




	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	Grated carrots  Greek-style mushrooms Beetroot in vinaigrette Chorizo and goat cheese on toast Country-style pâté	Liver mousse Eggs in mayonnaise Cabbage Hongroise  Celeriac remoulade  Endives with apples 	Tabouleh Potatoes, pork snout, and onions Leeks in vinaigrette Rillettes and pickles Green beans in balsamic vinegar	Caesar salad with chicken and croutons  Piedmontese salad with Granny Smith apples  Flammekueche Salami Coleslaw 	Grapefruit  Fish à la Parisienne Red lentils with chicken Cheese pancake Green salad with Edam and Gouda cheeses 
HOT MAIN DISHES AND SIDES	Reblochonnade  Guinea fowl leg with peaches Southern vegetable sauté Green salad 	Thai beef Calamari à la Romaine Creole rice / Stir-fry vegetables	Roasted chicken White pudding with apples Flageolet beans / Country-style potatoes and vegetables	Galette and sausage Veal stew Lentils and carrots / Green salad  Wax beans 	Pollock fillet with shellfish sauce Turkey paupiette with cream sauce Bulgur with baby vegetables / Broccoli gratin
DAIRY PRODUCT	Cheese or Dairy Product	Cheese or Dairy Product 	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product
DESSERTS	Fruit crumble  Fresh fruit  Pound cake with custard sauce Yoghurt Banana with chocolate sauce	Fresh fruit  Homemade milkshake Pineapple pastry Peach Melba Bavarian cream with passionfruit	Fresh fruit  Jelly Millefeuille Custard tart Desert rose	Fresh fruit  Pastry cream topped with apricots Rice pudding Compote with meringue Flavoured yoghurt	Brownie Fruit cocktail Caramel custard Panna cotta Fresh fruit 
	Grated carrots Reblochonnade Southern vegetable sauté Cheese or Dairy Product Fruit crumble	Liver mousse Thai beef Creole rice / Stir-fry vegetables Cheese or Dairy Product Fresh fruit	Tabouleh Roasted chicken Flageolet beans / Country-style potatoes and vegetables Cheese or Dairy Product Fresh fruit	Caesar salad with chicken and croutons Galette and sausage Lentils and carrots / Green salad Cheese or Dairy Product Fresh fruit	Grapefruit Pollock fillet with shellfish sauce Bulgur with baby vegetables / Broccoli gratin 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