

BREAKFAST

SERVED IN "LA CANTINE" FROM 7AM TO 10AM
& FROM 7AM TO 11AM ON SUNDAYS AND BANK HOLIDAYS



Hot beverages *Maison Richard - Fairtrade Max Havelaar*

Coffee (Espresso, Americano, Cappuccino, Latte Macchiato, Flat white)
Tea (Earl grey, Darjeeling, Mint green tea, Green Sencha, "Rêves Enfants" infusion)
Hot chocolate

Cold drinks

Apple juice
Semi-skimmed milk, Soy milk

Artisan Baker *La Maison Farine - 8 pl. St Paul, Lyon*

Baguette, Gluten-free rice flour bread
Croissant, Pain au chocolat
Brioche



Jam *Terrétic - Monts du Lyonnais* and spreads

Strawberry, Raspberry & Redcurrant, Vine peach, Apricot, Blueberry
Honey (GAEC Prévost beekeeper from l'Ain)
Organic chocolate spread, Organic butter and slightly salted butter

Cereals & co

Fruit muesli, Chocolate muesli
Frosties

Pancakes
Organic pumpkin seeds & linseeds

Fresh goods

Depending on the season: Apple, Kiwi, Clementine, Pear, Peach, Apricot, Grapes
Plain & strawberry yogurt, Organic applesauce
Scrambled eggs, Boiled eggs
DPO 12 month matured Comté cheese, Tomme de Savoie cheese
Serrano ham, Cooked ham

Dried fruits

Grapes, Apricot, Fig, Prune, Date, Organic hazelnuts, PDO walnuts from Grenoble
Organic cranberry

