

Week of 8 to 12 January

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	<ul style="list-style-type: none"> * Grated carrots* à l'orange Beetroot in vinaigrette Surimi in ramekins Andouille sausage and pickles Potatoes, herring, and onions Salad Bar 	<ul style="list-style-type: none"> * White cabbage* with ham and cheese Cheese pastry roll * Pomelo* Mixed vegetables and tuna Liver pâté Salad Bar 	<ul style="list-style-type: none"> * Black radish* with apples and curry vinaigrette * White cabbage* with lardons Mortadella sausage Savoury French toast with mushrooms Greek-style mushrooms Salad Bar 	<ul style="list-style-type: none"> * Caesar salad* Sardine rillettes on toast Saveloys in vinaigrette Red beans, pineapple, and corn * Celeriac remoulade* Salad Bar 	<ul style="list-style-type: none"> Soup Tuna-stuffed peaches Rillettes Exotic rice Eggs in mayonnaise Salad Bar
HOT MAIN DISHES AND SIDES	<ul style="list-style-type: none"> Turkey escalope with cream sauce Leg of rabbit in mustard sauce Hamburger Semolina Brussels sprouts 	<ul style="list-style-type: none"> Dijon Pork stew Minced beef Pizza Peas Gratin Dauphinois 	<ul style="list-style-type: none"> Lasagne Veal tenderloin with tomatoes and basil * Green salad*/Leek fondue Durum wheat 	<ul style="list-style-type: none"> Sausage Rougail Pollock fillet Quiche Rice Rougail vegetables 	<ul style="list-style-type: none"> Fish gratin Chicken fillet with mushroom sauce Panini Carrot and potato puree Pasta shells
DAIRY PRODUCT	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product
DESSERTS	<ul style="list-style-type: none"> Pudding with caramel sauce Fromage blanc Crumble * Fresh fruit* Muffin 	<ul style="list-style-type: none"> * Fresh fruit* Vanilla cream topped with whipped cream Apricot pastry cream Grilled pineapple Pastry cream roll 	<ul style="list-style-type: none"> Baked pear with chocolate Fruit cocktail * Fresh fruit* Caramel custard Coconut pyramid 	<ul style="list-style-type: none"> * Fresh fruit* Rice pudding Chocolate marquise Fromage blanc with chestnut cream / honey Fruit clafoutis 	<ul style="list-style-type: none"> King cake Ring-shaped brioche Flavoured yoghurt * Fresh fruit*



Grated carrots* à l'orange	White cabbage* with ham and cheese	Black radish* with apples and curry vinaigrette	Caesar salad*	Soup
Turkey escalope with cream sauce	Dijon Pork stew	Lasagne	Sausage Rougail	Fish gratin
Semolina	Gratin Dauphinois	Green salad	Rice	Carrot and potato puree
Brussels sprouts			Rougail vegetables	Pasta shells
Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product
Pudding with caramel sauce	Fresh fruit*	Baked pear with chocolate	Fresh fruit*	King cake

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

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

Local Products
* Milk, fromage blanc, cheese (tomme): Pannetière farm in La Chapelle sur Erdre
* Poultry: Anjou Poultry in Chalonne sur Loire
* Bread: Tradéoz in Rezé
* Pork: French pork
* Beef: French beef
* Eggs: Gaec de l'Eau Vive

Veggie party!

All beef served in the restaurant is of French origin

All pork served in the restaurant is of French origin