



The master restaurateur is a professional restaurant with experience validated professional..

It is a commitment to cooking made in the company from products raw, mainly fresh, including short circuits.

It is a title awarded by the prefect after a control audit.

It is a voluntary approach by the professional which is renewed every the 4 years.

This title certifies that the entire menu is homemade

## OUR SUPPLIERS

**GAEC de la biodiversité (Bergicourt 80)**

**Boulangerie FRICQUE ( Airaines 80)**

**EARL du pont neuf (Eplésier 80)**

**La ferme des p'tits légumes (Croixrault 80)**

**La brasserie de la Somme (Domart en Ponthieu 80)**

**Pisciculture d'Airaines (Airaines 80)**

**Les ruchers d'Opalie (Thieulloy la ville 80)**

**Cidres**

**Mini gâteau battu, pains et viennoiseries**

**Fromages de vache, laitages**

**Légumes bio**

**Bières artisanales**

**Truites et saumon de fontaine**

**Miel et confiserie à base de miel**

**Hôtel Restaurant du Canard**

**7, place de la gare - 80310 Hangest-sur-Somme 03.22.51.10.90 [www.restaurantducanard.fr](http://www.restaurantducanard.fr)**