





	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	Grated carrots and corn  Creamed mushrooms Garlic sausage Pomelo Tabouleh	Caesar salad  Cauliflower in vinaigrette Rolled Ham and cheese Pasta with surimi Cucumbers and sheep's cheese 	Tomato salad Mimosa Guacamole and tortillas  Sardines with lemon Grapefruit Saveloys in vinaigrette	Durum wheat salad with shrimp Beetroot Mimosa Cucumbers with Bulgarian sauce  Tomato and mozzarella tartine Celeriac in a curry sauce	Rillettes and pickles Tomato and goat cheese tart Salad with cheese, ham, and corn  Watermelon Rice with avocado, pineapple, and shrimp 
HOT MAIN DISHES AND SIDES	Chicken Cordon Bleu with tomato sauce Duck leg with peaches Semolina / Braised celeriac	Provençale beef Duo of chipolata and merguez sausages French fries / Peas	Rougail Fish of the day Rice / Rougail vegetables	Roasted chicken Caramel pork sauté Country-style skillet potatoes / Salsifies in tomato sauce 	Fish of the day Minced beef in black pepper sauce Pasta shells / Spinach
DAIRY PRODUCT	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product
DESSERTS	Fresh fruit  Dessert cream Fromage blanc with raspberries Waffle Brownie	Apricot pastry cream Baked apple on gingerbread Red berry soup Fresh fruit  Chocolate jelly	Baked pears with whipped cream Applesauce with meringue Millefeuille Fresh fruit  Blueberry pie	Floating island Homemade crème brûlée Fresh fruit  Fresh fruit pie Bavarian cream with red berries	Fresh fruit  Fresh fruit salad  Tiramisu Vanilla jelly Cream puff with whipped cream
	Grated carrots and corn Chicken Cordon Bleu with tomato sauce Semolina / Braised celeriac Cheese or Dairy Product Fresh fruit	Caesar salad Provençale beef French fries / Peas Cheese or Dairy Product Apricot pastry cream	Tomato salad Mimosa Rougail Rice / Rougail vegetables Cheese or Dairy Product Baked pears with whipped cream	Durum wheat salad with shrimp Roasted chicken Country-style skillet potatoes / Salsifies in tomato sauce Cheese or Dairy Product Floating island	Rillettes and pickles Fish of the day Pasta shells / Spinach Cheese or Dairy Product Fresh fruit




 **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**

 **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

 **Veggie party!**

This menu may occasionally be changed due to supplier shortages or service requirements.