

# La Ribote

La  
Bretagne  
dans le Sud

9, rue de l'Amour Agde 04.67.94.75.52

## Crêperie Glacier



Pancakes with  
Buckwheat

Pancakes  
with wheat

Salads  
Ice-cream

Ciders and biers  
from Brittany

Home-made  
Chouchen

La Carte

# Pancakes with buckwheat



## Grand-mother's pancakes

<b>Complète:</b> egg, ham, cheese	8,50
<b>Niguedouille:</b> egg, cheese, andouille sausage from Guémené	10,00
<b>Fermière:</b> egg, cheese, caramelized onions, cream	10,00
<b>Kenavo:</b> andouille sausage from Guémené, apples, cream	11,00
<b>Campagnarde:</b> egg, tomatoes, ham, mushrooms, cream	10,00
<b>Rustique:</b> caramelized onions, cheese, bacon, mushrooms, cream	10,00
<b>Gwen ha Du:</b> andouille sausage from Guémené, egg, caramelized onions, lamb's lettuce and buckwheat seeds	11,00
<b>Beg en Lann:</b> egg, cheese, bacon, mushrooms, caramelized onions, cream	12,00

## Chief's pancakes

<b>Glénan</b> egg, tomatoes, mashed eggplant with garlic and parsley, courgette, caramelized onions, cream	11,50
<b>Vannetaise:</b> egg, courgette, tomatoes, smoked ham, lamb's lettuce, parmesan cheese	11,50
<b>Ribote:</b> smoked ham, tomatoes, egg, mushrooms, caramelized onions, cream	11,50
<b>Ar Goat:</b> smoked sausage, cheese, caramelized onions and mustard sauce	11,50
<b>Médoquine:</b> smoked duck's breast, apples, lamb's lettuce	12,00
<b>Landaise:</b> smoked duck's breast, potatoes, mushrooms, garlic and basil cream	12,00
<b>Ar-men:</b> smoked duck's breast, pears, honey, lamb's lettuce, roasted almonds	12,00
<b>Kig ar farz:</b> egg, caramelized onions, smoked sausage, mustard sauce, lamb's lettuce with salicornia (saltwort)	12,00

## Seafood pancakes

Traditional Breton drink, Chouchen is a syrupy alcoholic drink that you can find in all our taverns. The Chouchen is a variant of mead. The only difference is that the Chouchen contains apple juice . It manufactures from buckwheat honey , very present in Britain, which gives it its dark color and its taste.

<b>Molène:</b> sliced squids in hot sauce, lamb's lettuce, parmesan cheese	13,00
<b>Carnacoise:</b> smoked salmon, goat cheese, cream, lamb's lettuce	13,00
<b>Quimpéroise:</b> smoked salmon, cream with chives and candied lemon with Guérande sea salt, lamb's lettuce	13,00
<b>Arvor:</b> egg, mashed eggplant with garlic and parsley, sardine pate with candied lemon and salicornia, lamb's lettuce	13,00
<b>Bretonne:</b> scallops, cream with Chouchen, leeks fondue	14,50

## Cheese pancakes

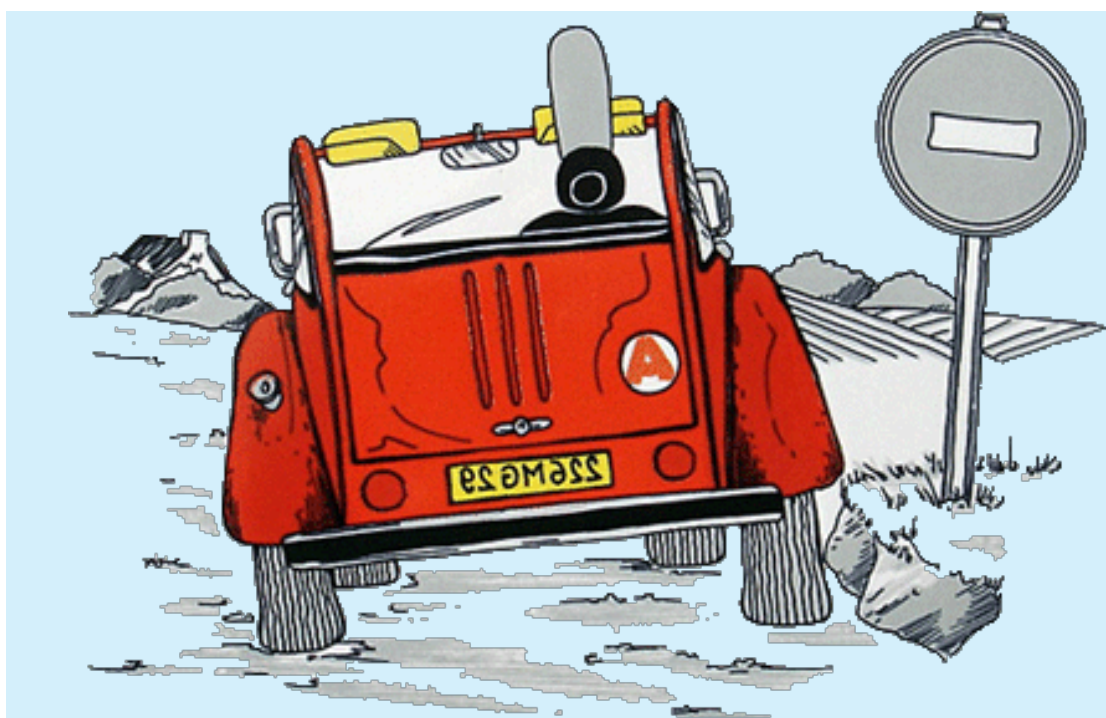
<b>Conleau:</b> Roquefort, apples, salad, organics nuts, lamb's lettuce	11,00
<b>Montagnarde:</b> reblochon, smoked ham, lamb's lettuce	11,00
<b>Erdeven:</b> goat cheese, blueberry marmelade, lamb's lettuce	11,00
<b>Kercado:</b> goat cheese, honey, lamb's lettuce, organics buckwheat seeds	11,00
<b>Légenèse:</b> goat cheese, cider jam, lamb's lettuce and organics nuts	11,00
<b>3 fromages:</b> reblochon, camembert and goat cheese	11,00
<b>Kerbiquette:</b> goat cheese, lamb's lettuce with basil dressing sauce, grilled red pepper sorbet	11,00
<b>Penthièvre:</b> camembert, apples, lamb's lettuce	11,00
<b>Kraz:</b> goat cheese, courgette, caramelized onions, lamb's lettuce, organics buckwheat seeds	11,00
<b>Tartiflette:</b> reblochon, bacon, caramelized onions, potatoes	12,00

## Salads

Lamb's lettuce	6,00
Lamb's lettuce with buckwheat seeds	7,00
Lamb's lettuce with Roquefort and nuts	8,50
<b>Arz:</b> lamb's lettuce, tomatoes, corn, tuna, egg, black olives	14,00
<b>Rabine:</b> lamb's lettuce, tomatoes, mushrooms, toasted goat cheese on bread, black olives, basil sauce	14,00
<b>Berder:</b> lamb's lettuce, tomatoes, mozzarella, basil sauce, black olives	14,00
<b>Ponant:</b> lamb's lettuce, tomatoes, smoked salmon, courgettes, basil sauce	15,00
<b>Arradon:</b> lamb's lettuce, tomatoes, smoked ham, croutons, parmesan, creamy sauce	14,00
<b>Saint Michel:</b> lamb's lettuce, tomatoes, camembert al forno, basil sauce, black olives	15,00
<b>Saint Colomban:</b> lamb's lettuce, tomatoes, mashed eggplant with garlic and parsley, sardine pate, feta, basil sauce, black olives	15,00

# Pancakes with wheat

*Historians establish the origin of the pancake to 7000 BC. This meant a slurry mixing water and various crushed cereals. Pancakes were cooked on a hot flat stone.*



*All our pancakes are cooked when you order and ice cream are home-made.*

## Authentic pancakes

Butter and sugar	3,50
Hot chocolate sauce	4,50
Lemon and sugar	4,50
Nutella	5,00
Salted butter caramel	5,50
Honey and roasted almonds	5,50
Hot chocolate sauce and sweetened chesnuts	6,50
Banana and hot chocolate sauce	6,50
Apples fondant	6,50
Hot chocolate sauce and salted butter caramel	6,50
Pears, roasted almonds and hot chocolate sauce	6,50

Extra whipped cream 2,50

# Gourmet's pancakes

<b>Mam Gozh:</b> hot chocolate sauce, vanilla ice cream	6,50
<b>Bagadou:</b> sweetened chesnuts, breton cookie ice cream	7,00
<b>Teignouse:</b> salted butter caramel sauce, espresso coffee ice cream	7,00
<b>Nougatine:</b> hot chocolate sauce, nougat ice cream, rapsberry coulis	7,50
<b>Breizh'nut:</b> home made chocolate hazelnut spread, salted caramel ice cream	7,50
<b>Antigua:</b> hot chocolate sauce, coconut milk sorbet	7,50
<b>Saint Goustan:</b> salted butter caramel sauce, chocolate hazelnut ice cream	7,50
<b>Niniche:</b> salted butter caramel, cider sorbet, whipped cream	8,00
<b>Iroise:</b> candied orange peels, salted butter caramel sauce, rum and raisin ice	8,00
<b>Houat:</b> sweetened chesnuts, candied orange peels, coffee ice cream	8,00
<b>Amzerzo:</b> hot chocolate sauce, sweetened chesnuts , breton cookie ice cream and whipped cream	8,50
<b>Gavrinis:</b> strawberries, Kouign-Aman ice cream, whipped cream	8,50
<b>Kerpenhir:</b> rapsberries, honey and pine-nuts ice cream, whipped cream	8,50
<b>Hoëdic:</b> hot chocolate sauce, candied orange peels, speculoos ice cream and whipped cream,	8,50
<b>Délice:</b> pears, chocolate sauce, pear sorbet, whipped cream, roasted almonds	8,50
<b>Marquise:</b> apples fondant, salted butter caramel sauce, vanilla cream, whipped cream, roasted almonds	8,50
<b>Ty Plouz:</b> banana, Nutella, speculoos ice cream	8,50
<b>Ty Coz:</b> apples fondant, salted butter caramel sauce, Kouign-Aman ice cream	8,50
<b>Salidou:</b> salted butter caramel sauce, salted caramel ice cream, caramel flower of salt from Guérande liquor	8,50
<b>Malouines:</b> hot chocolate sauce, salted butter caramel sauce roasted buckwheat ice cream, whipped cream	8,50
<b>Menec:</b> starwberries, mojito sorbet, chantilly, rapsberry coulis	8,50
<b>Ménimur:</b> rapsberries, cider sorbet, cider marmelade	8,50

## Flamed pancakes

<b>Flamed pancake</b> with Grand-Marnier or Calvados	7,50
<b>Crêpe Suzette:</b> candied orange peels, flamed with Grand-Marnier	8,00
<b>Bannec:</b> banana, rum and raisin ice cream, flamed with rum	8,50
<b>Bigouden:</b> sweetened chesnuts, vanilla ice cream, flamed with rum	8,50
<b>Mélusine:</b> rapsberries, nougat ice cream, flamed with rapsberry liquor	8,50
<b>Normande:</b> apples fondant, flamed with Calvados	8,50
<b>Gourmande:</b> chocolate sauce, vanilla ice cream, flamed Grand-Marnier	8,50
<b>Ecossaise:</b> chocolate sauce, candied orange peels, flamed with whisky	8,50
<b>Savoureuse:</b> hot chocolate sauce, chocolate hazelnut ice cream, flamed with rum	8,50
<b>Méaban:</b> apples fondant, salted butter caramel sauce, vanilla ice cream, flamed with Calvados	9,00
<b>Bréhat:</b> pears, salted butter caramel, milk jam ice cream, flamed with pear liquor	9,00

**Taste of childhood:** Home made Kouign-Aman (traditional pastry from Brittany) with vanilla ice cream, strawberries and a pot of salted butter caramel sauce 9,50

# Ice cream puddings

## Traditional ice cream

<b>Chocolat liégeois:</b> vanilla and chocolate icecream, chocolate sauce, whipped cream	9.00
<b>Café liégeois:</b> vanilla and espresso coffee ice cream, hot coffee, whipped cream	9,00
<b>Dame blanche:</b> vanilla ice cream, chocolate sauce, whipped cream	9,00
<b>Poire Belle-Hélène:</b> pears, vanilla ice cream, chocolate sauce, whipped cream	9,50
<b>Banana split:</b> banana, vanilla and chocolat ice cream, rapsberry sorbet, whipped cream	9,50
<b>Fraises Melba:</b> stawberries, vanilla ice cream, whipped cream	10,00
<b>Framboises Melba:</b> rapsberries, vanilla ice cream, whipped cream	11,00

## Delicacies

<b>Breizh:</b> salted caramel, breton cookies and vanilla ice cream, hot chocolate sauce	9,50
<b>Pen Raz:</b> chocolate, vanille and nougat ice cream, rapsberries coulis, whipped cream	9,50
<b>Etel:</b> Nutella, chocolate, chocolate hazelnut and breton cookies ice cream, whipped cream	10,00
<b>Menhir:</b> vanilla, salted caramel, rum raisin ice cream, hot coffee, whipped cream	10,00
<b>Kerdreon:</b> sweetened chesnuts, vanilla, espresso coffee and salted caramel ice cream, whipped cream	10,00
<b>Men-dû:</b> mango sorbet, honey and pine-nuts, coconut milk ice cream, whipped cream, candied orange peels	10,00
<b>Belle Île:</b> Kouign-Aman, milk jam and nougat ice, chocolate sauce, whipped cream	10,00
<b>Ouessant:</b> breton cookie, salted caramel and milk jam ice cream, salted butter caramel sauce, whipped cream	10,50
<b>Saint Cado:</b> Kouign-Aman, vanilla and milk jam ice cream, salted butter caramel sauce, whipped cream	10,50
<b>Ty Bihan:</b> espresso coffee, salted caramel, rum raisin ice cream, banana, chocolate sauce, whipped cream	10,50
<b>Sinagot:</b> chocolate, roasted buckwheat and milk jam ice cream, salted butter caramel sauce, whipped cream and almonds	10,50



1 scoop (2,30), 2 scoops (4,50) or 3 scoops (6,50) of your choice:

**Ice cream:** vanilla, chocolate, espresso coffee, nougat, rum raisin, roasted buckwheat, milk jam, salted caramel, breton cookie, speculoos, kouign aman, chocolate hazelnut, honey and pine-nuts, lemon curd

**Sorbet:** strawberry, coconut milk, mojito, mango, pear, home made cider, grilled red pepper

<b>Mégallithe:</b> pear, mango and home made cider sorbet, pears, raspberries coulis, whipped cream	10,50
<b>Plougastel:</b> roasted buckwheat, salted caramel and breton cookie ice cream, whipped cream, strawberries	11,00
<b>Mandoline:</b> nougat, chocolat and rum raisin ice cream, breton cookie, whipped cream	11,00
<b>Baden:</b> cider sorbet, Kouign-Aman and lemon curd ice cream, raspberries coulis, strawberries and raspberries, whipped cream	12,00

## Alcoholized ice cream puddings

<b>Pô:</b> rum and mojito ice cream	13,00
<b>William:</b> pears, pear sorbet and pear liquor	13,50
<b>Chaumière:</b> salted caramel and breton cookie ice cream, pears and pear liquor	13,50
<b>Marie Galante:</b> espresso coffee, nougat and vanilla ice cream, hot coffee, rum, whipped cream	14,00
<b>Breizh Kafé:</b> espresso coffee and vanilla ice cream, hot coffee, whisky, whipped cream	13,50
<b>Locmaria:</b> vanilla, roasted buckwheat and milk jam ice cream, raspberry liquor, strawberries and raspberries	16,00

# Drinks

## & Aperitives

### Bottle of breton cider

Home made sweet cider François Séhédic (75cl) 2%vol <i>Organic cider from La Forêt-Fouesnant (29)</i>	13,90
Home made dry cider François Séhédic (75cl) 5,5%vol <i>Organic cider from La Forêt-Fouesnant (29), gold medal 2023 CGA Paris</i>	13,90
Home made rosé cider Sorre (75cl) 3%vol <i>Founded in 1952 from Pleguer (35)</i>	13,90
Home made dry cider Sorre (33cl) 4,5%vol <i>Founded in 1952 from Pleguer (35)</i>	5,50

*Which cider? Sweet or dry?*

*Sweet one is about 2 or 3% alcohol, dry one about 4,5 or 6% alcohol*

### Amuse bouche

<b>Digor kalon:</b> pâté Hénaff and andouille from Guémené	7,50
<b>Penn Kalet:</b> sardine pate with candied lemon and salicornia, andouille from Guémené	8,50
<b>Ty Croc'h:</b> pancake ham and cheese or goat cheese and honey like tapas	7,00

### Wine

Pitcher of wine <i>red, rosé or white</i> <i>Domaine de l'Octroi, Agde</i>	
1liter	11,90
50cl	6,50
a glass	3,00

La Madeleine St Jean <i>IGP Pays d'Oc,</i> <i>Viognier, white</i> <i>Grenache, Cabernet, Sauvignon, rosé</i> <i>Grenache, Syrah, red</i>	
75cl	19.90

### Pitcher of cider

Pitcher of sweet or dry cider Val de Rance

1liter	12,50
50cl	7,00
a cup20cl	3,00

### Pitcher of apple juice

1liter	9,00
50cl	5,80
25cl	3,00



# Aperitives & Cocktails

<b>Kir breton:</b> mulberry liquor and cider	5,50
<b>Kir</b> black currant and white wine	5,50
<b>Chouchen</b> aged in oak barrel	6,00
<b>Martini</b> red or white	6,00
<b>Muscat</b>	5,50
<b>Ricard</b>	5,00
<b>Whisky Ballantines</b> (6cl)	7,50
<b>Ti punch:</b> rum, cane sugar, lime	6,50
<b>Côte fleurie:</b> Grand Marnier, cider, strawberry liquor	8,50
<b>Cidria:</b> Calvados, cider, orange juice	8,50
<b>Punch planteur:</b> rum, orange and pine apple juices, cane sugar, grenadine	8,50
<b>Pen Duick:</b> pear liquor, orange juice, cider, almond syrop	8,50
<b>Kerguelen:</b> rapsberry liquor, cider, chouchen	8,50
<b>Yec'hed mat:</b> rapsberry liquor, cider, grapefruit syrop	8,50
<b>Breizh Mojito:</b> rum, cane sugar, peach liquor, cider, lime	8,50

## Waters and drinks

Breizh Cola	3,50	1/2 liter Evian	4,00
Breizh Cola zéro	3,50	1 liter Evian	5,50
Limonade	3,20	1/2 liter Badoit	4,00
Orangina	3,20	1 liter Badoit	5,50
Orange juice	3,20		
Pine apple juice	3,20		
Syrop	2,80		
Ice tea	3,20		



## Coffee & tea

Espresso	2,40
Macchiato	2,60
Double espresso	3,80
Café latte	4,20
Café chantilly	5,20
Hot chocolate	4,80
Thés Damman Frères	4,20
Bzh Kafé (iced coffee)	4,80
Bzh Ti (iced tea)	4,80

## Biers from Brittany

- Cervoise** traditional beer flavoured with 7 plants and a touch of honey (6°)
- Duchesse Anne** pale beer malty and fruity flavours (7,5°)
- Telenn Du** biologic dark beer, malty barley and buckwheat (4,5°)
- Blanche Hermine** white beer, sweet and light (4°)
- Bonnets Rouges** red beer with elderberries, caramel touch (5,5°)
- Morgane** biologic amber beer (5,5°)
- Coreff** amber beer, the oldest breton's brewer (5°)
- Dramm Hud** pale beer, the magic potion from Brittany (7,5°)

**Stirwen:** a coffee espresso, a piece of Kouign Aman, salted butter caramel sauce and vanilla ice cream 7,00

bottle 33cl

5,50€

# Menu

# 18,50€

## 1

- Mixed salad (salad, tomatoes, black olives)
- or Buckwheat pancake with caramelized onions
- or Buckwheat pancake cheese and chives
- or Buckwheat pancake egg and fresh cream
- or Buckwheat pancake ham and salad

## 2

- Complète: egg, ham, cheese
- or Ancienne: cheese, bacon, mushrooms
- or Brestoise: sliced squids in hot sauce
- or Terroise: cheese, tomatoes, caramelized onions, bacon
- or Cabrette: goat cheese, bacon, salad
- or Gratinée: egg, courgette, cheese

## 3

- Pancake with hot chocolate sauce
- or Pancake with jam (strawberry, raspberry, apricot)
- or Pancake with butter, sugar and vanilla ice cream
- or Pancake honey and lemon
- or Pancake flamed with rum or Calvados
- or 2 scoops of your choice

Daily menu for lunch and dinner

Change requests and sharing can not be accepted in the menus (except babies)



## Kid's menu 9,50€ less than 10 years old

- 1
  - or Pancake ham and cheese
  - or Pancake egg and ham
  - or Pancake egg and cheese
  - or Pancake with goat cheese
  
- 2
  - Pancake with Nutella
  - or Pancake with sugar
  - or Pancake with strawberry jam
  - or Ice cream cone
  
- 3 A glass with syrop (strawberry, grenadine, mint, peach or lemon)

# CÔTÉ Breizh

Words and  
legend from  
gulf of Morbihan



According to legend , fairies were banished from the forest of Brocéliande. They cried so many tears that swung in the Gulf of Morbihan. There they threw themselves their wreaths on the day that gave the 365 islands in the Gulf . Three crowns ventured to the ocean to form Houat, Hoëdic and the most beautiful of the three, the Fairy Queen , Belle-Ile .

Demat! Hello!

Mat ar jeu? How are you?

Ya yes

Trugarez Thank you

Nann No

Ker village, big house

Ti house

Ty Plouz cottage

Breizh Brittany

Yech'mat! Cheers!

Kenavo! Bye!

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9, rue de l'Amour Agde  
04.67.94.75.52  
07.56.82.49.59  
[www.laribote.com](http://www.laribote.com)

Open daily from 21 june to  
21 september

Arriving hours:  
from 12h to 13h30 later  
from 19h to 21h later

La Ribote et non la ribaude, comme la rue de l'Amour aurait pu y inciter, c'est une curiosité que cette enclave bretonne au pays de la tielle. Galettes de sarrasin et crêpes de froment, bonne qualité de confection et garnitures suffisamment variées pour ne pas lasser les habitués de cette table classique du Vieil Agde. L'andouille de Guéméné est authentique, comme le kouign aman en dessert; Gault et Millau 2015

La Bretagne s'invite dans le sud. On ne compte plus vous faire la publicité de cette crêperie de renom qui a su s'imposer dans le paysage agathois depuis plus de 15 ans. Bretons depuis des générations, c'est un gentil couple qui vous accueillera tous les jours dans leur restaurant au cadre discret et très soigné. Les pierres agathoises apparentes sur les murs font de cette crêperie un lieu atypique et charmant où il fait bon passer un moment gourmand. Ils ont les chapeaux ronds mais aussi les galettes. A la carte, des galettes 100% " made in Bretagne " avec des garnitures originales et savoureuses : la Kerbiquette au chèvre chaud, salade au basilic et sorbet aux poivrons rouges ou la Carnacoise au saumon et au chèvre, à la fois copieuses et délicieuses, raviront votre palais. Pour accompagner tout cela, les patrons vous feront découvrir une carte de cidre naturel et de bières bretonnes. Pour continuer, une crêpe sucrée à la pomme , caramel beurre salé, glace vanille flambée au calva, un ki ha farz ou un kouign-amann. Voilà de vraies crêpes où on sent le beurre, le produit, la passion. Un régal ! Petit Futé 2015

