

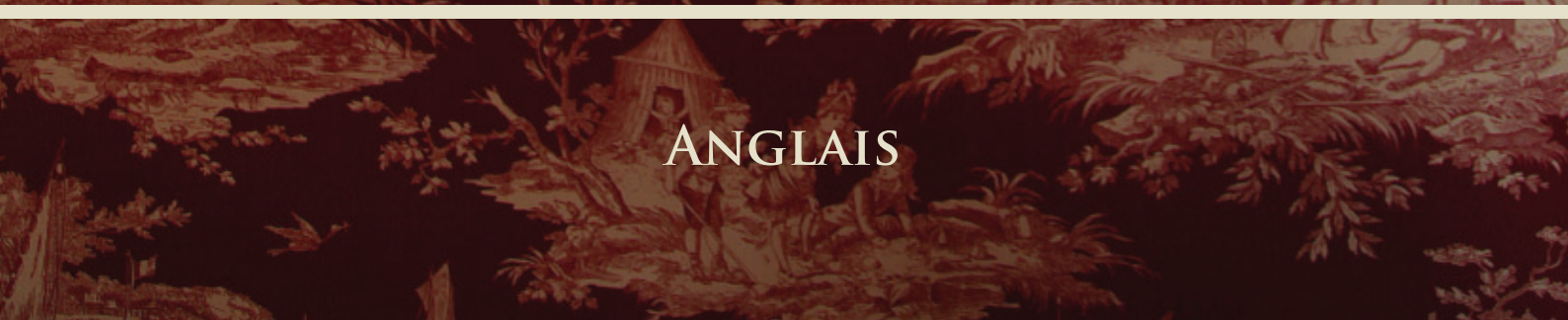


la Picoterie

CREPE RESTAURANT



MENU



ANGLAIS

OUR SOUPS

Soupe gratinée à l'oignon maison **7.20**
House French onion soup

Soupe de poissons : servie avec sa rouille, emmental, croûtons **7.20**
Fish soup: served with rouille, emmental and croutons

Soupe du jour et ses gressins : (voir tableau)
Soup of the day and its bread sticks: (see the board)



EGG

Omelette nature / **Plain omelet** **6.20**

Omelet of your choice: **One ingredient** **8.10**
Two ingredients **9.10**
Three ingredients **10.10**

Choice of ingredients: ham, onions, emmental, camembert, lardons, herbs, mushrooms, potatoes or tomatoes

Omelette de la mer : chair de crabe **12.40**
Sea omelet: crab meat

Omelette saumon fumé, crème fraîche **10.60**
Smoked salmon omelet, crème fraîche

Œufs brouillés aux fines herbes **8.10**
Scrambled eggs with herbs

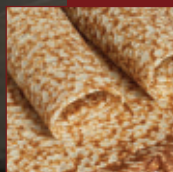
Œufs brouillés au saumon fumé **10.60**
Scrambled eggs with smoked salmon

Toutes nos omelettes sont servies avec une salade verte
All our omelets are served with a green salad

Assiette enfant : steak haché ou jambon ou saucisse
Pommes de terres sautées **5.80**
Junior dish: hamburger steak or ham or sausage, sautéed potatoes

OUR SALADS

Œuf Mayonnaise / Egg Mayonnaise	5.90
Caesar'Salad: green salad, tomatoes, chicken fillet, garlic croutons, parmesan, Caesar sauce	14.80
Salmon Caesar: green salad, tomatoes, smoked salmon, parmesan, garlic croutons, Caesar sauce, poached egg	16.20
Salade Auvergnate: green salad, potatoes, egg, tomatoes, bleu d'Auvergne cheese, walnuts, lardons, croutons, blue-cheese sauce	14.90
Salade Crétoise: green salad, tomatoes, cucumber, black olives, feta (when in season)	13.80
Salade de Chèvre chaud: green salad, tomatoes, goat's cheese on warm "Poilâne" sourdough bread toast, walnuts, country ham	14.90
Salade Gourmande: green salad, smoked salmon, tomatoes, Roman-style artichokes, slow-roasted tomatoes, French beans, shrimp	16.90
COBB' Salad: green salad, tomatoes, avocado, hard boiled egg, roasted bacon, bleu d'Auvergne cheese, grated carrots, blue cheese sauce	14.80
Salade Maraîchère: green salad, tomatoes, cucumber, French beans, Roman-style artichokes, red beetroot, grated carrots	13.20
Salade Mixte: green salad, egg, tomatoes	7.40
Salade Niçoise: green salad, tuna, tomatoes, egg, potatoes, French beans, marinated anchovies, black olives	14.20
Salade Océane: green salad, tomatoes, shrimp, crab meat, smoked salmon, poached egg	16.90
Salade Picorette: green salad, tomatoes, roast chicken fillet, asparagus, French beans, hard boiled egg	13.90
Salade Sud-Ouest: green salad, tomatoes, smoked duck breast, gizzards, French beans, block of foie gras on toast, walnuts	16.90



OUR CASSE-CROÛTE SNACKS

Assortiment de fromages / **Selection of cheeses from "la ferme Sainte-Suzanne" and dried fruit salad** 9.20

Saint-Jacques de Compostelle snack: Country ham, andouille de Vire (chitterling sausage), Saint-Nectaire, girolle de brebis cheese 15.80

House "Castaing" cassoulet and green salad 15.60

Croûte Basse-Cour: Chicken fillet, fried egg, bleu d'Auvergne cheese, emmental, crème fraîche 14.80

Croûte Bayonnaise: Crushed tomatoes, chicken fillet, slow-roasted tomatoes, AOC Espelette pepper, small sweet peppers, parmesan 14.80

Croûte Cotentin: Andouille de Vire (chitterling sausage), slow-roasted onions, crème fraîche, emmental, wholegrain mustard 14.80

Croûte Calanque: Tomato tartare, fresh anchovies, sardine fillets, tuna, pesto 15.40

Croûte Cocotte : Country ham, fresh tomatoes, 2 fried eggs, emmental 13.80

Croûte Coin-Coin: Smoked duck breast, potatoes, raclette cheese, crème fraîche, dried fruit disks 15.80

Croûte Duo de Pommes: Potatoes, caramelized apples, crème fraîche, Saint-Nectaire, Saint-Marcellin, honey, dried fruit disks 15.80

Croûte Espelette: Country ham, tomato tartar, AOC Espelette pepper, parmesan vermicelli, slow-roasted tomatoes, small sweet peppers 14.80

Croûte façon « Bouchère »: Hamburger steak (100g), slow-roasted onions, tomatoes, béarnaise sauce, emmental 15.80

Croûte VEGI: Provençal vegetable steak, grilled aubergines, grilled courgettes, slow-roasted tomatoes, pieces of sweet pepper, girolle de brebis cheese 14.80

Croûte Bruschetta: Tomatoes, gorgonzola, pesto, parmesan, black olives 14.80

Croûte Fjord : Smoked salmon, cream cheese, slow-roasted tomatoes, wasabi pearls, pink grapefruit sorbet 15.60

Croûte Fromagère: Selection of 4 cheeses on warm toast 15.40

Croûte l'Œuf poulailler: Fresh tomatoes, chicken fillet, slow-roasted onions, cheddar, poached egg, béarnaise sauce 14.80

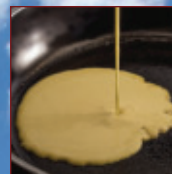
Croûte Marcelline: Smoked duck breast, pear, cream, Saint-Marcellin, Beauce honey 15.80

Croûte Périgourdine: Block of foie gras, dried fruit disks, smoked duck breast, fig chutney 16.90

Croûte Biquette: Fresh goat's tome cheese, Roman-style artichokes, slow-roasted tomatoes, speck ham, bread grilled in olive oil, gazpacho of the moment 15.60

All our "snacks" are served on "Poilâne" bread with a green salad

Prices are net – Service charge included.



la Picoterie
RESTAURANT DE CRÊPES



BUCKWHEAT GALETTE (SAVORY CRÊPE)

Baltique: Smoked salmon, cream cheese, wasabi pearls, green salad	12.90
Basquaise: Egg, crushed tomatoes, chicken fillet, AOC Espelette pepper, emmental, sweet peppers	11.60
Guérande : Galette with lightly salted butter	4.30
Bleue : Bleu d'Auvergne cheese, walnuts, potatoes, crème fraîche, blue cheese salad	9.90
Breizh burger : Hamburger steak (100g), slow-roasted onions, fresh tomatoes, sweet gherkins, béarnaise sauce, fried egg, green salad, served in a box	13.90
La Broc': Egg, ham, emmental, goat's cheese, slow-roasted onions	9.80
Canette: Compote, caramelized apples, smoked duck breast, gizzards, block of foie gras and toast, green salad	16.40
Cathédrale: Smoked duck breast, crème fraîche, caramelized apples, toast with Saint-Marcellin in honey, green salad	14.90
Chèvre-Feuille: Fresh goat's tome cheese, tomato tartare, green salad, honey, buckwheat roll, roasted buckwheat seeds	13.40
Complète: Emmental, egg, ham	8.90
Douarnenez: Sardine fillets in oil, French beans, slow-roasted tomatoes, olives, potato, green salad	11.90
Druide: Hamburger steak (100g), emmental, fried egg	10.90
Fulbert: Saint-Nectaire, lardons, crème fraîche, potatoes, roasted buckwheat seed salad	13.80
Galette un ingrédient: Emmental or egg or ham	4.80
Gersoise: Scrambled eggs with summer truffles (tuber aestivum), truffle oil salad	13.40
Hava: Fresh goat's tome cheese, green salad, smoked salmon, wasabi pearls, tomato salad	12.90
Hot dog: Emmental, Frankfurter, green salad	8.80
La ruche: Goat's cheese, Beauce honey, cream, green salad	11.90
Liza: Scrambled eggs, crushed tomatoes, green salad	9.90
Lozérienne: goat's cheese, potato, cream, lardons	10.60
Mixte 2 ingrédients: Emmental, ham or egg	6.80
Neptune: green salad, crab meat, Roman-style artichokes, tomatoes, small sweet peppers	17.60
Normande: Camembert, potatoes, lardons, green salad, crème fraîche, green apple sorbet	12.90

BUCKWHEAT

GALETTE (SAVORY CRÊPE)

Notre-Dame: Rhubarb compote, caramelized apples, breast fillet of duck, black cherry compote, green salad, girolle de brebis cheese, cherry sorbet	14.90
Parisienne: Emmental, egg, mushrooms, crème fraîche	9.60
Paysanne: Reblochon, potatoes, crème fraîche, country ham	12.80
Pêcheur: Tropical sole fillets, mussels, prawns, mushrooms in a lobster sauce	12.90
Picoterie: Emmental, egg, ham, mushrooms in a cream sauce	10.90
Popeye : Egg, emmental, smoked salmon, spinach in a cream sauce	12.90
Poulette: Egg, emmental, chicken fillet, mushrooms in a cream sauce	10.90
Quatre Fromages: Raclette, bleu d'Auvergne, camembert, reblochon, crème fraîche	12.90
Raclette: Egg, raclette cheese, roasted bacon, onion fondue	8.90
Rocamadour: Emmental, smoked breast fillets of duck, gizzards, potatoes, green salad	13.90
Serpente: Saint-Nectaire, caramelized apples, pear, crème fraîche, country ham	13.90
Six goûts: Egg, emmental, ham, mushrooms, sausage, crème fraîche	12.90
Souillac: Fried foie gras escallops, caramelized apples, compote of shallots and white grapes in martini	18.90
Tartiflette: Raclette cheese, roasted bacon, potatoes, crème fraîche	11.90
Thonnière: Tomato tartare, French beans, tuna, asparagus, green salad, hard boiled egg	11.90
Trouvillaise: Camembert, roasted andouille de Vire (chitterling sausage), caramelized apples flamed with Calvados	11.80
Végétarienne: Roman-style artichokes, grated carrots, green salad, French beans, asparagus, tomatoes, cucumber, red beetroot, gazpacho of the moment	11.90
Venizia: Gorgonzola, speck and its bread sticks, slow-roasted tomatoes, parmesan, green salad	13.80
Viroise: Roasted andouille de Vire (chitterling sausage), caramelized apples, compote, green apple sorbet	11.80
Extra green salad for galette	2.50

Additional charge applied for any change or extra

Prices are net – Service charge included.



OUR DESSERT CRÊPES



After Eight: hot chocolate sauce, mint ice cream, Chantilly whipped cream	7.60
Amandine: hot chocolate sauce, toasted almonds	5.40
Aux pommes: apple compote, caramelized apples	6.90
Banana: banana, hot chocolate sauce, flamed with rum	8.90
Banane chocolat	6.90
Belle Hélène: hot chocolate sauce, pear in syrup, vanilla ice cream, Chantilly whipped cream	8.90
Beurre sucre	4.40
Canadienne: maple syrup, vanilla ice cream	6.40
Caramelidou: home-made salted butter caramel	6.40
Chocolat chaud et noix de coco râpée / Hot chocolate sauce and grated coconut	4.90
Chocolat chaud maison / House hot chocolate sauce	3.90
Citron pressé / Freshly squeezed lemon	4.20
Compotée de rhubarbe / Rhubarb compote	4.60
Confitures: blueberry, strawberry, Corsican clementines, cider jelly	4.20
Crème de marron / Puréed chestnut	4.60
Créole: hot chocolate sauce, grated coconut, coconut ice cream, Chantilly whipped cream	7.90
Dame Noire: hot chocolate sauce, vanilla ice cream	6.40
Honfleuraise: compote, caramelized apples, vanilla ice cream	8.90
L'Abeille: butter, squeezed lemon, Beauce honey	5.90
La Doreuse: honey, butter, squeezed lemon, lime sorbet	8.10
La Flambée: choice of Rum, Calvados or Grand-Marnier	6.40
La Griotte: vanilla ice cream parcel and its griottines de Fougerolles cherries in kirsch	8.40
La Laitière: soft fresh white cheese turnover, black cherry compote	6.90
La Sully : caramelized apples, house salted butter caramel, Chantilly whipped cream	8.90
Mangoo-Cheese: cream cheese, amarena, mango	8.20
Mankenpis: speculoos cookie cream, vanilla ice cream, speculoos crumble	8.90
Marron glacé: puréed chestnut, vanilla ice cream	6.60
Maya: Beauce honey	4.20
Méli-Mélo: puréed chestnut, hot chocolate sauce	5.90
Mentchi'crep: mini crêpes, coffee ice cream, hot chocolate sauce, mentchikoffs de Chartres	8.90
Mont-Blanc: puréed chestnut, Chantilly whipped cream	5.60
Nutella: only if you dare!!!!!!!!!!!!!!	5.90
Nutella, banane	6.90
Orangeat: hot chocolate sauce, slices of orange, mandarin sorbet	8.90
Paimpol: vanilla ice cream, salted butter caramel, Chantilly whipped cream	8.90
Pâturage: rhubarb compote, soft white cheese, caramelized apples	8.60
Pays d'Auge: apple compote, caramelized apples flamed with Calvados	8.60
Poupoupidou: hot chocolate sauce, Lion bar ice cream, marshmallow	7.60
Sirop d'érable / Maple syrup	4.20
Sucre / Sugar	3.40
Suzette: butter, sugar, jam made from Corsican clementines, slices of orange, flamed with Grand-Marnier	8.90
Supplément chantilly / Extra Chantilly whipped cream	1.80



OUR ICE CREAM SUNDAES



Coupe 2 boules au choix / Choice of 2 scoops/flavors:	4.80
Ice cream: coffee, caramel fleur de sel, dark chocolate, mint-chocolate, coconut, vanilla, dulce de leche, Lion bar cream	
Sorbets: cherry, raspberry, lime, mandarin, pink grapefruit, green apple, mango	
Africaine: coconut and dark chocolate ice cream, hot chocolate sauce, Chantilly whipped cream	7.90
Anglaise: mint, dark chocolate ice cream, hot chocolate sauce, Chantilly whipped cream	7.90
Banana Split: chocolate and vanilla ice cream, raspberry sorbet, banana, hot chocolate sauce, Chantilly whipped cream	8.40
Café Liégeois: vanilla ice cream, coffee, coffee sauce, Chantilly whipped cream	7.90
Carnute: vanilla ice cream, dulce de leche, caramel fleur de sel, Chantilly whipped cream, hot chocolate sauce	7.90
Chartraine: dulce de leche and vanilla ice cream, caramel fleur de sel, caramélidou, Chantilly whipped cream	7.90
Chocolat Liégeois: vanilla and dark chocolate ice cream, hot chocolate sauce, Chantilly whipped cream	7.90
Colonel: lemon sorbet, vodka	8.90
Croquantine: dulce de leche ice cream, caramel fleur de sel, Breton shortbread biscuit, Chantilly whipped cream and toasted almonds, caramélidou	7.90
Dame Blanche: vanilla ice cream, hot chocolate sauce, Chantilly whipped cream	7.90
Exotique: coconut ice cream, mango sorbet, chocolate, flavored rum	8.90
Forêt Noire: cherry sorbet, dark chocolate ice cream, vanilla, amarena cherries, hot chocolate sauce, Chantilly whipped cream	8.20
Fruits Glacés: raspberry, mandarin, mango sorbet, fresh oranges, red fruit coulis	8.20
Fruits Rouges: pink grapefruit, raspberry, cherry sorbet, red fruit coulis, Chantilly whipped cream	7.90
Guérandaise: caramel fleur de sel and vanilla ice cream, caramélidou, pear in syrup, mini crêpe, salted-butter caramel	8.20
L'enfantine: vanilla ice cream, Lion bar, marshmallows, choco chaud	5.80
L'œuf surprise: Kinder, scoop of vanilla ice cream	6.60
Poire Belle Hélène: vanilla ice cream, pear in syrup, hot chocolate sauce, Chantilly whipped cream	8.20
Saint-Eman: coffee and chocolate ice cream, hot chocolate sauce, Chantilly whipped cream, mentchikoffs	8.20
Trou normand: green apple sorbet, Calvados	8.90
Vacherin maison parfum au choix / House Vacherin, flavor of your choice	6.20

OUR OTHER DESSERTS

Cabri: fresh soft goat's cheese, black cherry compote (when in season)	5.80
Brioche perdue: vanilla ice cream, house salted-butter caramel	7.60
Fromage Blanc: honey, sugar, maple syrup, red fruit coulis or black cherry compote, Corsican clementines	5.80
Profiteroles	8.90
Salade de fruits frais / Fresh fruit salad (when in season)	6.20
Tarte tatin revisitée / A take on the Tarte tatin: caramelized apples, Breton shortbread cookie, salted-butter caramel, Chantilly whipped cream	6.80
Trois saveurs / Three flavors: Fresh soft cheese, mango sorbet, red fruit coulis	6.80
Verger: soft white cheese, rhubarb compote, honey	5.80
Salade d'oranges / Orange salad: orange slices	5.80
Macaron glacé du moment / Iced Macaron of the day: (please ask for the flavor)	8.10
Omelette soufflée / Souffléed omelet with apples and caramélidou	8.10



OUR BEVERAGES

APÉRITIFS

Kir: crème de cassis (blackcurrant), blackberry or peach	10 cl	3.90
House Kir: crème de cassis (blackcurrant), peach or blackberry, cider	10 cl	3.90
House Américano	8 cl	8.10
Anis	4 cl	5.10
Porto, Martini, Suze	5 cl	5.10
Whisky: Clan Campbell	4 cl	6.80
Whisky or Bourbon: Jack Daniel's, Jameson	4 cl	7.80
Alcohol soda	10 cl	8.20
Glass of champagne: « Duval-Leroy »	12 cl	8.60
Kir royal	12 cl	8.80

LES BIÈRES / BEERS

L'Eurélienne Micro Brasserie de Chandres		
« Terres d'Eure-et-Loir »	33 cl	5.90
L'Eurélienne	75 cl	9.80
Kronenbourg « 1664 »	20 cl	4.40
Kronenbourg « 1664 »	40 cl	8.80
Bière "sans alcool" / Alcohol-free beer	25 cl	4.70

ALCOHOL-FREE APÉRITIFS

Fruit Cocktail	30 cl	7.80
Pétillant fraise / Sparkling strawberry: « Terres d'Eure-et-Loir »	10 cl	4.90

BOTTLED WATER

Evian or Badoit



75cl **6.10**

SODAS

Schweppes	25 cl	4.60
Coca-cola, Perrier, "la Beauceronne" lemonade	33 cl	4.80
Orangina, Ice Tea	25 cl	4.60
Fresh fruit juice:		6.20
Sirop à l'eau / Fruit syrups and water		2.20
Supplément sirop ou rondelle de citron / Extra syrup or slice of lemon		0.30

ALAIN MILLIAT FRUIT JUICES

unique taste, French produced

(using pure and top quality fruits, Alain Milliat extracts the best of the fruit, the authentic taste of freshly picked fruit, powerful aroma and smooth or pulpy texture are fully retained for a natural and flavorful product)

Apple / Pomme (countryside around Caen), Tomato (Marmande), Orange (Morocco, Tunisia, North Brazil), Strawberry / Fraise (Europe), Pink grapefruit / Pamplemousse rose (Texas), Apricot / Abricot (Ardèche)	33 cl	5.80
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OUR BEVERAGES

LE CIDRE / CIDER

Pitcher (dry or sweet)	glass 15 cl	2.90
	25 cl	3.90
	50 cl	7.80
	100 cl	15.60
Bottle of sparkling cider (sweet or dry)	75 cl	10.40

WINE – PITCHER

Wines: Chinon "Couly Dutheil"	glass 14 cl	3.90
Red, rosé, white	25 cl	7.80
	50 cl	15.60

WINE AOC

Chardonnay "Louis Latour" L'Ardèche IGP	glass 14 cl	5.80
	75 cl	23.20
Chinon "Les Gravières" Couly Dutheil ACC	75 cl	19.80
Bordeaux "Chai de Bordes"	37,5 cl	10.60
Red	75 cl	19.80
Côtes de Provence ACPP ou Rosé	75 cl	19.80

CHAMPAGNE

Champagne Duval Leroy	75 cl	58.00
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LE VIN DU MOIS : voir tableau

WINE OF THE MONTH: see the board

LES BOISSONS CHAUDES / HOT DRINKS

Espresso	2.20
Décaféiné / Decaffeinated	2.20
Café noisette / Coffee with a dash of milk	2.40
Café US / Filter coffee	2.40
Grand café crème / Large coffee with cream	4.40
Décaféiné crème / Decaffeinated coffee with cream	4.40
Cappuccino	5.20
Decaffeinated cappuccino	5.20

Chocolate: glass of milk with a chocolate lolly	5.20
Chocolate or café viennois	5.20

Infusion	4.20
Tea	4.20
Thé parfumé / Flavored teas	4.20

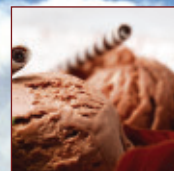
Irish coffee	8.80
Normandy coffee	8.80

Supplément citron ou lait / Extra lemon or milk	0.30
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DIGESTIFS – LIQUEURS

Calvados, Cognac, Poire William, Vodka, Gin, Peppermint, Armagnac, Get 31	7.40
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la Picoterie
RESTAURANT DE CRÊPES





la Picoterie

RESTAURANT DE CRÊPES



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WWW.PICOTERIE.COM

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