

IN YOUR CUP

COFFEES – ORGANIC AND FAIR TRADE

Black coffee (self-service)

On demand:

Espresso

Double espresso

Long coffee

Cappuccino

Decaffeinated

TEAS (self service)

English breakfast

Sri Lankan black tea is ideal at the start of the day. Indeed, the beautiful amber color of this black tea actually reveals a full-bodied tea.

Darjeeling

Rich in buds, this sublime Indian black tea with floral notes offers sweetness and delicacy.

Earl Grey

A selection of fine black teas enriched with white, flower petals and flavored with bergamot from Calabria.

Gunpowder green

Tea is a Chinese green tea rolled into small pearls. Lively, fresh, and thirst-quenching.

INFUSIONS

Verbena

Chamomile

Linden-mint

HOT CHOCOLATE

32% cocoa



*Connect to the hotel WI FI
and enjoy our press
services.*



ON YOUR PLATE

LE PETIT DÉJEUNER

The Hermit offers you, in this place steeped in history, a breakfast, simple but unique including a majority of homemade and locally sourced products.

. A butter **brioche** and a small **black sourdough bread** from Joseph the baker (Saumur)

. A delicious **almond financier**,

. Some hazelnut spread, compote and fruit salad, **all homemade**

. **Honey** that comes from our hives scattered on our site to capture all the tastes of Fontevraud.

. The **duck fillet** raised by Gabriel near Bourgueil.

. A **pork terrine** made by Bruno in Allonnes, which is composed like a ham: only muscle, salt, and lots of love!

. **“Mr Pineau”**

For its soft churned butter with unpasteurized raw cream as well as Flore d’Etable tomme cow cheese, made in Sainte Radegonde (79).

. **“Stephan Perrotte”**

Best jam maker in the world, based in Vaudelnay in Maine et Loire. He dedicates for our chef a unique jam in Fontevraud.

. **“La Crèmerie de l’Aubance”**

Mr Rivet, near Brissac, makes his yoghurts, from milk taken directly from milking to preserve its natural flora and is labeled Organic Farming.

. **“Les Vergers de la Manse”**

Located in Sepmes, south of Tours, produce artisanal orange and apple juices made from quality fresh fruit.

. **“Le Vazereau”**

The cheese dairy produces Sainte Maure de Touraine goat cheese ; just like the latter, the fresh ashy goat cheese that is offered to you is labeled Organic farming.

. **“Les Viviers du moulin de Langeais”**

The smoked trout comes straight from a fish farm located in the 37.