



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	<p>Niçoise rice (tuna, tomatoes & olives)</p> <p>Pasta salad with pesto</p> <p>Country-style pâté </p> <p>Cheese, ham, and tomato salad </p> <p>Celeriac remoulade </p>	<p>Tomatoes with balsamic vinegar  </p> <p>Cucumbers in cream sauce  </p> <p>Guacamole & tortilla chips</p> <p>Eggs Mimosa</p> <p>Garlic sausage </p>	<p>Grated carrots in vinaigrette </p> <p>Mixed vegetables</p> <p>Tuna rillettes with Fromage Frais and chives</p> <p>Liver mousse </p> <p>Blue cheese, ham, and walnut salad </p>	<p>Watermelon </p> <p>Vegetable sticks with fromage blanc and chives </p> <p>Chorizo and goat cheese on toast</p> <p>Garlic sausage </p> <p>Salad with cheese, corn & tomatoes </p>	<p>Cheese loaf</p> <p>Vegetable quiche</p> <p>Grapefruit</p> <p>Caesar salad (lettuce, chicken, croutons, and cheese sauce) </p> <p>Beetroot in vinaigrette </p>
HOT MAIN DISHES AND SIDES	<p>Turkey paupiette with barbecue spices</p> <p>Chipolatas </p> <p>Lentils / Cumin-infused carrots</p>	<p>Broad bean and coriander falafels </p> <p>Braised duckling with honey</p> <p>Chips / Matchstick vegetables</p>	<p>Pizza</p> <p>Roasted chicken</p> <p>Green salad </p> <p>Bulghur in tomato sauce</p>	<p>Mediterranean-style beef</p> <p>Fusilli pasta gratin with lardons</p> <p>Pasta / Vegetable crumble</p>	<p>Fish fillet with aurora sauce</p> <p>Chicken sauté with mustard sauce</p> <p>Cauliflower gratin with bechamel sauce </p> <p>Peas </p>
DAIRY PRODUCT	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product
DESSERTS	<p>Fresh fruit </p> <p>Fromage blanc with raspberries </p> <p>Apricot clafoutis</p> <p>Flavoured yoghurt</p> <p>Chocolate banana</p>	<p>Chocolate cream puff</p> <p>Vanilla cream </p> <p>Fresh fruit </p> <p>Fruit cocktail</p> <p>Baked apple with caramel</p>	<p>Panna cotta with caramel sauce </p> <p>Lemon mousse</p> <p>Poire Belle Hélène</p> <p>Fresh fruit </p> <p>Coconut pyramid</p>	<p>Vanilla jelly </p> <p>Caramel custard </p> <p>Fresh fruit </p> <p>Almond molten cake</p> <p>Pineapple in syrup</p>	<p>Tiramisu</p> <p>Apple & raspberry compote</p> <p>Brioche</p> <p>Petit suisse</p> <p>Fresh fruit </p>
	<p>Niçoise rice (tuna, tomatoes & olives)</p> <p>Turkey paupiette with barbecue spices</p> <p>Lentils / Cumin-infused carrots</p> <p>Cheese or Dairy Product</p> <p>Fresh fruit</p>	<p>Tomatoes with balsamic vinegar</p> <p>Broad bean and coriander falafels</p> <p>Chips / Matchstick vegetables</p> <p>Cheese or Dairy Product</p> <p>Chocolate cream puff</p>	<p>Grated carrots in vinaigrette</p> <p>Pizza</p> <p>Green salad</p> <p>Cheese or Dairy Product</p> <p>Panna cotta with caramel sauce</p>	<p>Watermelon</p> <p>Mediterranean-style beef</p> <p>Pasta / Vegetable crumble</p> <p>Cheese or Dairy Product</p> <p>Vanilla jelly</p>	<p>Cheese loaf</p> <p>Fish fillet with aurora sauce</p> <p>Cauliflower gratin with bechamel sauce</p> <p>Cheese or Dairy Product</p> <p>Tiramisu</p>



 **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