



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	Grated carrots  Greek-style mushrooms Pesto pasta Chorizo and goat cheese on toast Mackerel with mustard sauce	Caesar salad  Potatoes, pork snout, and onions Red cabbage with apples  Celeriac remoulade  Mexican durum wheat	Green salad with Edam and Gouda cheeses  Beetroot in vinaigrette Red lentils with chicken Rillettes and pickles Coleslaw 	Cream of pumpkin soup Cheese pastry roll Grapefruit  Salami Chef's salad	Liver mousse Niçoise rice Piedmontese salad Guacamole and chips  Grated vegetables and balsamic vinaigrette 
HOT MAIN DISHES AND SIDES	Reblochonade  Guinea fowl thigh with thyme Southern vegetable sauté Potatoes	Beef stew Roasted chicken Bulghur / Vegetable stew	Fried calamari White pudding with apples Risotto / Country-style potatoes and vegetables	Galette and sausage Veal stew Green salad  Pasta shells / Wax beans	Fish of the day with shellfish sauce Turkey paupiette with cream sauce Duo of carrots / Broccoli 
DAIRY PRODUCT	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product
DESSERTS	Fresh fruit  Breton pound cake with custard sauce Chocolate banana crumble Homemade milkshake Fruit salad	Floating island Vanilla cream topped with whipped cream Hawaiian cake Fresh fruit  Lemon mousse	Fresh fruit  Semolina cake with caramel Millefeuille Caramel custard Fruit velouté	Rice pudding  Pastry cream topped with apricots Fresh fruit  French apple tart Pineapple carpaccio	Custard tart Fresh fruit  Desert rose Panna cotta Fruit compote
	Grated carrots Reblochonade Southern vegetable sauté Cheese or Dairy Product Fresh fruit	Caesar salad Beef stew Bulghur / Vegetable stew Cheese or Dairy Product Floating island	Green salad with Edam and Gouda cheeses Fried calamari Risotto / Country-style potatoes and vegetables Cheese or Dairy Product Fresh fruit	Cream of pumpkin soup Galette and sausage Green salad Cheese or Dairy Product Rice pudding	Liver mousse Fish of the day with shellfish sauce Duo of carrots / Broccoli Cheese or Dairy Product Custard tart



 **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 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 sur Erdre
- \* Cold cuts: Gérard, Legé (44)
- \* Organic yoghurt: Ferme Péard, Blain