





	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	Cucumbers in vinaigrette Apple celeriac salad  Andouille sausage and pickles Farfalle pasta with chicken Nantaise salad	Tomato and chopped egg salad with croutons  Tomatoes and mozzarella  Country-style terrine Durum wheat salad Tuna-stuffed peaches	Mortadella sausage Festive rice and vegetables French toast with Provençale sauce Salad with Dutch cheeses  Mackerel on toast	Baseball theme day	Carrots, celeriac, julienne of courgettes, egg, and tomatoes  Radishes Vegetable wrap  Sardines with lemon Salami
HOT MAIN DISHES AND SIDES	Grilled ham Tuna steak with Basque sauce Rice / Basque-style sauté	Fish of the day Guinea fowl with apricots Pasta / Courgette crumble	Thinly-sliced beef with paprika Stuffed tomatoes Bulgur / Leek fondue		Tex-Mex chicken sauté  Vegetarian Gratin Vendéen  White coco beans / Ratatouille
DAIRY PRODUCT	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product		Cheese or Dairy Product
DESSERTS	Marble cake Fromage blanc  Chocolate mousse Gingerbread crumble Fresh fruit 	Fresh fruit  Peach Melba Lemon pie Apricot mousseline Custard tart	Fresh fruit  Curd cheese with salted butter caramel sauce Compote and biscuit Hawaiian cake Meringue		Brownie Fresh fruit  Chocolate cream topped with whipped cream Fruit cocktail Semolina cake
	Cucumbers in vinaigrette Grilled ham Rice / Basque-style sauté Cheese or Dairy Product Marble cake	Tomato and chopped egg salad with croutons Fish of the day Pasta / Courgette crumble Cheese or Dairy Product Fresh fruit	Mortadella sausage Thinly-sliced beef with paprika Bulgur / Leek fondue Cheese or Dairy Product Fresh fruit	Baseball theme day	Carrots, celeriac, julienne of courgettes, egg, and tomatoes Tex-Mex chicken sauté White coco beans / Ratatouille Cheese or Dairy Product Brownie



 **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

This menu may occasionally be changed due to supplier shortages or service requirements.