



BRETON CREPERIA

# ça va sans dire

VIA GARIGLIANO 8 MILANO, ITALY  
BY ARNAUD BAZIN

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**Ça Va Sans Dire** is a contemporary crêperie in Milan that reinvents the crêpe as a refined gastronomic dish, combining authentic French savoir-faire with the excellence of Italian ingredients. Founded by Arnaud Bazin, who reimagined the crêpe as a refined gastronomic icon, designed to be savored with pleasure and shared in conviviality.



## GALETTE

GLUTEN  
FREE

**Buckwheat galette (blé noir)** from Brittany IGP, stone-ground by **Moulin de la Fatigue**. Artisan, naturally gluten-free, rich in vitamins B1, B2, B5 and PP... and yes, it also helps reduce cholesterol. **Ça va sans dire.**



## CRÊPE

Crêpe made with organic **Breton flour**, stone-ground by **Moulin de la Fatigue** in Brittany, and demi-sel butter from Normandy. Artisan preparation on a billig at 200°.

REALLY FRENCH



Cover charge 2,50€. All prices include VAT.

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## GALETTE



Le grand classique 

### COMPLETA

Cooked ham, emmental, and egg.  
15,70€



### COMPLETA ICONICA

Cooked ham, emmental, egg, and  
truffle caviar. 19,70€



Tutto  
x2

### SUPER COMPLETA

Double cooked ham, double  
emmental, double egg. 19,70€



COMING  
SOON!

### COMPLETA TARTUFO

Cooked ham, emmental, egg, and  
sliced fresh truffle. 33,70€



BREIZH STYLE

### GRATIN

Scrambled egg, emmental,  
gratinated cheese. 11,70€



### 4 FORMAGGI

Emmental, provolone,  
pecorino, gorgonzola. 13,70€

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## GALETTE



*Ook la la!*

### RIVIERA FRANCESE

Foie gras flakes, fig jam, cider onion compote. 22,70€



### BLINI

Smoked salmon, French crème fraîche. 17,70€

with Italian Calvisius caviar 29,70€

## Heritage



### SAUCISSE

Sausage, onion compote, artisanal mustard, and honey. 16,70€



L'ITALIENNE 

### TRICOLORE

Sun-dried tomatoes in oil, Emmental, green tomato jam, arugula and/or spinach. 12,70€

## CREATION EXCLUSIVE

### CARBONARA

Guanciale, egg yolk, pecorino and carbocream. 16,70€



Request **TRUFFLE CAVIAR** to be added to your galette. +4,00€

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## ROULÉE



**ROULÉE BOURGUIGNONNE** ○  
Roll with ham, Emmental, provolone, wholegrain mustard with honey, balsamic vinegar. 11,70€



**ROULÉE LOIRE** ○  
Roll with fresh goat cheese, green tomato jam, sun-dried tomatoes, and arugula. 11,70€



**ROULÉE PARISIENNE** ●  
Roll with béchamel and cooked ham. 11,70€



**ROULÉE BORÉAL** ○  
Smoked salmon, fresh goat cheese. 11,70€

● SERVED HOT ○ SERVED COLD



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## CRÊPE



### CRÊPE GIGI

Semi-salted butter and cane sugar. 8,80€



### MODICA

Artisanal Modica chocolate, pinch of Guérande salt. 9,80€

## Iconic



### PISTACCHIO

Pistachio of Bronte, pistachio crumble. 9,80€



### NOCCIOLATA VA SANS DIRE

Hazelnut cream and toasted almond crumble. 9,80€

### GOURMANDE

Salted butter caramel, butter-caramelized banana. 9,80€

TROP BON !



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## CRÊPE

### Signature

la flambée 

#### SUZETTE

Fresh oranges, house-made candied orange peel, silky orange caramel sauce, flambéed tableside with Grand Marnier and Cognac. 16,80€



TRY IT WITH OUR  
**CHANTILLY UNLIMITED**

ENDLESS INDULGENCE

Add  
**BOURBON VANILLA ICE CREAM**  
+3,50€

## ALLERGENS

1. Cereals containing gluten 2. Crustaceans 3. Eggs 4. Fish  
5. Peanuts 6. Soybeans 7. Milk and milk-based products (including lactose)  
8. Tree nuts 9. Celery 10. Mustard 11. Sesame seeds  
12. Sulphur dioxide and sulphites 13. Lupin 14. Molluscs

**GALETTE** Completa 3-7 Iconica 3-7 Super Completa 3-7 Completa Tartufo 3-7  
Gratin 3-7 4 Formaggi 3-7 Riviera Francese 10-12 Blini 4-7  
Saucisse 10-12 Tricolore 7 Carbonara 3-7

**ROULÉE** Bourguignonne 3-7-10-12 Loire 7 Parisienne 1-7 Boréal 4-7

**CRÊPE** Gigi 1-3-7 Modica 1-3-7-8 Pistacchio 1-3-7-8 Nocciolata 1-3-7-8  
Gourmande 1-3-7 Suzette 1-3-7

Please inform us of any allergies when ordering. Allergens may be present in traces due to preparation. Our staff will be happy to assist you.

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## BEVERAGE

### Water & Soft Drinks

- FILTERED WATER 3,00€
- COCA COLA / ZERO / FANTA 4,50€
- CEDRATA / CHINOTTO 5,00€
- LEMONADE 6,00€
- JUICE & NECTAR 7,00€

### Coffee

- COFFEE 2,50€
- PISTACCHIO-FLAVOURED COFFEE 3,70€
- CARAMEL-FLAVOURED COFFEE 3,70€
- HAZELNUT-FLAVOURED COFFEE 3,70€
- CAFÉ GOURMAND 4,70€
- GLOWY COFFEE WITH MATCHA 4,50€

#### Café Gourmand à la parisienne

Add  
2 pcs. sweet Roulée

Taste of your choice from: CHOCOLATE  
PISTACCHIO e NOCCIOLATA +2,20€



### Beer

- FRENCH  ABBEY BEER  
BLANCHE / BLONDE 6,70€
- ITALIAN  GRAN RISERVA  
BIANCA / DOUBLE MALT 6,70€

### Amaro

- ARANCELLO 7,00€
- ACQUA DI CEDRO 7,00€
- ERBAMARO 7,00€
- FERNET 43 ERBE 7,00€
- ITALIAN AMARO 7,00€



Our cocktail menu is available on request

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## CIDER

Cidres Maurice was born in 2022 in Bretagne, on the family farm, from ancient organic apple orchards harvested by hand. Authentic contemporary ciders made from pure apple juice, no added sulfites, unpasteurized and uncarbonated. Natural fermentation and natural bottle conditioning create lively, sincere cuvées deeply tied to the territory.

**MAURICE BRUT** 24,00€ - 6,00€ 🍷

**MAURICE EXTRA BRUT** 28,00€ - 7,00€ 🍷

**SASSY ROSÉ** 32,00€ - 8,00€ 🍷

**MAURICE ROSÉ** 32,00€ - 8,00€ 🍷

**MAURICE BRUT MAGNUM** 47,00€

**VALTELLINA APPLE CIDER**

**BY MARCO COLZANI** 28,00€ - 7,00€ 🍷

**SASSY ALCOHOL-FREE CIDER** 8,00€ 🍷

## TÈ

**FRENCH BREAKFAST** 4,50€

Intense black tea.

Ideal with complete galettes, cheese, ham & eggs.

**BREAKFAST EARL GREY** 4,50€

Black tea with bergamot.

Perfect with galette saucisse, rich galettes, and truffle.

**MARCO POLO GREEN** 4,50€

Fresh, floral green tea.

Ideal with TRICOLORE, ROULÉE LOIRE and ROULÉE BORÉAL.

**MARCO POLO** 4,50€

Fruity and floral black tea.

Excellent with our crêpes.

Perfect with our crêpe SUZETTE.

**ROUGE MÉTIS (CAFFEINE FREE)** 4,50€

Tooibos with vanilla and spice notes.

Ideal with pistachio and nocciolata crêpes.

**TOASTED BUCKWHEAT INFUSION** 4,50€

Traditional Chinese infusion, caffeine-free.

Mariage Frères selection, French tea icon.


Add 2 pcs. sweet Roulée +2,20€


# WINES

Italy and France. Two identities. One glass.


## A dialogue between traditions

### ITALY


**PROSECCO VALDOBBIADENE DOCG  
BRUT COL DEI FRANCHI** 29,00€ - 6,00€   
Fresh and fruity. The great classic.


**PROSECCO COL FONDO** 37,00€ - 8,00€   
Freshness and rustic character that  
enhance traditional galettes with ham.

**FRANCIACORTA DOCG EXTRA BRUT  
SILVANO ZANETTI** 47,00€ - 12,00€   
The intense Italian blanc de blancs.

**MOSCATO ZERO ALCOOL** 35,00€ - 7,00€   
Sweet and aromatic, with fruity notes.  
The pleasure without alcohol.


### WHITE WINES

**SAUVIGNON AIX DOC  
COLLIO ORZAN IVALDO** 35,00€ - 7,00€   
Modern, fresh and aromatic.

**LUGANA  
BORGO LA CACCIA** 39,00€ - 9,00€   
Iconic in its region, excellent with  
the COMPLETA.

### RED WINES

**MERLOT LOOK AT ME** 39,00€ - 9,00€   
Soft and fruity, perfect with the COMPLETA  
ICONICA and the COMPLETA TARTUFO.


**BUTTAFUOCO CHINATO AMBROSIA  
GIULIO FIAMBERTI** 39,00€ - 9,00€   
Spiced and aromatic, with characteristics  
similar to a refined amaro. Excellent  
with the **Ça va sans dire** crêpes.

### ROSÉ


### FRANCE


### SPARKLING WINES


**CHAMPAGNE** 57,00€ - 14,00€   
**VIRGINIE T 15 CRUS** Elegant and structured,  
excellent with the COMPLETA.


**CHAMPAGNE ROSÉ** 77,00€ - 20,00€   
**VIRGINIE T** Fruity and refined, ideal  
with 4 FORMAGGI and the COMPLETA.


**CHAMPAGNE BLANC DE BLANC** 77,00€  
**VIRGINIE T** Mineral and delicate,  
excellent with 4 FORMAGGI.

**CRÉMANT D'ALSAZIA BRUT  
PIERRE ADAM** 39,00€ - 10,00€   
100% Chardonnay.  
Perfect with our crêpes.

**PLAISIR BLANC  
DOM ROGER SABON** 37,00€ - 8,00€   
An elegant white wine, with ripe fruit  
notes and balanced freshness, pairing  
perfectly with truffle and foie gras.

**CHIROUBLES LAURENT  
GAUTHIER** 44,00€ - 11,00€   
100% Gamay. Modern, excellent with  
truffle.

**RHÔNE ROGER SABON** 39,00€ - 9,00€   
A wine with the spicy character of a  
Châteauneuf-du-Pape. Aromatic, perfect  
with our truffle galettes.

**M MINUTY** 35,00€ - 7,00€   
Summery, elegant, with fruity notes.

In addition to our wine list, you can request the Arnaud Wine Cellar



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