

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	Grated carrots Greek-style mushrooms Beetroot in vinaigrette Chorizo and goat cheese on toast Country-style pâté Salad Bar	Liver mousse Eggs in mayonnaise Cabbage Hongroise Celeriac remoulade Endives with apples Salad Bar	Tabouleh Potatoes, pork snout, and onions Leeks in vinaigrette Rillettes and pickles Green beans in balsamic vinegar Salad Bar	Caesar salad with chicken and croutons Piedmontese salad with Granny Smith apples Flammekueche Salami Coleslaw Salad Bar	Grapefruit Fish à la Parisienne Red lentils with chicken Cheese pancake Green salad with Edam and Gouda cheeses Salad Bar
HOT MAIN DISHES AND SIDES	Reblochonade 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 Bulghur 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 Reblochonade 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 Bulghur with baby vegetables / Broccoli gratin Cheese or Dairy Product Brownie



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

All whole pork, beef, chicken, and turkey meat served in the restaurant is of 100% French origin

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