



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	Grated carrots in lemon sauce  Leeks in vinaigrette Salami  Green beans with walnuts and balsamic vinaigrette Chorizo and goat cheese tart	Surimi and guacamole wrap  Endive salad with lardons  Green salad with Edam and Gouda cheeses  Grated celeriac with old-style mustard  Fish rillettes and grissini breadsticks	Liver mousse  Fusilli pasta with ham and Mimolette cheese Grated vegetables with soy sauce  Flammekueche Cauliflower with cocktail sauce	Cream of pumpkin soup Piedmontese-style cabbage Cheese pancake Beetroot and sheep's cheese salad Eggs in mayonnaise	Coleslaw with red onions  Rosette sausage and pickles  Indian-style red lentils Grapefruit Durum wheat salad with surimi
HOT MAIN DISHES AND SIDES	Reblochonnade  Andouillette sausage with mustard sauce Green salad  Winter squash and Parmesan crumble/ Potato gratin	Thai beef  Breaded hake with tartar sauce Rice / Stir-fry vegetables	Roasted chicken fillet  Onion tart tatin  Spiced sweet potato patty / Country-style potatoes and vegetables	Galette and sausage  Fish stew with mushrooms Green salad  Lentils / Wax beans with parsley	Pollock with mussel and turmeric sauce Guinea fowl with thyme Bulgur with baby vegetables / Broccoli with butter sauce
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  Exotic milkshake  Pound cake with custard sauce Duo of white cheese and compote  Cookies	Yoghurt with fruit Pineapple and cinnamon pastry Poached spiced pear Vanilla caramel custard  Fresh fruit 	Chocolate banana Semolina cake with caramel Custard tart  Brioche French toast Fresh fruit 	Fresh fruit  Apricot Melba Rice pudding with red berry coulis  Marble cake Tarte tatin	Raspberry cheesecake Fruit marmalade and sponge fingers Apple clafoutis  Caramel custard  Fresh fruit 
	Grated carrots in lemon sauce Reblochonnade Green salad Cheese or Dairy Product Fresh fruit	Surimi and guacamole wrap Thai beef Rice / Stir-fry vegetables Cheese or Dairy Product Yoghurt with fruit	Liver mousse Roasted chicken fillet Spiced sweet potato patty / Country-style potatoes and vegetables Cheese or Dairy Product Chocolate banana	Cream of pumpkin soup Galette and sausage Green salad Cheese or Dairy Product Fresh fruit	Coleslaw with red onions Pollock with mussel and turmeric sauce Bulgur with baby vegetables / Broccoli with butter sauce Cheese or Dairy Product Raspberry cheesecake



 **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