




	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	Fish terrine Endives with apples  Tabouleh with dried fruit Piedmontese salad Beetroot in vinaigrette	Grated carrots à l'orange  Liver pâté Japanese-style duo of cabbages  Asparagus, eggs, and tomatoes Rice salad with surimi	Mixed vegetables Flammekueche Homemade cake Sardines with lemon Frisée salad with lardons 	Slivered carrots and cabbage  Leeks in vinaigrette Bruschetta Shrimp pasta Duo of sausages	Crisp salad with red cabbage  Toast with sardines and green salad  Apple celeriac salad  Pumpkin soup Potatoes with tuna and tomato sauce
HOT MAIN DISHES AND SIDES	Turkey escalope with cream sauce Caramel pork sauté Pasta / Broccoli in butter sauce	Beef paprika Pollock loins with shellfish sauce Trio of grains / Green beans	Calamari à la Romaine Chicken curry Rice / Braised endives	Vegetarian shepherd's pie with lentils  Roast pork Dijonnaise Green salad  Mashed potatoes / Pan-fried mushrooms and vegetables	Breaded fish fillet Tandoori chicken thigh Fusilli pasta / Ratatouille
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  Rice pudding Caramel tartlet Chocolate dessert cream Pears in syrup	Filled doughnut Fresh pineapple  Panna cotta Curd cheese with caramel sauce  Ring doughnut	Fresh fruit  Apple pudding Peach compote with meringue Semolina pudding Pancake topped with sugar	Fromage blanc and Oreos Praline jelly Apple crumble pie Fresh fruit  Brownie	Fresh fruit  Red berry and banana milk shake Coconut mousse Pudding with caramel sauce Chocolate cake
	Fish terrine Turkey escalope with cream sauce Pasta / Broccoli in butter sauce Cheese or Dairy Product Fresh fruit	Grated carrots à l'orange Beef paprika Trio of grains / Green beans Cheese or Dairy Product Filled doughnut	Mixed vegetables Calamari à la Romaine Rice / Braised endives Cheese or Dairy Product Fresh fruit	Slivered carrots and cabbage Vegetarian shepherd's pie with lentils Green salad Cheese or Dairy Product Fromage blanc and Oreos	Crisp salad with red cabbage Breaded fish fillet Fusilli pasta / Ratatouille Cheese or Dairy Product Fresh fruit



 **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.