

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	Cucumbers with Bulgarian sauce Mixed vegetables Duo of sausages Bulghur and surimi in vinaigrette Beetroot in vinaigrette Salad Bar	Cheese pancake Bruschetta Tuna-stuffed tomato Asparagus and tomato salad Pomelo Salad Bar	Slivered carrots and cabbage Cucumber and mint salad Duck mousse Melon Salad with ham, celeriac, corn, and tomatoes Salad Bar	Country-style pâté Saveloys Tabbouleh Grated celeriac in vinaigrette Potatoes, Strasbourg sausage & cheese Salad Bar	Tomatoes and mozzarella Lardon salad Savoury loaf Fish terrine Pork snout in vinaigrette Salad Bar
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
- 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.