

A BUCKWHEAT STORY...

The humble buckwheat has been used in rural French cuisine forever. Buckwheat is gluten-free, healthy and deliciously earthy.

Here, we've introduced buckwheat maki rolls, marrying Japanese aesthetics with French tradition.

WHAT IS A GALETTE?

A proper meal straight out of Brittany, the galette is a savoury crêpe, made with gluten-free buckwheat flour imported from France.

SEASONAL MENU

Our menu is heavily influenced by seasonal produce and only the freshest, finest ingredients.

SOBA CHA TEA INFUSION

Made of toasted buckwheat, this infusion has wonderful healthy properties. Full of anti-oxidants, good for digestion and caffeine free.

NEW

BRUT CIDRE BOUCHÉ BRETON

CIDER

Sweet, crisp apples in a glass - a refreshing taste of Brittany, exclusive to L'Ami Malo in London.

**“NOT ALL CRÊPERIES
ARE CREATED EQUAL”**

TimeOut ★★★★★

**L'AMI
MALO**