

| | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|---------------------------|---|---|--|-----------------------|---|
| STARTERS | Cucumbers in vinaigrette Caesar-style farfalle pasta Apple and celeriac salad Andouille sausage and pickles Nantaise salad Salad Bar | Lentils, onions, and sheep's cheese in vinaigrette Coleslaw Fish terrine Tomato and chopped egg salad Potato salad with herb vinaigrette Salad Bar | Salami Festive rice and vegetables Provençale tartine Green salad with Edam and Gouda cheeses Grated vegetables and curry vinaigrette Salad Bar | 1st theme day: salsa! | Carrot, celeriac, egg, and tomato salad in vinaigrette Charcuterie Raw vegetable wraps Sardines with lemon Tabbouleh Salad Bar |
| 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
- 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: Gac 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.