

≈ MERCI ≈

We would like to thank all our producers and fishermen who work hand in hand with us to offer you the best products every day.
Les confitures du Clocher ≈ L'abeille Réthaise ≈ Laurent L'hénaff ≈ Le petit Taugonnais ≈ Le beurre d'Echiré ≈ Gillardeau ≈ Sturia

≈ BREAKFAST ≈

≈ From the start into your day, with my marine breakfast, I would like to dive you into my passion, THE OCEAN. As advocate of sustainable fishing, I thoroughly select the most beautiful local shellfish and line fish always guided by the respect of the breeding seasons. ≈

≈ Christopher Coutanceau

from 7:30 to 10:30

≈ BREAKFAST ≈

≈ ORGANIC CEREALS ≈ DRTNKS x Chocolate ≈ hazelnut Karé x American coffee x Hot milk x Soy milk x Buckwheat flakes (gluten free) x Hot chocolate x Plain Krounchy x Green tea (mint, nature) x Black tea (earl grey, french x Chocolate Krounchy breakfast, darjeeling, marco polo, ceylan) ≈ SWEETS ≈ FRESHLY SQUEEZED JUICES HOMEMADE x Fresh fruit salad x Grapefru**i**t x Sweet ocean x Orange x Lemon x « Le petit Taugonnais » fresh cheese (PLAIN/FRUIT) ≈ ORGANIC JUICE x Apple ≈ EGGS x Home-smoked line-caught fish ≈ SPREADS scrambled eggs x Unsalted butter x Half salted x Scrambled eggs x 3 red berry jam x Omelet x Apricot ≈ bitter almond jam x Fried eggs

≈ VIENNOISERIES

x Apple ≈ caramel jam

x Viennoiserie of the moment

x Honey from abeille Réthaise x Homemade chocolate spread

- x Puff brioche
- x Chocolatine
- x Croissant
- x Seaweed ≈ lemon madeleine
- x Charentaise pancake with angélique
- x Cake of the day

≈ BREAD

- x Seaweed puff bread
- x Baguette
- x Country bread

≈ EXTRA

x Soft-boiled egg

x Smoked pork belly

x Iberian charcuterie

x Home-smoked line-caught fish

x Oyster spéciale N°3 Gillardeau

x Grilled sausage

x Cheese platter

≈ LAND & SEA

x Caviar Sturia, Oscietra 15G 70€ x Pouilly Fume, les Poëte 12CL **17**€ x Taittinger, Folies de la Marquetterie 15CL 22€

Our breads and pastries are daily prepared by our in-house baker