

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	Beetroot in citrus vinaigrette Country-style terrine Melon Bulghur salad with tomatoes and basil Broccoli with almonds Salad Bar	Greek salad White cabbage à l'alsacienne Potatoes, red onions, and cheese Salmon rillettes Pork snout with Ravigote sauce Salad Bar	Grated radishes with chive whipped cream Watermelon Cheese pancake Lentil, lardon, sheep's cheese salad Avocado cream with shrimp Salad Bar	Roman pasta salad: salad, pasta, chicken, tomatoes, mozzarella, and cheese sauce Tuna on toast Vegetable sticks with fromage blanc and chives Saveloys in vinaigrette Melon Salad Bar	Fried onions with barbecue sauce Tomatoes and pesto Carrots with grapes Pearl pasta salad with chorizo, tomatoes, and pickles Mortadella sausage Salad Bar
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
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- 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**
- 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.