



Hôtel* Restaurant**



LES TOURELLES

Bertrand HALBWACHS and his team welcome you to the 3-star Hotel/Restaurant Les Tourelles

The restaurant

The restaurant greets you daily in two inviting dining spaces—one with a splendid sea view and another on the terrace, perfect when the weather allows.

The terraces

Experience the beauty of our terraces, one offering a panoramic view of the Bay of Somme, and the other overlooking the Tourelles garden.

The bar and lounges

The bar and lounges are open all day, ready to serve you. Enjoy a variety of savoury and sweet treats offered every afternoon.

The cuisine

Enjoy the culinary creations by Head Chef **David RAOULT** and his team, presenting refined, locally sourced, and seasonal cuisine. Their focus on regional and seafood products ensures a fresh and delicate dining experience. Our seasonal menu caters to children and is adaptable in portion sizes. A Locavore suggestions board showcases local and seasonal products for your pleasure.



**RESERVATION IS ADVISED FOR
AN UNFORGETTABLE DINING EXPERIENCE**

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bonjour@lestourelles.com

www.lestourelles.com

Happiness is
not far away...



Service Hours

Breakfast : 8 AM - 10 AM

Lunch : 12 PM - 2 PM daily

Dinner : 7 PM - 9 PM from Sunday to Thursday, 7 PM - 9:30 PM on Fridays and Saturdays



Homemade cuisine

Our dishes are "homemade" and prepared on-site from raw ingredients (except for ice cream).

Cuisine that is fresh and delicate throughout.

In 2014, Les Tourelles restaurant achieved the esteemed title of “Maître Restaurateur,” a significant recognition.

This aligns with our long-standing commitment to environmental responsibility, a dedication present in our operations since 2007, propelling us towards constant improvement.

A “Maître Restaurateur” is a seasoned culinary professional, showcasing validated expertise across 30+ criteria. These include certified homemade cuisine, use of fresh, quality ingredients, excellent service, superior tableware, and appealing decoration. It emphasizes on-site preparation of dishes using locally sourced, fresh ingredients.

Recognized as the exclusive accolade by the French government in the restaurant industry, the “Maître Restaurateur” title follows a thorough audit by an independent entity, approved by the prefect. It's a voluntary initiative, renewed every 4 years, showcasing our enduring pursuit of excellence.

This distinction is a guide for discerning patrons seeking exceptional dining experiences. Les Tourelles remains dedicated to sustainability, highlighting local and seasonal products for our esteemed clientele. Our sourcing from nearby producers and fishermen contributes to sustainable development and local ecotourism.

Our local suppliers include :

Seafood : Martin Poissons, Boulogne-sur-Mer

Fish from our coasts : Macquet, Le Crotoy (pêche artisanale), Bateaux “Ville du Crotoy”, “La Maddy”, Martin Poissons, Boulogne-sur-Mer

Meats from Picardie : Sauvage, Feuquières-en-Vimeu, Comptoir du Frais et Pomona

Herbs from the Bay : Derosière père et fils, Le Crotoy

Bouchot mussels : Ferment, Le Crotoy

Honey : Mancaux, Saint-Valery-sur-Somme

Fruits and Vegetables : La Ferme du Muret, Quend - Pomona Terre Azur

Local cheeses : Comptoir du Frais

Bread : Fréville, Saint-Valery-sur-Somme

Saffron from the Bay : Anne et Henri Poupard, Ponthoile

Young shoots : Julie et Fabien Brodar, À la bonne herbe, Ponthoile

Butter : Maillard, Campigneulles-les-Petites

Vegetables : La Neuvilleoise, M.Thorel à Vironchaux

Free-range eggs : Comptoir du Frais

Jams : Defacque, Vismes-au-Val



The criteria for the “Maître Restaurateur” title include prudent use of fresh, local, and seasonal produce, a certified dining staff, a well-curated establishment, and exceptional services, all aimed at enhancing the dining experience.

Also, discover our other venues:

Plein ciel : www.pleinciel.com

Les Sorbiers : www.lesorbiers.com

Colette : www.coletteenbaiedesomme.com

