

# 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, Orange 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

