

Week of 9 to 13 April 2018

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	<ul style="list-style-type: none"> * Chinese cabbage* with ham and Emmental cheese: crisp salad * Endives*, ham, egg, and tomatoes Greek-style mushrooms Mixed sausages * Slivered carrots and cabbage* Salad Bar 	<ul style="list-style-type: none"> Rice with surimi Piedmontese salad Toast with sardines * Grated carrots* in lemon sauce Salami Salad Bar 	<ul style="list-style-type: none"> Beetroot in vinaigrette Broccoli à la Parisienne Seafood vol-au-vent Pork snout in vinaigrette * Cucumbers* with Bulgarian sauce Salad Bar 	<ul style="list-style-type: none"> * Grated vegetables* * Crisp salad* with Mimolette cheese Swiss cheese sandwich Liver pâté Leeks in vinaigrette Salad Bar 	<ul style="list-style-type: none"> Tabouleh Pasta with surimi * Red cabbage* with apples Saveloys in vinaigrette Pomelo Salad Bar
HOT MAIN DISHES AND SIDES	<ul style="list-style-type: none"> <i>Pasta Bolognese</i> <i>Skate wing with capers</i> <i>Pasta Box</i> <i>Pasta</i> <i>Green cabbage fondue</i> 	<ul style="list-style-type: none"> <i>Chicken drumsticks with Tex-Mex sauce</i> <i>Minced beef in black pepper sauce</i> <i>Tartine</i> <i>Peas</i> <i>French fries</i> 	<ul style="list-style-type: none"> <i>Jambalaya</i> <i>Fried calamari</i> <i>Rice</i> <i>Broccoli</i> 	<ul style="list-style-type: none"> <i>Pork and honey stew</i> <i>Duck and orange sauté</i> <i>Kebab</i> <i>Green beans</i> <i>Matchstick vegetables</i> 	<ul style="list-style-type: none"> <i>Meunière pollock loins</i> <i>Veal paupiette with raisins</i> <i>Pizza</i> <i>Vichy carrots</i> <i>Gratin Dauphinois</i>
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"> Vanilla dessert cream Floating island * Fresh fruit* Chocolate tart Flavoured yoghurt 	<ul style="list-style-type: none"> * Fresh fruit* AB Caramel cream Black Forest cake Pineapple in syrup Fruit salad 	<ul style="list-style-type: none"> * Fresh fruit* Marble cake Baked apple Apricot pastry cream Millefeuille 	<ul style="list-style-type: none"> Chocolate jelly Fromage blanc Brownie * Fresh fruit* Peaches in syrup 	<ul style="list-style-type: none"> Chocolate chip muffin Tiramisu Applesauce with crumb topping * Fresh fruit* French toast



Chinese cabbage* with ham and Emmental cheese: crisp salad	Rice with surimi	Beetroot in vinaigrette	Grated vegetables*	Tabouleh
Pasta Bolognese	Chicken drumsticks with Tex-Mex sauce	Jambalaya	Pork and honey stew	Meunière pollock loins
Green cabbage fondue	Peas	Rice	Green beans	Vichy carrots
Cheese or Dairy Product	French fries	Broccoli	Matchstick vegetables	Gratin Dauphinois
Vanilla dessert cream	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product
	Fresh fruit*	Fresh fruit*	Chocolate jelly	Chocolate chip muffin

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