

Breakfast Menu

Pain au Chocolat
Plain Croissant
Mini Baguette
Selection of Jams
Mirambeau Honey
Butter

Cow Milk Full Fat
Cow Milk Semi – Skimmed
Soy Milk
Rice Milk
Almond Milk
Artisanal Natural Plain Yogurth
Artisanal Strawberry Yogurth
Artisanal Vanille Yogurth
Artisanal Blueberry Yogurth

Corn Flakes
Rice Crispies
Coco Cops
Organic Oats
Homemade Granola

Orange Juice
Pineapple Juice

Red Energy
Beetroot Carrot and Ginger Detox

Fruit Minestrone
Selection of Charente Maritime Cheeses
Selection of Local Charcuterie
Salmon Gravlax Sashimi, Lumpfish Roe

Breakfast Menu

Signature ACAI BOWL

Mascarpone Lime (V) (D)
Mascarpone Yoghurt Smoothie, Mix Seasonal Fruits, Granola, Puffed Amaranth

Eggs

Your Choice of Sunny Side Eggs or Over Easy (V) (D)
Cherry Tomato, Rocket, Goat Cheese

Your Choice Of Boiled Eggs (V)
3/5/6/9 Minutes
Cherry Tomato, Rocket, Goat Cheese

Scrambled Egg Bowls

Norwegian (D)
Smoked Salmon, Citrus Crème Fraiche, Croutons

Bacon Scramble Egg (V) (D)
Crispy Bacon, Gruyere, Croutons

Omelette


Cheese & Ham (D)
Gruyere Cheese, Home Cooked Ham

Ham and Mozzarella (D)
Cured Ham, Rocket, Tomato Salsa

Green (V) (D)
Spinach, Gruyere Cheese

(V) - Vegetarian Cuisine

(D) - Dairy and Milk Products

 - Contains Nuts

-Gluten Free



-  Vegan

Your chef is happy cater to your needs regarding allergies