

La Ribote

9, rue de l'Amour Agde 04.67.94.75.52

La
Bretagne
dans le Sud

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

Complète: free range egg, ham, grated cheese 10,50

Niguedouille: free range egg, grated cheese, Guémené andouille sausage 12,00

Locminoise: free range egg, grated cheese, caramelized onions, fresh cream 12,00

Kenavo: Guémené andouille sausage, butter cooked apples, fresh cream 13,00

Lann Groez: free range egg, fresh tomato, ham, fresh mushrooms, cream 12,00

Ker Anna: caramelized onions, cheese, bacon bits, fresh mushrooms, fresh cream 12,00

Gwen ha Du: Guémené andouille sausage, free range egg, caramelized onions, lamb's lettuce and toasted buckwheat seeds 13,00

Beg en Lann: free range egg, grated cheese, bacon bits, fresh mushrooms, caramelized onions, fresh cream 14,00

Penn Karn: free range egg, Guémené andouille sausage, baby potatoes with Guérande sea salt, old fashioned mustard sauce 14,00

Chief's pancakes

Glénan free range egg, fresh tomato, sauteed eggplant with garlic and parsley, zucchini, caramelized onions 13,00

Vannetaise: free range egg, zucchini, fresh tomato, cured ham, lamb's lettuce, shaved parmesan 14,00

Ribote: cured ham, fresh tomato, free range egg, fresh mushrooms, caramelized onions, fresh cream 14,00

Ar Goat: smoked sausage, grated cheese, caramelized onions, old fashioned mustard sauce 14,00

Médoquine: smoked duck breast, butter cooked apples, lamb's lettuce 14,00

Landaise: smoked duck breast, baby potatoes with Guérande sea salt, fresh mushrooms, garlic and persley butter cream 15,00

Ar-men: smoked duck breast, poached pears, Verdisses beehive honey, lamb's lettuce, toasted almonds 15,00

Kig ar farz: free range egg, caramelized onions, smoked sausage, old fashioned mustard sauce, lamb's lettuce with salicornia (sea beans) 15,00

Seafood pancakes

About Chouchen: a traditional Breton beverage, Chouchen is a sweet alcoholic drink found in all our taverns.

Chouchen is a variant of mead, with the difference that it includes apple juice.

It is made from buckwheat honey, widely found in Brittany, giving it its dark color and rich, pronounced flavor.

Molène: sliced squids in Armorican style, lamb's lettuce, parmesan shavings 15,00

Carnacoise: smoked salmon, warm goat cheese, fresh cream and lamb's lettuce 15,00

Quimpéroise: smoked salmon, chive and salted lemon confit with Guérande sea salt cream, lamb's lettuce 15,00

Arvor: free range egg, garlic and parsley sauteed eggplant, sea bream rillettes with salted lemon confit and Kari Gosse spices, lamb's lettuce 15,00

Bretonne: fresh scallops, Chouchen butter sauce, leek fondue 16,00

Cheese pancakes

Conleau: Roquefort, butter cooked apples, toasted hazelnuts, lamb's lettuce 13,00

Montagnarde: melted reblochon cheese, cured ham, lamb's lettuce 13,00

Kercado: warm goat cheese, Verdisses beehive honey, lamb's lettuce, toasted buckwheat seeds 13,00

Légenèse: warm goat cheese, cider jelly, lamb's lettuce and roasted hazelnuts 13,00

3 fromages: melted reblochon, camembert and goat cheese, lamb's lettuce 13,00

Kerbiquette: warm goat cheese, lamb's lettuce with basil dressing, grilled red pepper sorbet 13,00

Penthièvre: melted camembert, butter cooked apples, lamb's lettuce 13,00

Kermario: warm goat cheese, cured ham, fig jam, lamb's lettuce 13,00

Kraz: warm goat cheese, zucchini, caramelized onions, lamb's lettuce, toasted buckwheat seeds 13,00

Tartiflette: melted reblochon cheese, bacon, caramelized onions, baby potatoes with Guérande sea salt 14,00

Salads

Lamb's lettuce 7,00

Lamb's lettuce with toasted buckwheat seeds 8,00

Lamb's lettuce with Roquefort and hazelnuts 9,50

Arz: lamb's lettuce, tomatoes, corn, tuna, free range egg, black olives 15,00

Rabine: lamb's lettuce, tomatoes, fresh mushrooms, warm goat cheese on toast, black olives, basil dressing 15,00

Berder: lamb's lettuce, tomatoes, buffalo mozzarella, basil dressing, black olives 15,00

Ponant: lamb's lettuce, tomatoes, smoked salmon, zucchini, basil dressing 16,00

Arradon: lamb's lettuce, tomatoes, cured ham, croutons, parmesan, buttermilk sauce 15,00

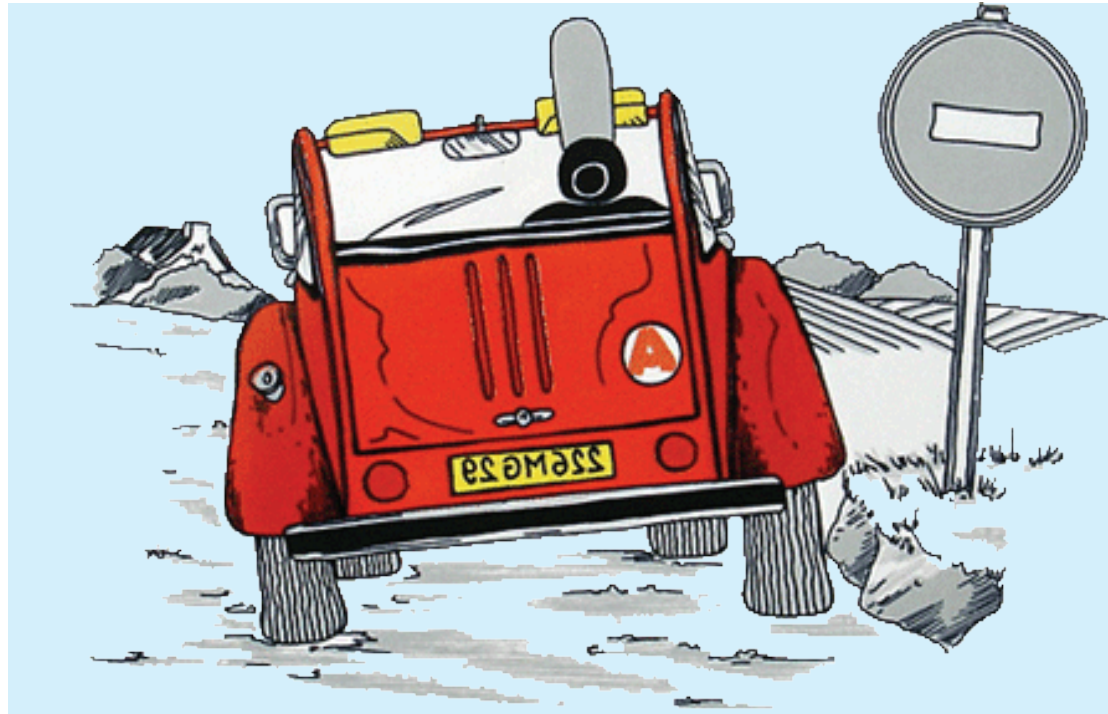
Saint Michel: lamb's lettuce, tomatoes, baked camembert, basil dressing, black olives 16,00

Saint Colomban: lamb's lettuce, tomatoes, garlic and parsley sauteed eggplant, sea bream rillettes with lemon confit and Kari Gosse spices, feta cheese, basil dressing, black olives 16,00

Pancakes with wheat

Historians trace the origin of the crêpe back to 7000 BC.

At that time, it was a thick batter made from water mixed with various crushed grains. A flat, heated stone was used for cooking.



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

Authentic pancakes

- Butter and sugar 4,00
- Hot chocolate 5,00
- Freshly squeezed lemon and sugar 5,00
- Nutella 6,00
- Salted butter caramel 6,50
- Verdissees honey beehive and roasted almonds 6,50
- Hot chocolate and sweetened chesnuts 7,50
- Banana and hot chocolate 7,50
- Butter cooked apples 7,50
- Hot chocolate and salted butter caramel 7,50
- Poached pear, roasted almonds and hot chocolate 7,50

Taste of childhood:

Invented in Douarnenez on a busy day at the bakery, the baker layered bread dough with butter and sugar — and the Kouign-Amann was born...

Homemade Kouign-Amann, slice 7,50

Gourmet's pancakes

- Mam Gozh:** hot chocolate sauce, vanilla ice cream 8,00
- Bagadou:** sweetened chesnut cream, breton shortbread ice cream 8,50
- Teignouse:** salted butter caramel, espresso coffee ice cream 8,50
- Nougatine:** hot chocolate sauce, nougat ice cream, rapsberry coulis 9,00
- Breizh'nut:** home made chocolate hazelnut spread, vanilla ice cream 9,00
- Penerf:** hot chocolate sauce, coconut milk sorbet, whipped cream 9,00
- Saint Goustan:** salted butter caramel, chocolate hazelnut ice cream 9,00
- Niniche:** salted butter caramel, farmhouse cider sorbet, whipped cream 9,50
- Iroise:** candied orange peel, salted butter caramel, rum raisin ice cream 10,00
- Houat:** sweetened chesnut cream, candied orange peel, espresso coffee ice cream 10,00
- Amzerzo:** hot chocolate sauce, sweetened chesnut cream , breton shortbread ice cream and whipped cream 10,00
- Gavrinis:** fresh strawberries, Kouign-Aman ice cream, whipped cream 10,50
- Kerpenhir:** fresh rapsberries, pistachio ice cream, whipped cream 10,50
- Hoëdic:** hot chocolate sauce, candied orange peel, speculoos ice cream and whipped cream 10,50
- Crac'hoise:** poached pear, chocolate sauce, pear sorbet, whipped cream, toasted almonds 10,50
- Markiz:** butter cooked apples, salted butter caramel, vanilla ice cream, whipped cream, toasted almonds 10,50
- Ty Plouz:** banana, Nutella, speculoos ice cream 10,50
- Ty Coz:** butter cooked apples, salted butter caramel, Kouign-Aman ice cream 10,50
- Salidou:** salted butter caramel, salted caramel ice cream, caramel liqueur with Guérande sea salt flower 10,50
- Malouines:** hot chocolate sauce, salted butter caramel, toasted buckwheat ice cream, whipped cream 10,50
- Menec:** fresh strarwberries, mojito sorbet, whipped cream, rapsberry coulis 10,50
- Ménimur:** fresh rapsberries, farmhouse cider sorbet, cider jelly 10,50
- Saint Patern:** fresh rapsberries and strawberries, lemon cream pie ice cream, whipped cream 10,50

Flamed pancakes

- Flamed pancake** with Grand-Marnier or Fine de Bretagne 9,50
- Crêpe Suzette:** candied orange peel, flamed with Grand-Marnier 10,00
- Bannec:** banana, rum raisin ice cream, flamed with rum 10,50
- Bigouden:** sweetened chesnut cream, vanilla ice cream, flamed with white rum 10,50
- Mélusine:** fresh rapsberries, nougat ice cream, flamed with rapsberry liqueur 10,50
- An Aval:** butter cooked apples, flamed with Fine de Bretagne 10,50
- Saint Avoye:** hot chocolate sauce, vanilla ice cream, flamed Grand-Marnier 10,50
- Cornouailles:** hot chocolate sauce, candied orange peel, flamed with whisky 10,50
- Braz:** hot chocolate sauce, chocolate hazelnut ice cream, flamed with white rum 10,50
- Méaban:** butter cooked apples, salted butter caramel, vanilla ice cream, flamed with Fine de Bretagne 11,00
- Bréhat:** poached pear, salted butter caramel, dulce de leche ice cream, flamed with pear liqueur 11,00
- Frankiz:** salted butter caramel, farmhouse cider sorbet, flamed with Fine de Bretagne 11,00

Extra whipped cream 3,00

Ice cream puddings

Traditional ice cream

Chocolat liégeois: vanilla and chocolate icecreams, chocolate sauce, whipped cream 10,00

Café liégeois: vanilla and espresso coffee ice creams, hot coffee, whipped cream 10,00

Dame blanche: vanilla ice cream, chocolate sauce, whipped cream 10,00

Poire Belle-Hélène: poached pear, vanilla ice cream, chocolate sauce, whipped cream 10,50

Banana split: banana, vanilla and chocolat ice creams, strawberry sorbet, whipped cream 10,50

Fraises Melba: fresh strawberries, vanilla ice cream, whipped cream 12,00

Framboises Melba: fresh raspberries, vanilla ice cream, whipped cream 13,00

Delicacies

Breizh: salted caramel, breton shortbread and vanilla ice creams, hot chocolate sauce 11,50

Pen Raz: chocolate, vanille and nougat ice creams, raspberries coulis, whipped cream 11,50

Etel: Nutella, chocolate, chocolate hazelnut and breton shortbread ice creams, whipped cream 12,00

Menhir: vanilla, salted caramel, rum raisin ice creams, hot coffee, whipped cream 12,00

Kerdreon: sweetened chesnuts cream, vanilla, espresso coffee and salted caramel ice creams, whipped cream 12,00

Men-dû: mojito and pear sorbets, coconut milk ice cream, whipped cream, candied orange peel 12,00

Belle Île: Kouign-Aman, dulce de leche and nougat ice creams, chocolate sauce, whipped cream 12,00

Ouessant: breton shortbread, salted caramel and milk jam ice creams, salted butter caramel sauce, whipped cream 12,50

Saint Cado: home made Kouign-Aman, vanilla and dulce de leche ice creams, salted butter caramel sauce, whipped cream 12,50

Ty Bihan: espresso coffee, salted caramel and dulce de leche ice creams, breton crumble, whipped cream 12,50

Kernevest: homemade Kouign Aman with vanilla ice cream, sugar strawberries and a pot of salted butter caramel 12,50

Our ice creams are crafted by a Master Ice Cream Maker.



1 scoop 3,00
2 scoops 5,50
3 scoops 8,00

Ice cream: vanilla, chocolate, espresso coffee, nougat, rum raisin, toasted buckwheat, dulce de leche, salted caramel, breton shortbread, speculoos, kouign aman, chocolate hazelnut, pistachio, lemon curd, coconut milk

Sorbet: strawberry, mojito, pear, farmhouse cider, roasted red peppers

Sinagot: chocolate, toasted buckwheat and dulce de leche ice creams, salted butter caramel sauce,

whipped cream and toasted almonds 12,50

Mégalthé: pear, strawberry and farmhouse cider sorbets, banana pieces, raspberry coulis, whipped cream 12,50

Plougastel: toasted buckwheat, salted caramel and breton shortbread ice creams, whipped cream, fresh strawberries 13,00

Mandoline: nougat, chocolat and rum raisin ice creams, breton shortbread crumble, whipped cream 13,00

Baden: farmhouse cider sorbet, Kouign-Aman and lemon curd ice cream, raspberry coulis, fresh strawberries, whipped cream 14,00

Alcoholized ice cream puddings

Pô: rum and mojito sorbet 15,00

William: poached pear, pear sorbet and pear liquor 15,50

Chaumière: salted caramel and breton shortbread ice creams, pears and pear liquor 15,50

Marie Galante: espresso coffee, nougat and vanilla ice creams, hot coffee, white rum, whipped cream 16,00

Breizh Kafé: espresso coffee and vanilla ice creams, hot coffee, whisky, whipped cream 15,50

Locmaria: vanilla, toasted buckwheat and dulce de leche ice creams, raspberry liquor, fresh strawberries 17,00

Drinks

& Aperitives

Farmhouse ciders, classic selection

Tenderly nostalgic, sweet and fruity, François Séhédic's sweet cider François (75cl) 3% 14,90
Liveliness and freshness, the most classic François Séhédic's dry cider (75cl) 5,5% 14,90

Farmhouse ciders, exclusive collection

Authentic and full bodied, the Kertoban, long fermentation (75cl) 5% 17,90
Tender and tangy, the sweet Gwennic, made from Guillevic apples (75cl) 4% 17,90
Lively and intense, the Blanc d'Armorique, delicately sparkling (75cl) 5,5% 19,00

Farmhouse ciders, tasting selection

Fine bubbles and aromatic intensity, the Fānchic, dry (33cl) 5% 6,00
True delight with unmatched sweetness the Fānchic, sweet (33cl) 4% 6,00

The Séhédic family cidery was founded in 1950 by François Séhédic in La Forêt-Fouesnant, South Finistère. Their orchard boasts 35 varieties of cider apples, typical of the terroir of Fouesnant and Cornouaille in Brittany. Their ciders are organic, pure juice, naturally sparkling, and unpasteurized.

Wine

House wine

Domaine de l'Octroi, Agde
red, rosé or white

1liter 13,50

50cl 8,00

a glass (14cl) 3,50

La Madeleine St Jean

IGP Pays d'Oc,

white (*Viognier*)

rosé (*Grenache, Cabernet, Sauvignon*)

red (*Grenache, Syrah*)

75cl 22.50

Elle & Lui, Mas d'Hondrat

AOP Languedoc,

blanc (*Vermentino, Roussane*)

rosé (*Grenache gris, Mourvèdre*)

75cl 26.50

Amuse-bouches

Digor kalon: pâté Hénaff and Guémené andouille sausage
8,50

Penn Kalet: sea bream rillettes with candied lemon and Kari
Gosse spices, Guémené andouille sausage 9,50

Ty Croc'h: pancake like tapas: ham and cheese or goat
cheese and honey or caramelized onions 7,50

Farmhouse apple juice

Le Verger de Kerbellec

Bottle 1liter 9,00

Pétillant juice

Cidrierie Sorre

Farmhouse sparkling apple juice, 33cl 4,00

Aperitives & Cocktails

Kir breton: blackberry liqueur and cider 5,50

Kir blackcurrant liqueur and white wine 5,50

Chouchen, Côtes d'Armor, oak barrel-aged 15 years, 13,5° 6,00

Pommeau de Bretagne, Côtes d'Armor, oak aged, 17° 6,00

Muscat de Frontignan 5,50

Ty Jaune, the bold Breton pastis from Finistère 5,50

Whisky Armorik, Côtes d'Armor, (6cl), single malt organic 7,50

Ti punch: white rum, cane sugar, lime 7,00

Côte fleurie: Grand Marnier, cider, strawberry liqueur 9,50

Cidria: Pommeau de Bretagne, cider, orange juice 9,50

Punch planteur: white rum, orange and pine apple juices, cane sugar, grenadine 9,50

Pen Duick: pear brandy, orange juice, cider, almond syrop 9,50

Kerguelen: rapsberry liqueur, cider, chouchen 9,50

Yec'hed mat: rapsberry liqueur, cider, grapefruit syrop 9,50

Breizh Mojito: white rum, cane sugar, peach liqueur, cider, lime 9,50

Aod Kornog: limoncello, cider, elderflower liqueur 9,50

Korrigan: Aperol, rapsberry liqueur, cider, fresh mint 9,50

Ar Vechal: muscat de Frontignan, strawberry liqueur, cider 9,50

Waters and drinks

Breizh Cola 33cl 4,00

Breizh Cola zéro 33cl 4,00

Lemonade 33cl 4,00

Orangina 33cl 4,00

Orange juice 33cl 4,00

Pine apple juice 33cl 4,00

Mocktail 33cl 6,00

Ice tea 33cl 4,00

Apple juice 33cl 4,00

Still water:

1/2 liter Plancoët 4,00

1 liter Plancoët 6,00

Sparkling water

1/2L Plancoët 4,00

1L Plancoët 6,00

Flavored syrop with water 33cl 4,00



Coffee & tea

Café de Brocéliande (artisan Breton roaster),

Teas from Brûlerie d'Alré

Espresso 2,60

Espresso with milk 2,80

Double espresso 5,20

Cafe latte 5,40

Coffee and whipped cream 5,40

Hot chocolate 6,00

Selection of teas 5,40

Stirwen: Breton-style Gourmet Coffee!
An espresso, a mini Kouign Aman, salted butter caramel, and vanilla ice cream
8.00

Breton beers

Cervoise traditional beer flavoured with 7 herbs and honey (6°)

Duchesse Anne triple-fermented blonde, malty and fruity – Gold Medal CGA 2025 (7,5°)

Telenn Du organic dark beer with malted barley & buckwheat (4,5°)

Blanche Hermine light white beer – Silver Medal CGA 2023 (4°)

Blanche Hermine IPA crisp & hoppy white IPA (5.6%)

Morgane organic blonde beer – Silver Medal CGA 2024

Coreff amber beer from Brittany's oldest craft brewery (5%)

Dramm Hud "the magic potion of elbow lifters" – a copper blonde beer (7.5%)

La XI.I a unique dark beer brewed to celebrate Samhain XI.1% alcohol (11th month, 1st day).

Farmhouse beers

bottle 33cl 6,00

Menu

22,90

1

- Mixed salad (lamb's lettuce, tomatoes, black olives)
- or Buckwheat pancake with caramelized onions
- or Buckwheat pancake grated cheese and chives
- or Buckwheat pancake free range egg and fresh cream
- or Buckwheat pancake ham and lamb's lettuce

2

- Complète: free range egg, ham, grated cheese
- or Ancienne: grated cheese, bacon, fresh mushrooms
- or Brestoise: sliced squids in Armoricaïne sauce
- or Terroise: grated cheese, tomatoes, caramelized onions, bacon
- or Cabrette: goat cheese, bacon, lamb's lettuce
- or Gratinée: free range egg, zucchini, grated 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 Fine de Bretagne
- or 2 scoops of your choice of ice cream

Set Menus

Served every day for lunch and dinner.

In case of changes, à la carte prices will apply.

Menu sharing is not allowed (except for small children).



CÔTÉ Breizh



Words and legend of the gulf of Morbihan

Once upon a time, deep in the mists of the Brocéliande forest, lived fairies with pure hearts. Banished from their enchanted realm, they wept so many tears that a little sea was born — the Gulf of Morbihan.

In their sorrow, they cast their flower crowns upon the water, and from those crowns sprang 365 islands, scattered like pearls across the sea.

Three of the crowns drifted out toward the open ocean.

They became the islands of Houat, Hoëdic, and the most beautiful of all, born from the Fairy Queen's own crown: Belle-Île.

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!

Kid's menu 11,50 for children under 10 years old

- 1 or Pancake ham and grated cheese
or Pancake free range egg and ham
or Pancake free range egg and grated cheese
or Pancake with goat cheese and bacon

- 2 Pancake with Nutella
or Pancake with butter and sugar
or Pancake with strawberry jam
or One scoop of ice cream in a cone

- 3 A glass of flavoured syrup with water
(strawberry, grenadine, mint, peach or lemon)

Crêperie La Ribote
9, rue de l'Amour Agde
04.67.94.75.52
07.56.82.49.59
www.laribote.com

Open every day from June to 21
september

Reservation arrival times:
lunch time:
from 12:00PM to no later 13:30PM
evening:
from 7:00PM to no later 21:00PM

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

