

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS		Beetroot in vinaigrette Tabouleh with dried fruit Tomatoes and mozzarella Saveloys Cheese pancake Salad Bar	Cauliflower mimosa Eggs in mayonnaise Thinly-sliced chicken with celeriac and Emmental cheese Fish terrine Rillettes Salad Bar		Watermelon Asparagus and tomato salad Dry sausage Mexican salad Bulgur with surimi Salad Bar
HOT MAIN DISHES		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
DAIRY PRODUCT		Cheese or Dairy Product	Cheese or Dairy Product		Cheese or Dairy Product
DESSERTS		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

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

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

Veggie party!