



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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MISE EN BOUCHE

SMALL FRENCH-MILANESE STARTERS



BUCKWHEAT CHIPS & DIPS
crunchy buckwheat crackers chips served with choice between:
Fresh caprino cheese mousse.
Chives crème fraîche.
Light carbocream.
Cider-brased onion compote. 4,00€

ROULÉE 4,00€
2pcs. of roulée of your choice between:

ROULÉE BOURGUIGNONNE Cooked ham, emmental, provolone, wholegrain mustard with honey, balsamic vinegar.

ROULÉE LOIRE Fresh goat cheese, green tomato jam, sun-dried tomatoes, and arugula.

ROULÉE PARISIENNE
Béchamel and cooked ham.

ROULÉE BORÉAL Smoked salmon, fresh goat cheese.

CROQUE MONSIEUR →
2pcs. of sandwich bread browned with demi-sel butter from Normandy cooked ham, béchamel and French emmental. 5,00€

Our Salads

MILANO SALAD
Baby lettuce, warm buckwheat chips, confit tomatoes, fresh caprino cheese, toasted hazelnuts, antique mustard French vinaigrette. 13,70€

PARIS SALAD
Baby lettuce, boiled bio egg, crunchy buckwheat crackers chips, confit tomatoes, cider-brased onion compote antique mustard and honey vinaigrette, fresh chives. 13,70€

to share... or just for you

LES PETITES GALETTES
2pcs. of petites galettes of your choice between:
Cooked ham, Emmental and ancient mustard;
Carbonara; Blini; Foie gras. 4,00€

ŒUF MAYONNAISE (just like in Paris)
Bio egg, homemade mayo and crunchy toasted buckwheat. 4,00€

TAGLIERE ÇA VA SANS DIRE
choice between:
FRENCH Comté 24 months, roquefort, Brillat Savarin, fig jam. 11,00€

FRENCH-ITALIAN Parmigiano 24 months, comté 24 months, gorgonzola, roquefort, Brillat Savarin, burrata, fig jam. 16,70€



ROSÉ PISCINE
Glass of Provence rosé served with ice. 7,00€

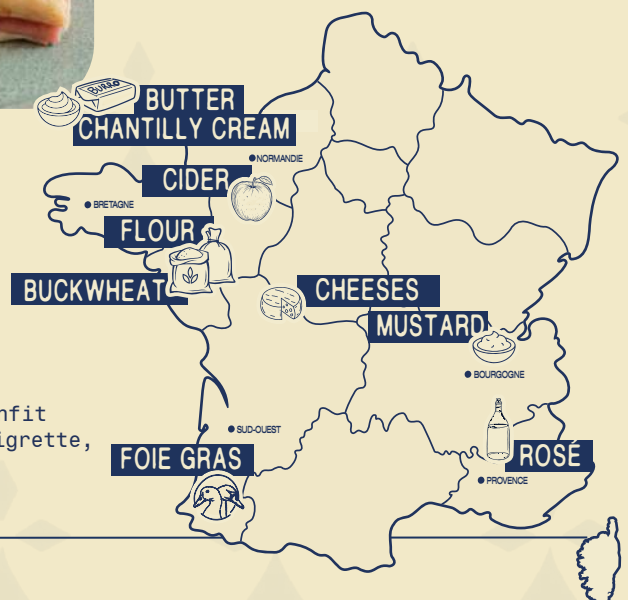


sweet crêpe

la flambée 🍷

CRÊPE TIRAMISÙ
Flambée with Grand Caffee. 13,80€

After the success of our Suzette... let yourself be charmed by our Tiramisù flambée, cooked in front of you.



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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€

Beer

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

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€

Amaro

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

Café Gourmand à la parisienne

Add
2 pcs. sweet Roulee
Flavor of your choice between:
CHOCOLATE, PISTACHIO
and HAZELNUT CHOCOLATE +2,20€



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€ 🍷

TEA

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€

Rooibos 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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