On the nose there is a scent of blackcurrant, vanilla, cinnamon.

Taste: Full and broad taste on the palate, soft tannins.

Alcohol content: 14%

5,50 / 30,00

### Château l'Ermite d'Auzan - AOP Costières de Nîmes – Auzan Rosé

50% Grenache – 50% Cinsault - Southern Rhône Valley

Bouquet: The nose is fresh with hints of red fruits, raspberry, blackcurrant.

Taste: Rich and fresh on the palate, red fruits.

Alcohol content: 12,5%

5,50 / 30,00

## SPARKLING WINE

(glass/bottle)

### Balbi Soprani - Corte Castello Pinot Spumante Brut 75cl

*Pinot*

*Bouquet: Delicate with a scent of bread crust.*

*Taste: pleasantly dry.*

*Alcohol content: 11,5%*

4,00 / 18,00

### Balbi Soprani - Alta Langa DOCG - Metodo classico 75cl

*Pinot Noir / Chardonnay*

*Broad aroma, reminiscent of white fruit and citrus fruits with hints of bread crust and vanilla*

*Taste: Full, full-bodied, good relationship between flavor and freshness. Fine and persistent foam*

*Alcohol content: 12,5%*

8,00 / 37,00

### Joseph Cattin - Crémant d'Alsace 75cl

*70% Pinot Blanc - 30% Auxerrois*

*Bouquet: Crunchy and fruity, with white flowers, apple, pear and white peach stand out.*

*Taste: Freshness and liveliness give volume and relief.*

*The silky and fine bubbles give a pleasantly frank finish.*

*Alcohol content: 12%*

8,00 / 35,00

### Champagne Bernard Naudé - Brut Tradition 75cl

*90% Pinot Meunier - 10% Pinot Noir - Marne Valley area*

*Bouquet: The nose evokes aromas of peaches in syrup, violet and peppery, smoky and clayey, with hints of fennel, green lemon and black currant.*

*Taste: On the palate it is soft and fresh with a creamy effervescence.*

*The finish is generous and leaves a very persistent fruity mark.*

*The silky and fine bubbles give a pleasantly frank finish.*

*Alcohol content: 12%*

- / 45,00



## CRAFT BEER

---

### **Kloe - HELLES**

Inspired by Helles, Kloe is a Lager beer with a golden color and a perfectly balanced taste. Easy to drink but not too bitter, it delivers exactly what it promises: don't underestimate it!

Alcohol content: 5%

Ingredients: water, barley malt, hops, yeast.

**CONTAINS GLUTEN**

6,00

### **Sweetch - BLANCHE**

The irresistible white. It has charm, charisma, and elegance, and it knows it well. With low alcohol, it's perfect for any time of the day: it won't knock you out... before the third one!

Alcoholic content: 4,7%

Ingredients: water, barley malt, wheat, oats, hops, spices, yeast.

**CONTAINS GLUTEN**

6,50

### **Ghoost - MAIBOCK**

Strong Lager inspired by MaiBock, Ghoost is a lone type. A light amber beer, intense with a tough yet calm character. It knows how to control its strength, and surprisingly smooth on the palate despite its high alcohol content.

Alcoholic content: 8%

Ingredients: water, barley malt, hops, yeast.

**CONTAINS GLUTEN**

7,00

### **Xtra 2.0 - HAZY DDH IPA**

Beer with a hazy golden color and medium body. Intense hop character with a balanced bitterness, enhanced by a double dry hop with American hops. Incredibly aromatic, with dominant aromas and flavors.

Strong points: smooth and well-structured.

Alcoholic content: 6,6%

Ingredients: water, Italian and EU barley malt, EU wheat, EU oat BITTERNESS malt, oat flakes, wheatmalt, hops, yeast.

**CONTAINS GLUTEN**

7,00

## BRETON BEER

---

### Bière DREMMWEL Blé noir

An amber buckwheat beer brewed by the Brasserie de Bretagne.





Alcoholic content: 5.4%

GLUTEN FREE 

7,50

## HOT DRINKS

---

|  |      |
|--|------|
| Infusions — Selection of tea and herbal tea  | 2,50 |
| Espresso   | 1,50 |
| Caffé macchiato  | 1,50 |
| Barley coffee (small)   | 1,50 |
| Barley coffee (tall)    | 1,70 |
| Ginseng coffee (small)  | 1,50 |
| Ginseng coffee (tall)   | 1,70 |
| Double espresso  | 2,50 |
| Americano  | 2,50 |
| Marocchino (hot chocolate, coffee, milk)   | 3,00 |
| Decaf coffee   | 1,50 |
| Hot chocolate  | 3,00 |
| Hot chocolate with whipped cream   | 3,50 |

## APERITIF

---

### CEZAR CIDER

Rosemary, Prosecco and dry apple cider 7,00

### KIR

White wine and Crème de Cassis 5,00

### KIR BRETON

Dry apple cider and Crème de Cassis 5,00

### KIR CAMILLE

Dry apple cider and Calvados 5,00

### KIR ROYAL

Prosecco and Crème de Cassis 5,00

### PASTIS

Pastis 51, water 5,00

## DIGESTIVE LIQUEURS

---

|          |       |
|----------|-------|
| Cognac   | 10,00 |
| Armagnac | 10,00 |
| Calvados | 6,00  |
| Grappa   | 6,00  |
| Amari    | 5,00  |

\* The products marked with an asterisk may be frozen or deep-frozen.

Price may vary when adding or replacing ingredients

 GLUTEN FREE

 VEG

 VEGAN

### Allergen

Some products might contain allergens (celery, crustaceans, egg, fish, gluten, milk, molluscs, mustard, nuts, peanuts, sesame, shellfish and soya); for more details or information please don't hesitate to ask our waiter.

**Ingredients traditional buckwheat galettes:** buckwheat flour, water and salt  
**(It may contain traces of mustard and lupin)**

**Ingredients sweet crêpes:** 00 flour, sugar, semi skimmed milk, eggs, butter and vanilla

---

Cover charge €2,00