

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	Beetroot in vinaigrette Melon ☀️ Salad Niçoise Pork snout in vinaigrette Green bean salad in balsamic vinegar	Watermelon Pineapple, walnut, and apple salad ☀️ Pissaladière Mackerel rillettes Country-style pâté	Grapefruit Tabouleh Eggs in mayonnaise Durum wheat salad Andouille sausage	(Organic) grated courgettes with curry vinaigrette AB ☀️ Tomatoes and mozzarella ☀️ Goat cheese on toast Duo of sausages Grated carrots ☀️	Chicken salad with peas and tomatoes ☀️ Salami and pickles Vegetable loaf Piedmontese salad Chinese cabbage ☀️
HOT MAIN DISHES AND SIDES	Roasted veal with mushrooms Grilled sausage Lentils in gravy / Julienne of vegetables	Beef meatballs in a Basque sauce Seafood stew Chef's sauté Semolina	Marinated pork loin Lamb Navarin with tomatoes Vichy carrots Flageolet beans	Breaded fish fillet with lemon Oriental chicken brochettes Gratin Dauphinois / Bean medley	Turkey fillet with apples Beef chuck in gravy Pasta / Broccoli and mozzarella gratin
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 ☀️ Vanilla jelly Duo of white cheeses with peach compote Chocolate muffin Lemon pie	Caramel rice pudding Yoghurt cake Dessert cream Fresh fruit ☀️ Apricots in syrup	Apple pie Pineapple pastry Pudding with caramel sauce Fresh fruit ☀️ Slivered orange	Fresh fruit ☀️ Panna cotta with raspberries Rhubarb pie Ice cream Fresh fruit cocktail ☀️	Caramel cream French toast Fresh fruit ☀️ Breton Far Fresh pineapple
	Beetroot in vinaigrette Roasted veal with mushrooms Lentils in gravy / Julienne of vegetables Cheese or Dairy Product Fresh fruit	Watermelon Beef meatballs in a Basque sauce Chef's sauté Cheese or Dairy Product Caramel rice pudding	Grapefruit Marinated pork loin Vichy carrots Cheese or Dairy Product Apple pie	(Organic) grated courgettes with curry vinaigrette Breaded fish fillet with lemon Gratin Dauphinois / Bean medley Cheese or Dairy Product Fresh fruit	Chicken salad with peas and tomatoes Turkey fillet with apples Pasta / Broccoli and mozzarella gratin Cheese or Dairy Product Caramel cream



☀️ Seasonal product
All or part of this dish is made with seasonal raw ingredients

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

AB Organic Product
All our homemade milk-based desserts are made with organic raw milk from Pannetière farm

Veggie party!



Local products

- * Chicken: Galliance, Ancenis
- * Turkey: Ferme de la Brégonnerie, Nort sur Erdre
- * Pork and beef: Viandissime, Le Poiré sur Vie
- * Bread: Tradéoz, Orvault
- * Eggs: Gaec de l'eau vive, St-Hilaire de Clisson
- * Potatoes: Mahot, Chaumes en Retz

- * Pancakes and buckwheat galettes: Catal Roc, Treillères
- * Fish: Cap Marée, Nantes
- * Organic vegetables: Tom Pousse, La Chapelle sur Erdre
- * Milk, fromage blanc, cheese (tomme): Ferme La Pannetière, La Chapelle sur Erdre
- * Cold cuts: Gérard, Legé (44)
- * Organic yoghurt: Ferme Péard, Blain

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