

	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 Salad Bar	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 Salad Bar	Liver mousse Fusilli pasta with ham and Mimolette cheese Grated vegetables with soy sauce Flammekueche Cauliflower with cocktail sauce Salad Bar	Cream of pumpkin soup Piedmontese-style cabbage Cheese pancake Beetroot and sheep's cheese salad Eggs in mayonnaise Salad Bar	Coleslaw with red onions Rosette sausage and pickles Indian-style red lentils Grapefruit Durum wheat salad with surimi Salad Bar
HOT MAIN DISHES AND SIDES	Reblochonade 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 Bulghur 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 Reblochonade 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 Bulghur 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
- 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.