



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>STARTERS</b>		Beetroot in vinaigrette Tabouleh with dried fruit Tomatoes and mozzarella ☀️ Saveloys Cheese pancake	Cauliflower mimosa Eggs in mayonnaise Thinly-sliced chicken with celeriac and Emmental cheese Fish terrine Rillettes		Watermelon ☀️ Asparagus and tomato salad ☀️ Dry sausage Mexican salad Bulghur with surimi
<b>HOT MAIN DISHES AND SIDES</b>		Thinly-sliced turkey with apples Ling fillet with Dieppoise sauce Rice / Sautéed spring vegetables	Veal sauté with rosemary Roast beef Pasta / Carrots in gravy		Curried pork stew Cheese omelette Potatoes Boulangère / Peas
<b>DAIRY PRODUCT</b>		Cheese or Dairy Product	Cheese or Dairy Product		Cheese or Dairy Product
<b>DESSERTS</b>		Fresh fruit ☀️ Hawaiian cake Floating island Plain yoghurt Poire Belle Hélène	Fresh fruit ☀️ Banana flambé Desert rose Semolina pudding Fruit salad		Fromage blanc with red berries Pastry cream roll Roasted peaches and almonds Fresh fruit ☀️ Raspberry cream cake
		Beetroot in vinaigrette Thinly-sliced turkey with apples Rice / Sautéed spring vegetables Cheese or Dairy Product Fresh fruit	Cauliflower mimosa Veal sauté with rosemary Pasta / Carrots in gravy Cheese or Dairy Product Fresh fruit		Watermelon Curried pork stew Potatoes Boulangère / Peas Cheese or Dairy Product Fromage blanc with red berries



**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!**