

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



- 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.