Crêperies

Crêperies do not serve innovative dishes but rather crêpes faithful to their origin of Brittany.

- Dry 'hard' cider (alcohol content about like beer) or 'soft' alcohol-free cider can be purchased by a carafe or bottle. Cider is served for each person in small hand-sized painted clay bowls.
- Crêpe meals start with a `gallette` that is a savory crêpe (or pancake) made with buckwheat flour. Buckwheat was a staple food in Brittany region during the fourteenth and fifteenth centuries, as buckwheat was an easy, hardy crop that was readily available. Galettes are usually wrapped around Emmental cheese, slices of ham and an egg, this combination is known as a `galette complète`. Savory filled buckwheat crepes are known as a `galette Bretonne` and can be filled with a wide range of ingredients including vegetarian, seafood and bacon.
- `crêpe sucrée` is eaten after a savory buckwheat crepe as a dessert. It is a crepe made with wheat flour with an eggy taste. The crêpe is wrapped around sweeter items like jam, chocolate or dusted with powdered sugar.

I like crêpe au citron that is simple, eggy and light. The simple crêpe is sprinkled with fresh lemon juice and often sprinkled with powdered sugar.

On many Paris streets or fresh markets, there will be little kiosks that sell crêpes sucrées  Do not let anyone offer you pre-cooked crêpe from a stack. They are not fresh. Politely ask for a fresh crêpe and at worst, tell them you want to take a photo of them preparing your crêpe and they will prepare a fresh one.

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