



Just

GALETTES

ALL OUR PANCAKES ARE MADE WITH ORGANIC BUCKWHEAT FLOUR (GLUTEN-FREE). THEY CAN ALSO BE MADE WITH WHEAT FLOUR.

OUR CLASSICS

THE COMPLETE	10.90€
FRIED EGG, EMMENTAL & COOKED HAM	
3 CHEESES	14.90€
GORGONZOLA, EMMENTAL, MOZZARELLA FIOR DI LATTE & ORIGAN	
THE GOAT	12.90€
GOAT CHEESE, CREAMED SPINACH, HONEY & WALNUTS (OPTION WITH EGG + €2)	
THE FORESTER	14.90€
EMMENTAL, COOKED HAM, MUSHROOMS & CREAM (OPTION WITH EGG + €2)	
THE BRETON	14.90€
FRIED EGG, EMMENTAL & GUÉRANDE SALT SAUSAGE	
THE NORDIC	15.90€
EMMENTAL, SMOKED SALMON, LEEK FONDUE, CREAM & LEMON (OPTION WITH EGG + €2)	
THE VEGETARIAN	13.90€
EMMENTAL, BALSAMIC CREAM, SEASONAL VEGETABLES WITH BUTTER & HERBS (OPTION WITH EGG + €2)	

OUR EXCEPTIONAL PRODUCTS

THE BELLOTA	16.90€
SUNNY-SIDE UP EGG, EMMENTAL CHEESE & IBERIAN PORK HAM	
THE PISTACCHIO	17.90€
PISTACHIO CREAM, PISTACHIO MORTADELLA, STRACCIATELLA, FIOR DI LATTE MOZZARELLA, PISTACHIO PESTO, AND CRUSHED PISTACHIOS	
THE PASTRAMI	16.90€
DICED ZUCCHINI, RED PESTO, FIOR DI LATTE MOZZARELLA, SUNNY-SIDE UP EGG, BEEF PASTRAMI & BALSAMIC CREAM	
THE WAGYU	16.90€
EMMENTAL CHEESE, WAGYU BLACK PUDDING, OVEN-ROASTED POTATOES, CARAMELIZED RED ONIONS & WHOLE GRAIN MUSTARD CREAM	

SALAD SUPPLEMENT : 3.00 €

OUR FAVORITES

LA PISSALADIERE	16.90€
RED ONIONS, EMMENTAL CHEESE, BLACK OLIVES, ANCHOVIES & OREGANO	
SOUHWEST SPECIAL	16.90€
SUNNY-SIDE-UP EGG, EMMENTAL CHEESE, SMOKED DUCK BREAST, CONFIT GIZZARDS, SMOKED BACON, ROASTED POTATOES, CARAMELIZED RED ONIONS, AND BASIL PESTO.	
THE TRUFFLE	15.90€
TRUFFLED BURRATA, WHITE HAM & TRUFFLE TAPENADE	
LA GUÉMÉNÉ	15.90€
SUNNY-SIDE UP EGG, EMMENTAL CHEESE, GUÉMÉNÉ ANDOUILLE SAUSAGE, CARAMELIZED RED ONIONS & WHOLE GRAIN MUSTARD CREAM	
THE FARMER	15.90€
FARM-RAISED ROASTED CHICKEN WITH HERBS, MUSHROOMS, RED ONIONS & EMMENTAL CHEESE (OPTION WITH EGG + €2)	
THE CÉCINA	16.90€
PRED PESTO, FIOR DI LATTE MOZZARELLA, OVEN-ROASTED TOMATOES, CECINA (CURED BEEF), AND BALSAMIC CREAM.	

OUR SALADS

SERVED IN A DELICIOUS CRISPY BUCKWHEAT PANCAKE

THE GREEK	16.90€
GREEN SALAD, FETA, TOMATOES, MUSTARD PEARLS, BASIL PESTO, CHARCUTERIE RILLETTE OR SALMON & CIDER VINAIGRETTE	
THE VEGGIE	16.90€
SEASONAL FRUITS, SEASONAL VEGETABLES & CIDER VINAIGRETTE	
LES SUPPLÉMENTS SALÉS :	
EGG	2.00 €
COOKED HAM	3.00 €
EMMENTAL	3.00 €
GOAT	3.00 €
MOZZARELLA FIOR DI LATTE	3.00 €
TRUFFLED BURRATA	4.00 €
TRUFFLE TAPENADE	4.00 €
SAUSAGE	4.00 €
IBERIAN PORK HAM	4.90 €
CECINA	4.90 €
WAGYU BLACK PUDDING	4.90 €

6 rue Louis
Combes
33000 Bordeaux
09 52 44 26 18



Follow us on social media
@labellesuzette_bdx

ALL PRICES INCLUDE VAT AND SERVICE.
THE RESTAURANT HAS THE LIST OF
ALLERGENS AVAILABLE UPON REQUEST.



CREPES

OUR CLASSICS

SALTED BUTTER & SUGAR	4.50€
SALTED BUTTER & BROWN SUGAR	4.90€
SALTED BUTTER, SUGAR & FRESHLY SQUEEZED LEMON	5.50€
HOMEMADE DARK CHOCOLATE	5.90€
(OPTION OF HAZELNUT PIECES OR SHREDDED COCONUT OR SLICED ALMONDS + €2)	
DARK CHOCOLATE OR NUTELLA & HOMEMADE WHIPPED CREAM	6.90€
DARK CHOCOLATE OR NUTELLA & BANANA	7.50€
(OPTION OF HAZELNUT PIECES OR SHREDDED COCONUT OR SLICED ALMONDS + €2)	
HOMEMADE SALTED BUTTER CARAMEL	6.50€
MAPLE SYRUP	6.90€
HOMEMADE JAM	5.90€
ARTISANAL HONEY	5.90€
ARTISANAL HONEY & FRESHLY SQUEEZED LEMON	6.90€
CHESTNUT CREAM FROM ARDÈCHE	6.90€

OUR UNMISSABLE LIÈGE WAFFLES

POWDERED SUGAR	5.50€
HOMEMADE DARK CHOCOLATE	6.00€
(OPTION WITH CRUSHED HAZELNUTS OR GRATED COCONUT OR SLICED ALMONDS + €2)	
DARK CHOCOLATE OR NUTELLA & HOMEMADE WHIPPED CREAM	7.90€
DARK CHOCOLATE OR NUTELLA & BANANA	8.50€
(OPTION WITH CRUSHED HAZELNUTS OR GRATED COCONUT OR SLICED ALMONDS + €2)	
HOMEMADE SALTED BUTTER CARAMEL	6.90€
MAPLE SYRUP	7.00€
ARTISANAL JAM	6.90€
ARTISANAL HONEY	7.00€
ARDÈCHE CHESTNUT CREAM	7.00€
THE APPLE	9.00€
THE CANNELÉ	9.00€
PEAR & DARK CHOCOLATE	8.90€
VANILLA	9.00€

OUR FAVORITES

THE BANANA	8.50€
SALTED BUTTER, CARAMELIZED FLAMBÉED, BROWN SUGAR & FLAMBÉED DARK RUM	
THE APPLE	7.90€
OVEN-ROASTED APPLES WITH CANE SUGAR, SALTED CARAMEL & SPECULOOS COOKIES	
THE VANILLA	8.50€
VANILLA ICE CREAM, SALTED BUTTER CARAMEL & HOMEMADE WHIPPED CREAM	
THE CANNELÉ	8.90€
TOASTED CANNELÉ PIECES, HAZELNUT ICE CREAM, SALTED BUTTER CARAMEL & HOMEMADE WHIPPED CREAM	
LA SUZETTE	9.90€
CREPE SUZETTE FLAMBÉED WITH GRAND MARNIER: SUGAR, FRESHLY SQUEEZED ORANGE JUICE & ORANGE ZEST	
THE PEAR	8.90€
PEAR POACHED IN CIDER, SLICED ALMONDS, DARK CHOCOLATE & HOMEMADE WHIPPED CREAM	
THE NORMANDE	8.90€
OVEN-ROASTED APPLES WITH CANE SUGAR, SALTED BUTTER CARAMEL, FLAMBÉED WITH CALVADOS	
THE 100% BUCKWHEAT	9.90€
BUCKWHEAT CRÊPE, BUCKWHEAT HONEY, BUCKWHEAT ICE CREAM & TOASTED BUCKWHEAT	
THE MADAGASCAR	8.90€
HOMEMADE INFUSED MADAGASCAR VANILLA SYRUP AND SUGAR.	

LES SUPPLÉMENTS SUCRÉS :	2.00€
CRUSHED HAZELNUTS / GRATED COCONUT / SLICED ALMONDS	
/ CRUMBLED SPECULOOS COOKIES	2.00€
HOMEMADE WHIPPED CREAM	3.00€
SCOOP OF ICE CREAM (BLACK SESAME / BUCKWHEAT +1€)	4.00€
FLAMBÉ OPTIONS (CALVADOS / GRAND MARNIER / COGNAC / RUM)	

OUR ESSENTIALS ICE CREAMS

OUR ICE CREAM FLAVORS :	
VANILLE	
HAZELNUT	
CHOCOLATE	
STRAWBERRY	
LEMON CREAM	
RASPBERRY <i>SORBET</i>	
APRICOT <i>SORBET</i>	
BLACK SESAME (+1€)	
BUCKWHEAT (+1€)	
1 SCOOP	3.50€
2 SCOOPS	5.50€
3 SCOOPS	6.50€

PAIR OUR MUST-TRY CRÊPES WITH HOT OR COLD DRINKS AND ENJOY A SWEET MOMENT JUST FOR YOU.

ALL OUR CREPES CAN BE MADE WITH BUCKWHEAT GALETTE (EXTRA CHARGE: €2).



July

WINES AND ALCOHOLS

OUR BOTTLES 33CL

OUR BOTTLES 33CL

HERBALIST CIDER INFUSED WITH GINGER YUZU	7.90€
HERBALIST CIDER INFUSED WITH MINT YUZU	7.90€
HERBALIST CIDER INFUSED WITH BUCKWHEAT	7.90€
HERBALIST CIDER INFUSED WITH ROSE	7.90€
SORRE BRUT CIDER	6.90€
SORRE CIDER CHESTNUT FLAVOR	6.90€

OUR BOTTLES 75CL

SORRE BRUT CIDER	19.90€
SORRE SWEET CIDER	19.90€
SORRE ROSÉ CIDER	19.90€
SORRE PERRY	19.90€

OUR DRAFT CIDERS

BRUT OR SWEET CIDER, 25CL	5.90€
BRUT OR SWEET CIDER, 55CL	11.90€
BRUT OR SWEET CIDER, 1L	20.90€

OUR BEERS

ST OMER BEER, 25CL	5.00€
ST OMER BEER, 50CL	7.00€
NON-ALCOHOLIC BEER "LA GOUDALE" 0% 25CL	4.90€
SHANDY, 25CL	4.50€
SHANDY, 50CL	7.00€
MONACO, 25CL	5.50€
MONACO, 50CL	7.50€

APERITIVES

KIR VIN BLANC	6.00€
BLACKBERRY, BLACKCURRANT, PEACH	
KIR BRETON (CIDER)	6.00€
BLACKBERRY, BLACKCURRANT, PEACH	
RICARD (SUPP SIROP + 0,50€)	3.50€
LILLET OU MARTINI (BLANC, ROUGE, ROSÉ LILLET)	6.00€
PORTO BLANC OU ROUGE	6.00€
PINEAU BLANC	6.00€
CHOUCHEN	6.00€

COCKTAIL MENU AVAILABLE ON REQUEST.

WINES

RED WINES :

GLASS OF WINE 12CL	7.00€
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BOTTLES OF RED WINES :

PETIT SOLEIL	24.00€
BORDEAUX SUPÉRIEUR	
BAULOS CHARMES	36.00€
PESSAC LÉOGNAN	
DOMAINE BRUSSET	29.00€
CÔTE DU RHÔNE	
CHATEAU PERRON 37,5CL	20.00€
GRAVES	

WHITE WINES :

GLASS OF WINE 12CL	7.00€
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BOTTLES OF WHITE WINES :

THIEULEY	26.00€
BORDEAUX	
FUMÉES BLANCHE	22.00€
CÔTE DE CASCOGNE	
MELODY	22.00€
MOELLEUX, CÔTE DE GASCOGNE	

ROSES :

GLASS OF WINE 12CL	7.00€
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BOTTLES OF ROSES :

PETIT GRIS	22.00€
BORDEAUX	
ALZITELLA	24.00€
CORSE	

SPARKLING WINES :

GLASS OF PROSECCO 12CL	7.00€
PROSECCO 75CL	22.00€





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HOMEMADE DRINKS

OUR HOMEMADE DRINKS

BISSAP 50CL	5.00€
HIBISCUS FLOWER, FRESH MINT & BROWN SUGAR INFUSED	
P'TIT BOOST 50CL	5.00€
INFUSED GREEN TEA, THYME, GINGER, HONEY & LEMON	
FRESHLY SQUEEZED ORANGE JUICE 25CL	5.50€
FRESHLY SQUEEZED LEMON JUICE 25CL	5.00€
LEMONADE 50CL	5.00€
INFUSED LIME, LEMON, MINT, WATER & BROWN SUGAR	
CASCARA 50CL	5.00€
INFUSION OF SKIN & PULP OF ARABICA COFFEE FRUIT SERVED WITH SPARKLING WATER (REFRESHING DRINK WITH A NICE TASTE OF CHERRY & ORANGE BLOSSOM)	
THÉ GLACÉ DU MOMENT 50CL	5.00€

COLD DRINKS

FLAT WATER OR SPARKLING WATER ABATILLES 50CL	4.50€
(SYRUP OPTION + 0.50€)	
FLAT WATER OR SPARKLING WATER ABATILLES 1L	5.50€
(SYRUP OPTION + 0.50€)	
SYRUP WITH WATER 50CL	3.50€
GRENADINE, MENTHE, FRAISE, PÊCHE, CITRON, ORGEAT	
DIABOLO 33CL	4.00€
GRENADINE, MINT, STRAWBERRY, PEACH, LEMON, ORGEAT	
SODAS 33CL	4.00€
COCA-COLA, COCA-COLA ZÉRO, ORANGINA, ICE TEA, OASIS, SPARKLING OGEU, LIMONADE (SYRUP OPTION + 0.50€)	
TONIC KASKAD 20CL	4.50€
GINGER BEER KASKAD 20CL	4.50€
ARTISANAL SORRE APPLE JUICE 33CL	5.90€
SPARKLING ARTISANAL SORRE APPLE JUICE 33CL	5.90€
NON-ALCOHOLIC BEER "LA GOUDALE" 0% 25CL	4.90€

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HOT & ICED DRINKS

OUR HOT DRINKS

COFFEES :	
EXPRESSO	2.00€
DECAFFEINATED	2.50€
HAZELNUT	2.50€
LONG	2.50€
AMERICANO	2.90€
CAFÉ LATTE	4.90€
CAPPUCINO	4.90€
VIENNESE COFFEE	4.90€
DOUBLE EXPRESSO	4.00€
TEAS :	
BLACK TEAS, GREEN TEAS, ROOIBOS, HERBAL TEAS	4.90€
HOT CHOCOLATES	
HOT CHOCOLATE	4.90€
VIENNESE CHOCOLATE	5.90€
EXTRAS:	
PLANT-BASED MILK	0.50€
MONIN SYRUP : COOKIE / VANILLA / CARAMEL	0.50€
WHIPPED CREAM	2.00€

OUR ICED DRINKS

ICED COFFEE	4.00€
ICED LATTE	5.00€
ICED CHOCOLATE	5.00€
ICED CHAI	5.00€
ICED TEA	5.00€

FOR THE SWEET-TOOTHED, ALL OUR HOT AND ICED DRINKS CAN BE SERVED VIENNESE-STYLE FOR AN EXTRA €2, OR WITH MONIN SYRUP (CARAMEL, COOKIE, OR VANILLA) FOR AN ADDITIONAL €1.