

**Week of 12 to 16 March 2018**

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	Beetroot in vinaigrette ✨ Endives* with apples Country-style terrine Piedmontese salad ✨ Pomelo* Salad Bar	Tuna and rice ✨ Toast with sardines and green salad* ✨ Red cabbage* with apples Asparagus, eggs, and tomatoes ✨ Grated carrots* Salad Bar	Rolled ham and mixed vegetables Mixed sausages Crisp salad with Chinese cabbage and cheese Salad Niçoise Sardines with lemon Salad Bar	✨ Green salad*, endives, apples, and croutons ✨ Lardon salad* Cheese pastry roll Herring salad Garlic sausage Salad Bar	✨ White cabbage* with cheese ✨ Blue cheese and walnut salad* Tartine and mozzarella Eggs Mimosa Mexican salad Salad Bar
HOT MAIN DISHES AND SIDES	<i>Chicken Cordon Bleu</i> <i>Chicken fillet with mushrooms</i> <i>Cheese pizza</i> Pasta Duo of cauliflower and broccoli	<i>Beef paprika</i> <i>Fish of the day</i> <i>Panini</i> Green beans Steamed potatoes	<i>Chicken curry</i> <i>Calamari à la Romaine</i> Thai rice Braised endives	<i>Braised ham with pineapple</i> <i>Veal Marengo</i> <i>Burger</i> Peas Matchstick vegetables	<i>Duo of fish with Dieppoise sauce</i> <i>Caramel pork sauté</i> <i>Kebab</i> Ratatouille Semolina
DAIRY PRODUCT	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product
DESSERTS	Chocolate cream topped with whipped cream Yoghurt Chocolate tart ✨ Fresh fruit* Vanilla jelly	✨ Fresh fruit* Breton Far Pear with chocolate sauce AB Curd cheese with caramel sauce Dessert cream	✨ Fresh fruit* Semolina pudding Peach compote with meringue Pancake topped with sugar Millefeuille	Red berry and banana milk shake Praline jelly Apple crumble pie ✨ Fresh fruit* Bavarian cream with raspberry	Almond molten cake Waffle Honey nougat mousse ✨ Fresh fruit* Yoghurt



Beetroot in vinaigrette Chicken Cordon Bleu Pasta Duo of cauliflower and broccoli Cheese or Dairy Product Chocolate cream topped with whipped cream	Tuna and rice Beef paprika Green beans Steamed potatoes Cheese or Dairy Product Fresh fruit*	Rolled ham and mixed vegetables Chicken curry Thai rice Braised endives Cheese or Dairy Product Fresh fruit*	Green salad*, endives, apples, and croutons Braised ham with pineapple Peas Matchstick vegetables Cheese or Dairy Product Red berry and banana milk shake	White cabbage* with cheese Duo of fish with Dieppoise sauce Ratatouille Semolina Cheese or Dairy Product Almond molten cake
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☀️ Seasonal product  
All or part of this dish is made with seasonal raw ingredients

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