

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS		Beetroot in vinaigrette Green beans in balsamic vinegar Pomelo ☀️ Country-style pâté Blue cheese, ham, and walnut salad ☀️ Salad Bar ☀️	Grated vegetables ☀️ Egg with Gribiche sauce Artichoke in vinaigrette Liver mousse Durum wheat salad Salad Bar ☀️	Tomatoes and mozzarella Pineapple, apple, and walnut salad ☀️ Chorizo and goat cheese on toast Surimi and mixed vegetables Garlic sausage Salad Bar ☀️	Vegetable custard tart Salad Niçoise Fish rillettes Herbed Saveloys Celeriac remoulade ☀️ Salad Bar ☀️
HOT MAIN DISHES		Grilled ham with mustard sauce Chicken escalope with Suprême sauce French-style peas French fries	Lasagne Fish en papillote Green salad ☀️ Baked tomatoes	Chili con carne Duck leg with peaches Rice Matchstick vegetables	Fish fillet with sorrel sauce Devilled pork roast Breton gratin Mashed potatoes
DAIRY PRODUCT		Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product
DESSERTS		Fresh fruit ☀️ Pineapple in syrup Cream puff with whipped cream Fruit compote Chocolate tartlet	Pudding with caramel sauce Poire Belle Hélène Lemon mousse Fresh fruit ☀️ Millefeuille	Chocolate jelly 🌿 Yoghurt with fruit Fresh fruit ☀️ Red berry clafoutis Lemon pie	Fruit cocktail Baked apple with caramel Fresh fruit ☀️ Almond molten cake Caramel cream
		Beetroot in vinaigrette Grilled ham with mustard sauce French-style peas Cheese or Dairy Product Fresh fruit	Grated vegetables Lasagne Green salad Cheese or Dairy Product Pudding with caramel sauce	Tomatoes and mozzarella Chili con carne Rice Cheese or Dairy Product Chocolate jelly	Vegetable custard tart Fish fillet with sorrel sauce Breton gratin Cheese or Dairy Product Fruit cocktail



☀️ **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**
 Bread: Tradéoz, Orvault
 Eggs: Gaec de l'eau vive, Ste Hilaire de Clisson
 Turkey: Ferme de la Brégonnerie, Nort sur Erdre
 Chicken: Galliance, Ancenis
 Pork and beef: Viandissime, Le Poiré sur Vie
 Potatoes: Mahot, Chaumes en Retz
 Pancakes and buckwheat galettes: Catel Roc, Treillères
 Fish: Cap Marée, Nantes

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

🌿 **Veggie party!**