

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	Grated carrots in lemon sauce Leeks in vinaigrette Salami Toasted sandwich with Béchamel sauce, lardons, and mushrooms Green beans with walnuts and balsamic vinaigrette	Cheese pancake Surimi and guacamole wrap Vegetable terrine Grated celeriac with old-style mustard Fish rillettes and grissini breadsticks	Endives with apples Fusilli pasta with ham and Mimolette cheese Eggs in mayonnaise Rillettes and pickles Cauliflower with cocktail sauce	Caesar salad (green salad, chicken, croutons, and Parmesan sauce) Piedmontese-style cabbage Flammekueche Beetroot and sheep's cheese salad Pork snout in vinaigrette	Green salad with Edam and Gouda cheeses Country-style pâté Indian-style red lentils Grapefruit Coleslaw with red onions
HOT MAIN DISHES AND SIDES	Gnocchi gratin with cheese Guinea fowl with thyme Green salad Potato gratin / Peas	Beef stew Calamari à la Romaine Rice / Carrots in gravy	Roasted chicken fillet White pudding with apples Pasta / Country-style potatoes and vegetables	Grilled sausage Veal stew with mushrooms Lentils (local) / Wax beans with parsley	Pollock with shellfish sauce Turkey paupiette with cream sauce Bulgur with baby vegetables / Broccoli with butter sauce
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 Exotic milkshake Pound cake with custard sauce Fresh fruit Poached spiced pear	Fresh fruit Pineapple and cinnamon pastry Chocolate banana Vanilla caramel custard Fruit salad	Custard tart Semolina cake with caramel Tarte Tatin Fresh fruit Baked apple	Yoghurt cake Apricot Melba Fresh fruit Rice pudding with red berry coulis Smoothie	Fruit compote Caramel custard Fresh fruit Cheesecake Brownie
	Grated carrots in lemon sauce Gnocchi gratin with cheese Green salad Cheese or Dairy Product Fruit velouté	Cheese pancake Beef stew Rice / Carrots in gravy Cheese or Dairy Product Fresh fruit	Endives with apples Roasted chicken fillet Pasta / Country-style potatoes and vegetables Cheese or Dairy Product Custard tart	Caesar salad (green salad, chicken, croutons, and Parmesan sauce) Grilled sausage Lentils (local) / Wax beans with parsley Cheese or Dairy Product Yoghurt cake	Green salad with Edam and Gouda cheeses Pollock with shellfish sauce Bulgur with baby vegetables / Broccoli with butter sauce Cheese or Dairy Product Fruit compote



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