

BREAKFAST

of
collège[®]
Hôtel**** Lyon

**SERVED IN THE CANTEEN FROM 7AM TO 10AM
& FROM 7AM TO 11AM ON SUNDAYS AND PUBLIC HOLIDAYS**

*22.50€ per person • 13€ for children aged 7 to 12
Free for children under 7*

HOT DRINKS *Maison Richard - Fairtrade Max Havelaar*

MASSAYA ORGANIC Coffee, Mexico • Long black, Macchiato, Flat white, Cappuccino, etc.
Organic chicory
Loose-leaf teas and herbal teas
Cocoa powder, 40% cocoa
Organic semi-skimmed cow's milk
Organic soya milk

FRESH FRUIT JUICE *La Ferme BIO Margerie, Valence*

Apple, pear, kiwi, raspberry, apricot and grape juice - Depending on the season

SWEET

Plain yoghurt, Yoghurt with strawberry jam
Apple compote
Pancakes & Maple syrup
Organic muesli, Cornflakes, Crunchy muesli, Rolled oats

SALTY

Scrambled eggs, Soft-boiled eggs, Medium-boiled eggs, Hard-boiled eggs
Pork sausage
Cooked ham, Serrano ham, Rosette
12-month Comté AOP, Tomme de Savoie

Prices are net and include service – please ask our staff for information on allergens.

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BREAD AND PASTRIES *Maison Farine, an artisan and organic bakery*

Baguette
Seeded bread
Gluten-free bread made with rice flour
Croissants and chocolate croissants
Brioche

SPREADS

TERR'ETIC BIO artisan jams, *fruit growers and processors in the Monts du Lyonnais*
Organic honey from LE RUCHER DE MACAMELI, *30 minutes from Lyon • Wildflowers or lavender*
Organic chocolate and hazelnut spread
Organic unsalted and lightly salted butters
Peanut butter

FRESH FRUIT

Our French and organic fruit varies depending on the season

ORGANIC DRIED FRUIT AND SEEDS

Grenoble walnuts (PDO), Shelled hazelnuts
Dried apricots, Prunes, Raisins, Cranberries, Dates, Pumpkin seeds, Linseeds

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