

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	Cheese pastry roll Vegetable loaf Melon Grated vegetables in balsamic vinegar Salad Niçoise Salad Bar	Salad with croutons and lardons Pasta with red pesto Rice with surimi Grated pink radishes with cream Coleslaw Salad Bar	Grated celeriac in vinaigrette Cucumbers and sheep's cheese Avocado and shrimp in a shot glass Pâté in a pie crust Tomatoes in vinaigrette Salad Bar	Watermelon Grated carrots in lemon sauce Toast with sardines Durum wheat and chorizo Salami with butter Salad Bar	Liver pâté Saveloys in vinaigrette Piedmontese salad Tomatoes in olive oil Blue cheese salad Salad Bar
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
- 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.