




	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	Cucumbers with Bulgarian sauce Mixed vegetables Duo of sausages  Bulgur and surimi in vinaigrette Beetroot in vinaigrette  	Cheese pancake Bruschetta Tuna-stuffed tomato  Asparagus and tomato salad Pomelo	Slivered carrots and cabbage  Cucumber and mint salad  Duck mousse Melon  Salad with ham, celeriac, corn, and tomatoes 	Country-style pâté  Saveloys  Tabbouleh Grated celeriac in vinaigrette  Potatoes, Strasbourg sausage & cheese	Tomatoes and mozzarella  Lardon salad  Savoury loaf Fish terrine Pork snout in vinaigrette 
HOT MAIN DISHES AND SIDES	Potato gratin with Provençal vegetables  Fish of the day Green salad  Potatoes / Cauliflower	Thinly sliced turkey à la Normande (cream & mushrooms)  Macaroni Carbonara Macaroni / Ratatouille	Veal meatball tagine with dried fruit Grilled ham Semolina / Tagine vegetables	Fish of the day in white butter sauce Chicken and turkey with Bolognese sauce Green beans  Sautéed courgettes 	Pork with thyme  Roasted chicken  Lentils (local) / Creamed carrots 
DAIRY PRODUCT	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product
DESSERTS	Fruit velouté Fromage blanc mousse with speculoos Amandine cake Fresh fruit  Waffle	Fresh fruit  Pears in syrup Custard tart  Rice pudding  Flavoured yoghurt	Milkshake  Panna cotta with caramel  Creole coconut pie Fresh fruit  Red berry soup	Chocolate chip muffin Red berry crumble Honey nougat mousse Fresh fruit  Chocolate banana	Smoothie Raspberry tiramisu Floating island  Fresh fruit  Chocolate cream topped with whipped cream
	Cucumbers with Bulgarian sauce Potato gratin with Provençal vegetables Green salad Cheese or Dairy Product Fruit velouté	Cheese pancake Thinly sliced turkey à la Normande (cream & mushrooms) Macaroni / Ratatouille Cheese or Dairy Product Fresh fruit	Slivered carrots and cabbage Veal meatball tagine with dried fruit Semolina / Tagine vegetables Cheese or Dairy Product Milkshake	Country-style pâté Fish of the day in white butter sauce Green beans Cheese or Dairy Product Chocolate chip muffin	Tomatoes and mozzarella Pork with thyme Lentils (local) / Creamed carrots Cheese or Dairy Product Smoothie



 **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