





	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	Beetroot in citrus vinaigrette Country-style terrine  Melon  Bulgur salad with tomatoes and basil  Broccoli with almonds	Greek salad White cabbage à l'alsacienne  Potatoes, red onions, and cheese Salmon rillettes Pork snout with Ravigote sauce 	Grated radishes with chive whipped cream  Watermelon Cheese pancake Lentil, lardon, sheep's cheese salad Avocado cream with shrimp 	Roman pasta salad: salad, pasta, chicken, tomatoes, mozzarella, and cheese sauce  Tuna on toast Vegetable sticks with fromage blanc and chives  Savelys in vinaigrette  Melon 	Fried onions with barbecue sauce Tomatoes and pesto  Carrots with grapes  Pearl pasta salad with chorizo, tomatoes, and pickles  Mortadella sausage 
HOT MAIN DISHES AND SIDES	Veal paupiette with mushrooms Andouillette sausage with mustard and onion compote  Durum wheat with tomato sauce/ Garlic green beans	Pasta Napolitana with cheese Lemon chicken Green salad  Pasta / Chopped vegetables	Roasted salmon with pesto Courgette and goat cheese quiche Semolina / Provençale tomatoes Mixed salad 	Honey pork fondant  Cheese omelette  Southern vegetable sauté Glazed carrots	Fish brandade Caramelised pork ribs  Green salad  Mashed potatoes / Ratatouille
DAIRY PRODUCT	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product
DESSERTS	Fromage blanc and speculoos  Peach Melba Pound cake Fresh fruit  Crème brûlée 	Fresh fruit  Caramel jelly  Poire Belle Hélène Coconut pyramid Chocolate banana	Dessert cream  Chocolate pear crumble Meringue Fresh fruit  Pancake topped with sugar	Profiterole with pastry cream Blancmange with Daims chunks  Honey-roasted pineapple Fresh fruit  Fruit salad with whipped cream	Fresh fruit  Lime mousse Brookies Caramel custard, gingerbread, and apples  Citrus salad
	Beetroot in citrus vinaigrette Veal paupiette with mushrooms Durum wheat with tomato sauce/ Garlic green beans Cheese or Dairy Product Fromage blanc and speculoos	Greek salad Pasta Napolitana with cheese Green salad Cheese or Dairy Product Fresh fruit	Grated radishes with chive whipped cream Roasted salmon with pesto Semolina / Provençale tomatoes Cheese or Dairy Product Dessert cream	Roman pasta salad: salad, pasta, chicken, tomatoes, mozzarella, and cheese sauce Honey pork fondant Southern vegetable sauté Cheese or Dairy Product Profiterole with pastry cream	Fried onions with barbecue sauce Fish brandade Green salad Cheese or Dairy Product Fresh fruit



 **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**

 **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