

≈ 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 ≈ Kaviari

≈ 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 ≈

<u>42</u>€

≈ DRTNKS

x American coffee

x Hot milk x Soy milk

x Hot chocolate

x Earl grey x Green tea (mint, nature)

x French Breakfast

≈ FRESHLY SQUEEZED JUICES HOMEMADE

x Orange x Grapefruit x Lemon

≈ ORGANIC JUICE

x Apple

≈ SPREADS

x Unsalted butter x Half salted

x 3 red berry jam

x Apricot ≈ bitter almond jam

x Apple ≈ caramel jam

x Honey from abeille Réthaise

x Homemade chocolate spread

≈ VIENNOISERIES

x Puff pastry of the moment

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

≈ ORGANIC CEREALS

x Chocolate ≈ hazelnut Karé

x Buckwheat flakes (gluten free)

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

x Plain Krounchy

x Chocolate Krounchy

≈ SWEETS

x Fresh fruit salad

x Oyster ≈ lemon blanc-mange

x « Le petit Taugonnais » fresh cheese

(PLAIN/FRUIT)

≈ EGGS WITH OR WITHOUT GARNISH

x Home-smoked line-caught fish

scrambled eggs

x Scrambled eggs

x Omelet

x Fried eggs

x Soft-boiled egg

≈ GARNISH

x Smoked pork belly

x Grilled sausage

x Iberian charcuterie

x Home-smoked line-caught fish

≈ EXTRA

x Oyster spéciale N°3 Gillardeau

x Cheese platter

x Kristal caviar Kaviari 30g 110€

12CL **17**€

x Menetou Salon, P. Clément

x Taittinger, Folies de la Marquetterie 450L 22€