




	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	Cheese pastry roll  Vegetable loaf  Melon  Grated vegetables in balsamic vinegar  Salad Niçoise	Salad with croutons and lardons   Pasta with red pesto  Rice with surimi  Grated pink radishes with cream  Coleslaw 	Grated celeriac in vinaigrette  Cucumbers and sheep's cheese  Avocado and shrimp in a shot glass  Pâté in a pie crust  Tomatoes in vinaigrette 	Watermelon  Grated carrots in lemon sauce   Toast with sardines  Durum wheat and chorizo  Salami with butter 	Liver pâté   Saveloys in vinaigrette   Piedmontese salad  Tomatoes in olive oil  Blue cheese salad 
HOT MAIN DISHES AND SIDES	Grilled ham  Skate wing with capers  Bulghur/ Peas (organic)	Thinly sliced Tandoori turkey - SIQO Veal paupiette with paprika sauce Potato wedges / Broccoli (organic)	Fish Meunière with lemon sauce  Duck fondant with peaches  Rice / Carrots in gravy	Chick pea couscous with dried fruit   Stuffed tomatoes  Semolina / Couscous vegetables	Fish Carbonara  Chicken escalope with black pepper sauce Farfalle pasta / Sautéed courgettes
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   Fruit salad  Curd cheese  Caramel cream  Chocolate tartlet	Fromage blanc and Oreos  Semolina pudding  Peach clafoutis  Fresh fruit  Pancake topped with sugar 	Breton pound cake  Coconut egg cream  Fresh fruit   Semolina cake  Chocolate mousse	Farm-fresh yoghurt  Desert rose  Mousseline in a shot glass  Fresh fruit  Marble cake	Fresh fruit salad   Raspberry molten cake  Floating island  Fresh fruit  Tiramisu
	Cheese pastry roll Grilled ham Bulghur/ Peas (organic) Cheese or Dairy Product Fresh fruit	Salad with croutons and lardons Thinly sliced Tandoori turkey - SIQO Potato wedges / Broccoli (organic) Cheese or Dairy Product Fromage blanc and Oreos	Grated celeriac in vinaigrette Fish Meunière with lemon sauce Rice / Carrots in gravy Cheese or Dairy Product Breton pound cake	Watermelon Chick pea couscous with dried fruit Semolina / Couscous vegetables Cheese or Dairy Product Farm-fresh yoghurt	Liver pâté Fish Carbonara Farfalle pasta / Sautéed courgettes Cheese or Dairy Product Fresh fruit salad



 **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 Brégeonnerie, 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.