

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	Cucumbers in vinaigrette  Caesar-style farfalle pasta Apple and celeriac salad  Andouille sausage and pickles  Nantaise salad	Lentils, onions, and sheep's cheese in vinaigrette  Coleslaw  Fish terrine Tomato and chopped egg salad  Potato salad with herb vinaigrette	Salami  Festive rice and vegetables Provençale tartine Green salad with Edam and Gouda cheeses  Grated vegetables and curry vinaigrette 	1st theme day: salsa!	Carrot, celeriac, egg, and tomato salad in vinaigrette  Charcuterie Raw vegetable wraps  Sardines with lemon Tabbouleh
HOT MAIN DISHES AND SIDES	Grilled sausage  Tuna steak with Basque sauce Mashed potatoes / Julienne of vegetables	Calamari fritters with tartar sauce Roasted guinea fowl with prunes Courgette gratin Vichy carrots	Cheese omelette  Bruschetta Bulghur / Leek fondue		Gnocchi piperade au gratin  Thinly sliced beef with paprika Gnocchi / Piperade
DAIRY PRODUCT	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product		Cheese or Dairy Product
DESSERTS	Fresh fruit  Blueberry crumble Fromage blanc with multicoloured crunchy cereal pearls  Brownie Semolina cake 	Chocolate chip cake Seasonal fruit salad  Fresh fruit  Egg custard  Apricots in syrup	Lemon mousse with speculoos Baked apples Fresh fruit  Coconut and pineapple cake Smoothie		Fruit soup Fresh fruit  Raspberry roll Dessert cream Banana with whipped cream and almonds
	Cucumbers in vinaigrette Grilled sausage Mashed potatoes / Julienne of vegetables Cheese or Dairy Product Fresh fruit	Lentils, onions, and sheep's cheese in vinaigrette Calamari fritters with tartar sauce Courgette gratin Cheese or Dairy Product Chocolate chip cake	Salami Cheese omelette Bulghur / Leek fondue Cheese or Dairy Product Lemon mousse with speculoos	1st theme day: salsa!	Carrot, celeriac, egg, and tomato salad in vinaigrette Gnocchi piperade au gratin Gnocchi / Piperade Cheese or Dairy Product Fruit soup



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 Brégeonnerie, 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