

## STARTERS

Fusilli pasta with vegetables and corn  
Lardon, apple and Comté salad  
Black radish with Granny Smith apples and soy vinaigrette  
Mushroom pâté  
Celeriac mimosa

## TUESDAY

Beetroot in vinaigrette  
Tuna and rice  
Fish in ramekins  
Leeks in vinaigrette  
Mortadella sausage

## WEDNESDAY

Pomelo  
Red cabbage in vinaigrette  
Fish terrine  
Onion tartlet  
Vegetable terrine

## THURSDAY

Coleslaw  
Mushrooms with Bulgarian sauce  
Tabbouleh  
Fried calamari with tartar sauce  
Pizza

## FRIDAY

Soup  
Celeriac remoulade with cumin  
Potatoes, Strasbourg sausage, and onions  
Rillettes and pickles  
Mexican salad with red beans and corn

## HOT MAIN DISHES AND SIDES

Thinly sliced chicken à la Normande  
Omelette with fines herbes  
Chef's sauté  
Vegetables with Basque sauce

Grilled ham  
Roasted pollock loins  
Chips / Chef's vegetables medley

Merguez sausage  
Caramel pork  
Flageolet beans (local) / Leek fondue

Vegetarian meatballs with tomatoes and basil  
Lamb sauté with vegetables  
Pasta shells / Peas

Breaded hake with lemon  
Veal paupiette in gravy  
Rice / Buttered cabbage

## DAIRY PRODUCT

Cheese or Dairy Product

Cheese or Dairy Product

Cheese or Dairy Product

Cheese or Dairy Product

Cheese or Dairy Product

## DESSERTS

Coconut tartlet  
Vanilla jelly  
Chocolate banana  
Fresh fruit  
Fromage blanc

Fresh fruit  
Coconut egg cream  
Almond molten cake  
Flavoured yoghurt  
Citrus salad

Salted butter caramel mousse  
Custard tart  
Snow eggs with fruit coulis  
Fresh fruit  
Breton far with chocolate chips

Poire Belle Hélène  
Lemon meringue pie  
Profiterole with pastry cream  
Fresh fruit  
Pineapple & whipped cream

Panna cotta with red berries  
Fruit cocktail  
Fresh fruit  
Swiss roll with chocolate hazelnut spread  
Apple and rhubarb compote




Fusilli pasta with vegetables and corn  
Thinly sliced chicken à la Normande  
Chef's sauté  
Cheese or Dairy Product  
Coconut tartlet


Beetroot in vinaigrette  
Grilled ham  
Chips / Chef's vegetables medley  
Cheese or Dairy Product  
Fresh fruit


Pomelo  
Merguez sausage  
Flageolet beans (local) / Leek fondue  
Cheese or Dairy Product  
Salted butter caramel mousse

Coleslaw  
Vegetarian meatballs with tomatoes and basil  
Pasta shells / Peas  
Cheese or Dairy Product  
Poire Belle Hélène

Soup  
Breaded hake with lemon  
Rice / Buttered cabbage  
Cheese or Dairy Product  
Panna cotta with red berries

 **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

This menu may occasionally be changed due to supplier shortages or service requirements.