




	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	White cabbage with lardons Vegetable tabbouleh Melon  Broccoli and palm heart salad Dry sausage	Cucumbers and sheep's cheese  Bulgur with tomatoes and basil  Tomatoes with sauce Antiboise  Salmon rillettes Pomelo	Pork snout in vinaigrette Watermelon Seafood tart Pearl pasta salad with chorizo, tomatoes, and pickles  Vegetable terrine	Pasta salad with diced chicken and cheese Carrots with raisins  Vegetable sticks with fromage blanc and curry sauce  Saveloy in vinaigrette Rice with pineapple, avocado, and banana 	Tomatoes and mozzarella  Toast with tuna Fried calamari in sweet and sour sauce Lentil and lardon salad Mortadella sausage
HOT MAIN DISHES AND SIDES	Chicken escalope with cream sauce Andouillette sausage Steamed potatoes / Wax beans	Beef sauté with tomato sauce Pollock loins roasted in lard Pasta shells / Chopped vegetables	Grandmother's chicken Quiche lorraine Lentils / Country-style skillet potatoes	Honey pork fondant Fish and chips French Fries / Baked tomatoes	Cod fillet with tarragon Vegetarian chili  Rice / Ratatouille
DAIRY PRODUCT	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product
DESSERTS	Chocolate muffin Peaches in syrup Fromage blanc  Fresh fruit  Yoghurt with fruit	Fresh fruit  Poire Belle Hélène Bulgarian cake Chocolate jelly Panna cotta	Fresh fruit  Caramel custard Bavarian cream with fruit Chocolate cream topped with whipped cream Pancake topped with sugar	Fresh fruit  Chocolate chip clafoutis Pineapple carpaccio Cream puff Coconut mousse	Fresh fruit salad  Fruit compote Blancmange with red berry coulis Fresh fruit  Brownie
	White cabbage with lardons Chicken escalope with cream sauce Steamed potatoes / Wax beans Cheese or Dairy Product Chocolate muffin	Cucumbers and sheep's cheese Beef sauté with tomato sauce Pasta shells / Chopped vegetables Cheese or Dairy Product Fresh fruit	Pork snout in vinaigrette Grandmother's chicken Lentils / Country-style skillet potatoes Cheese or Dairy Product Fresh fruit	Pasta salad with diced chicken and cheese Honey pork fondant French Fries / Baked tomatoes Cheese or Dairy Product Fresh fruit	Tomatoes and mozzarella Cod fillet with tarragon Rice / Ratatouille Cheese or Dairy Product Fresh fruit salad



 **Seasonal product**
All or part of this dish is made with seasonal raw ingredients

 **All whole pork, beef, chicken, and turkey meat served in the restaurant is of 100% French origin**

 **Organic Product**
All our homemade milk-based desserts are made with organic raw milk from Pannetière farm

 **Veggie party!**



Local products

- * Chicken: Galliance, Ancenis
- * Turkey: Ferme de la Brégonnerie, Nort sur Erdre
- * Pork and beef: Viandissime, Le Poiré sur Vie
- * Bread: Tradéoz, Orvault
- * Eggs: Gaec de l'eau vive, St-Hilaire de Clisson
- * Potatoes: Mahot, Chaumes en Retz

- * Pancakes and buckwheat galettes: Catal Roc, Treillères
- * Fish: Cap Marée, Nantes
- * Organic vegetables: Tom Pousse, La Chapelle sur Erdre
- * Milk, fromage blanc, cheese (tomme): Ferme La Pannetière, La Chapelle sur Erdre
- * Cold cuts: Gérard, Legé (44)
- * Organic yoghurt: Ferme Péard, Blain