



Happiness is not far

Dominique and Gilles Ferreira Da Silva and its team welcome you at the Hôtel ***- Restaurant LES TOURELLES

□ **The restaurant**

Welcome you every day in its 2 places of restaurant, which one , with the view of the Bay
And in terrace, if time permits

□ **Terrace**

The terrace brewery with its panoramic view of “la Baie de Somme”
The terrace of the restaurant with its view of the garden “les Tourelles”

□ **The bar and the grand salon**

Open throughout the day
And take advantage of our card of the afternoon

□ **The kitchen**

The chief, Mattia Capittini, and his team offer a familial and local cooking “Earth and Sea”, highlighting products of the sea and the country, all in freshness and delicacy
A card by season with its menu and its familial plates, its children’s menu and the card of seafoods
A board of locavore suggestions put forward local and seasonal products, for the pleasure of its customers



Our dishes are made from scratch and with fresh products (except ice cream)

Services
Breakfast :from 8 to 10 a.m
Lunch :from 12 to 2 p.m
Diner : from 7 to 9 p.m
(Sunday to Thursday)
From 7 to 10 p.m
(Friday and Saturday)



Our dishes listed with its logo are prepared with products from our local suppliers



In 2012, the restaurant « les Tourelles » got the label « Clef Verte Restaurant ».

This distinction complete the environmental approach implemented in our establishment since 2007, to guarantee a continuous approach of improvement for the environmental impact

« The label aims at making the professionals and the consumers aware about the necessity to preserve the environment and to consider the information quality about the products traceability, while providing to the costumers a great pleasure of eating as well as the notion of sharing that goes with it The traceability, the quality of information about products, the increasing disconnection between producers and consumers, require guaranty of the restaurant owners

The aim of the Eco label is to allow restaurant owns to go to a continuous approach of improvement and to value their environmental efforts about customers who care about ecological problems »



Les Tourelles, sensitive to its environment, highlight its local and seasonal products for the pleasure of its customers

The supply in short circuits, at the producers and fishermen of « la Baie de Somme » and area, contribute to the sustainable development and value the territorial eco-tourism



The award criteria of this label are about wide range of things like: Responsible purchases, RSE, management of waste, water, energy, cleaners and disinfectants.

Presentation of some of our local suppliers

Fishes from the coast: Fisherman , Family Macquet , Le Crotoy
 Meats from Picardie : Provider: Comptoir du frais, Verneuil-en-Halatte
 Lamb from the salty meadows : Lagache, Friaucourt, The shepherd from the Bay : Roland Moitre
 Mussels: Mytilicultor : Franck Ferment, le Crotoy
 Snails : Helicicultor : Dominique Bremer, Saint Quentin en Tourmont
 Herbs from the Bay : Fisherman walk: Mathieu Nicolay, le Crotoy
 Fruits&Vegetables : Market gardener : Florent Boulanger, Ponthoile et la Neuvilleoise, Forest Montiers
 Honey : Beekeeper : Laurent Mancaux, Saint Valéry sur Soimme
 Local cheeses: Cheesemonger : Eliane et Louis Léviel, Montcavrel, Georges Gribbeauval, Quend
 Saffron from the Bay :Anne Poupart , Ponthoile