

LYCÉE SAINT JOSEPH DU LOQUIDY - NANTES

Week from 14/09 au 20/09

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



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

- **Organic Product**
- - All whole pork, beef, chicken, and turkey meat served in the restaurant is of
- All our homemade milk-based desserts are made with organic raw milk from Pannetière farm
- 100% French origin
- Veggie party!

- * Chicken: Gallia
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 - * Turkey: Ferme de la Brégeonnerie, 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
- * Cold cuts: Gérard, Legé (44)
- * Organic yoghurt: Ferme Péard, Blain