

OUR PRODUCERS



THE BEILLEVAIRE FACTORY

The Breton region of the Vendée, between the Loire and the island of Noirmoutier, is a surprising land, wild and full of character. Pascal Beillevaire, child of the country, fuse his passions: trade and agriculture. From the products of the family farm, as well as the production of cream and butter, the Beillevaire cheese factory was created, becoming, some forty years later, a company with a unique model, grouping together the whole chain, from the producer to the consumer.



MAISON PERROTTE

From fruit to jam there is only one step... or one chef: Stephan Perrotte, elected Best Jam Maker in France in 2014 and 2022. Today, Maison Perrotte has two World Champions for the creation of its jams,, paying particular attention on the fruits selection. They compose, master a traditional know-how and science of cooking, to create jams that will delight your palate...



MAISON GEORGE CANNON

A tea house since 1897, the George Cannon brand is today a reference in the world of luxury groceries. For three generations, their expertise, exceptional and rigorous selection have delighted knowledged and amators alike. Teas from great origins, scented blends or infusions ... there is something for everyone.



LA PARISIENNE BAKERY

Winner of the 2016 competition for the best traditional baguette in Paris, la Parisienne bakery is an institution in the capital. The selection of raw materials is a rigorous process and 100% of the products are "homemade", respecting traditions. Authenticity is the central point of reflexion around their high quality products.



BHARLEV

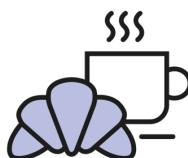
Back from a trip from Florida in the mid 80's, Roger and David BEHAR, seduced by the fresh juices they tasted during their trip, had the idea to developpe a delicious and gourmet range of fresh citrus juices for hotels and restaurants made organic, without additives or preservatives. They then decided to developpe a complete and tasty range of fresh fruit salads.

**HÔTEL
LOCOMO**
PARIS — GARE DE LYON



FROM 6.30 AM TO 11AM OUR LOCOMO BREAKFAST

Start your day on the right foot with a complete breakfast!
Your well-being is our priority, we have chosen to work with local partners to ensure the origin and quality of our products.



FEEL FREE TO SERVE YOURSELF AS MUCH AS YOU WISH

HOT DRINKS

- ▶ Coffee, Latte, Cappuccino, Van Houten Hot Chocolate
- ▶ George Cannon Teas

At your disposal – Semi-skimmed milk, Soya milk

FRUIT JUICE

- ▶ Fresh pressed orange juice from Bharlev
- ▶ Fresh pressed grapefruit juice
- ▶ Apple juice from Breizh

UNLIMITED TABLE SERVICE

BARKER'S BASKET

- ▶ Croissants and chocolate breads
- ▶ Baguette from the bakery La Parisienne

On request – Gluten free bread and madeleine

CEREALS

- ▶ Chocolate petals
- ▶ Muesli

DAIRY PRODUCTS FROM

THE BEILLEVAIRE FAMILY FARM

- ▶ Regional cheeses
- ▶ Plain, red fruits or apricot yoghurt

FRESH FRUIT FROM THE BHARLEV

- ▶ Fresh and seasonal fruit salad

MINUTE EGGS AND COLD MEAT

- ▶ Hard-boiled eggs
- ▶ Fried eggs
- ▶ Scrambled eggs
- ▶ White ham
- ▶ Bacon

ACCOMPANIMENTS

- ▶ Sweet & semi-salted butter from the family farm Beillevaire
- ▶ Apricot or red fruits Jam from Maison Perrotte
- ▶ Honey
- ▶ Nutella

GOOD TO KNOW...

We serve fresh home made eggs on demand, included in your breakfast package!
How do you like them?



FRIED EGGS?



BOILED EGGS?



HARD-BOILED EGGS?