



Breakfast



Breakfast in the dining room

Fresh Drinks 10 cl

Vittel water

Orange juice

Centrifuged fruit juice

Vegetable milk

Hot drinks 15 cl, from Maison Richard

Coffee beans: Ristretto, Espresso,

Coffee cream, Cappuccino

American coffee

Semi-skimmed milk chocolate 

Selection of Teas & Infusions 

Accompaniments

Sweet butter La Conviette

Artisanal jams & assorted honeys from AndréSy

Delicacies

Choco Flakes extra or Jamets Granola

Compote of the season

Jamets Chocolate Hazelnut Spread



Bread & Viennese pastries from the baker Ernest & Valentin

Sandwich bread, wholemeal bread, ficelle

Real Parisian croissant, mini chocolate bread, raisin bread, brioche

Seasonal cake


Hot dishes

Poultry and bacon sausages

Eggs casserole with cream 

Hard-boiled egg 

Soft-boiled egg (supplement 3€) 

Scrambled eggs, fried eggs or omelette (supplement 5€) 

Cold cuts & Salads

White ham & cured ham 9 months

Verrine of salad of the day and sauce, homemade

Cheese & Yogurt

Selection of cheeses from Daumesnil

0% natural farm yogurt from Ferme de Gignon

Farm yogurt; strawberrie, apricot, red fruits, from Ferme de Gignon

Whole Fruit & Citrus Juice

Bowl of seasonal fruits

Squeezed fruits (supplement 4€)

Orange, grapefruit, lemon

Carrot juice

Orange juice



Continental breakfast served in your room

Fresh Drinks 10 cl

Orange juice or centrifuged fruit juice

Hot drinks 15 cl, from Maison Richard

Choice of:

Espresso coffee, cream coffee, American coffee

Semi-skimmed milk chocolate 

Selection of Teas & Infusions 

Accompaniments

Sweet butter La Conviette

Artisanal jams from Andrésey, Jamets chocolate hazelnut spread

Verrine of cut fruits

String bread and raisin bread from Ernest & Valentin bakery

Raisin bread and chocolate bread from Ernest & Valentin bakery

Selection of cheeses from Daumesnil

Or

0% natural yogurt from de la Ferme de Gignon

Strawberry, apricot and red fruit yogurt from de la Ferme de Gignon

