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 BREIZH Café

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Coming Soon to Saint-Malo, A Professional Crêpe-Making School

Isabelle Lê | 12/05/2018



The training restaurant will be able to seat 80 guests. | Bachmann Agency

Bertrand Larcher, founder of Breizh Café crêperies (Saint-Malo, Cancale, Paris, Tokyo) has embarked on a new project to open a professional crêpe-making school in Saint-Malo. L'Atelier de la crêpe will also be home to a training restaurant, a boutique, and workshops for the general public. Grand opening : October 2018.

Bertrand Larcher, the founder of Breizh Café crêperies, is bringing to fruition a project that has long been dear to his heart. The Ille-et-Vilaine native who shares his time between Saint-Malo and Japan has always wanted to create a space where the skills required to make crêpes could be taught and celebrated.

After opening restaurants in Japan, Paris, and Cancale, Larcher will launch ‘a group-wide business venture’. *L’Atelier de la crêpe* will be an accredited culinary school that offers professional certificates in crêpe-making.



Bertrand Larcher, founder of Breizh Café crêperies. | Isabelle Lê

The school building is currently under construction at 25, quai Duguay-Trouin, across from the shipping harbor. 'It's a historic location,' says Larcher, and one that has been carefully chosen by the businessman who plans to expand the school's scope well beyond the borders of Brittany.



L'Atelier de la crêpe will open at 25, quai Duguay Trouin. | Bachmann Agency

International

Marie-Laure Maigné, a master crêpe maker-instructor who currently teaches at a facility inside the walled city, will be the school's director. Maigné had been looking for a larger space, Larcher had been dreaming of opening a school, so the two joined forces to launch the new project. "We both want to promote careers in crêpe-making and to share our experiences and values," explains Larcher. The future school aims to attract students from all walks of life and all parts of the world.

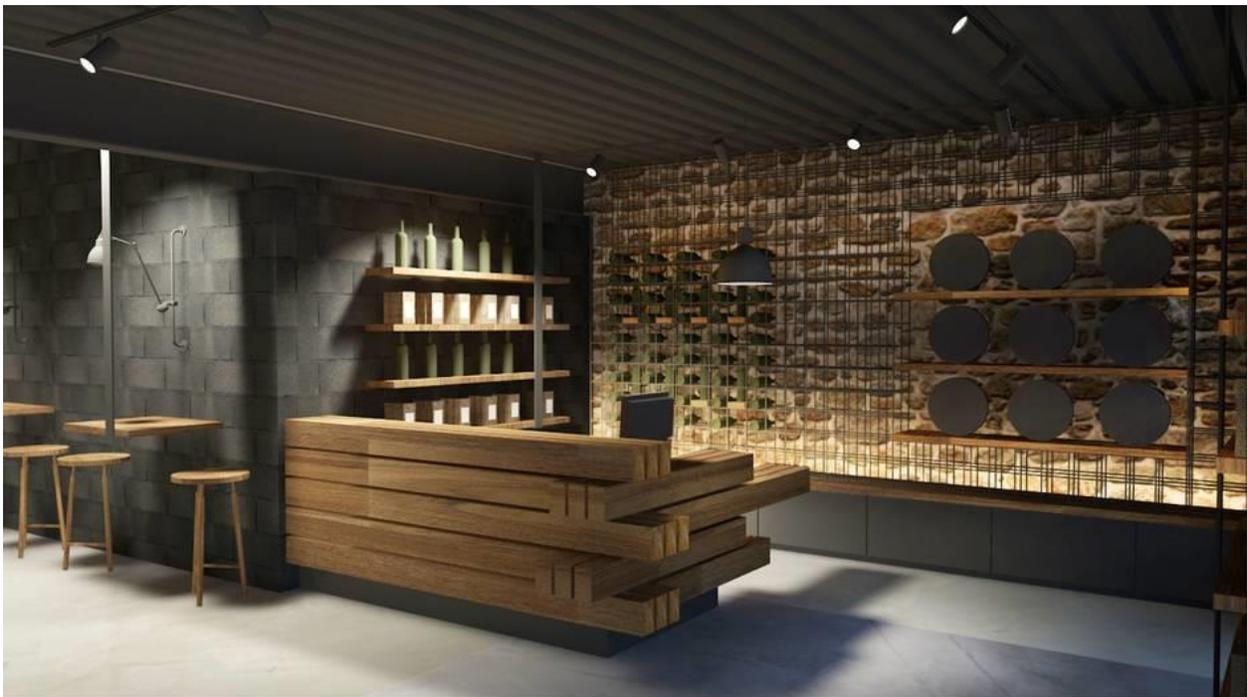
The school is slated to open in October 2018 in a 600-square meter building (currently under construction) designed by the Christophe Bachmann architectural agency in Dinard.

Crêpes (Galette) and Buckwheat



Photo caption: The ground floor. | Bachmann Agency

The ground floor will house a fully-equipped teaching kitchen with workspace for twelve students, an 80-seat restaurant, and a shop where students and the general public can buy everything they need to make crêpes and galettes—from a round, cast-iron griddle (billig) to an apron.



*The school boutique where customers can buy everything they need to make crêpes and galettes.
| Bachmann Agency*

Several types of buckwheat will be for sale in the boutique as well. 'We are going to work directly with all the buckwheat mills in Brittany,' Larcher says. Customers will also be able to find a variety of local ciders to choose from.

Workshops

A terrace, a conference room, and another professional kitchen will make up the top floor. "We'll offer 3-hour workshops to the general public," Larcher adds. The space will be open seven days a week and the total cost of the project is expected to be 2 million euros. Breizh Café is the principal investor in the project.

A Growing Sector

The school's primary mission will be to provide professional crêpe-making training, an essential tool for 'the next generation to be able to work abroad,' says Larcher. The creperie sector is always recruiting and 'everyone is looking for experienced, qualified personnel. Personally, I have short-term projects in Paris in New York that I've had to postpone,' he adds. The Breton native hopes to train a maximum number of students, between 50 and 100 each year. Beyond that, his goal is to continue to promote Breton culture.

One idea he has? Get Breton galettes inscribed on UNESCO's Intangible Cultural Heritage list, just like Neapolitan pizzas.

English Translation from Ouest-France Article: [Bientôt à Saint-Malo...](#)