

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	Whit Monday	Tzatziki Tomato gazpacho Rosette sausage and pickles Indian-style pasta salad (chicken and curry) Duo de cruditésiii Salad Bar	Lettuce with tomatoes, cheese & fried onions Grapefruit Sardines with lemon Tomato and mozzarella quiche Grated carrots in vinaigrette Salad Bar	Thinly sliced celeriac and ham Beetroot in vinaigrette Durum wheat salad with lardons Tuna loaf Cheese pancake Salad Bar	Eggs in mayonnaise Avocado mousse with tortilla chips Salad with Emmental cheese, ham, and corn Tomatoes in shallot vinaigrette Cucumbers with sheep's cheese Salad Bar
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
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- 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.