

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	Whit Monday	Tzatziki   Tomato gazpacho  Rosette sausage and pickles  Indian-style pasta salad (chicken and curry) Duo de cruditéiii 	Lettuce with tomatoes, cheese & fried onions Grapefruit Sardines with lemon Tomato and mozzarella quiche Grated carrots in vinaigrette 	Thinly sliced celeriac and ham  Beetroot in vinaigrette Durum wheat salad with lardons Tuna loaf Cheese pancake	Eggs in mayonnaise Avocado mousse with tortilla chips Salad with Emmental cheese, ham, and corn  Tomatoes in shallot vinaigrette  Cucumbers with sheep's cheese 
HOT MAIN DISHES AND SIDES		Caramel pork sauté  Fish of the day Bulghur/ Peas (organic) 	Sausage Rougail  Omelette with fines herbes  Basmati rice / Rougail vegetables	Turkey fillet & ketchup  Fish of the day Chips / Salsifies with parsley	Pasta shells with spinach and ricotta  Grilled meat medley Green salad  Pasta shells with butter / Spinach in Bechamel sauce
DAIRY PRODUCT		Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product 
DESSERTS		Almond molten cake Pudding with caramel sauce Fruit mousseline Ice cream Fresh fruit 	Baked pears with whipped cream Applesauce with meringue Millefeuille Fresh fruit  Cream puff with whipped cream	Chocolate jelly  Crème brûlée  Fresh fruit  Fresh fruit pie Apricots in syrup	Fresh fruit  Fresh fruit salad  Strawberry tiramisu Clafoutis  Fresh pineapple
	Whit Monday	Tzatziki Caramel pork sauté Bulghur/ Peas (organic) Cheese or Dairy Product Almond molten cake	Lettuce with tomatoes, cheese & fried onions Sausage Rougail Basmati rice / Rougail vegetables Cheese or Dairy Product Baked pears with whipped cream	Thinly sliced celeriac and ham Turkey fillet & ketchup Chips / Salsifies with parsley Cheese or Dairy Product Chocolate jelly	Eggs in mayonnaise Pasta shells with spinach and ricotta Green salad Cheese or Dairy Product Fresh fruit



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