




	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	Grated carrots in lemon sauce  Leeks in vinaigrette Salami  Toasted sandwich with Béchamel sauce, lardons, and mushrooms Fish rillettes and grissini breadsticks	Cheese pancake Surimi and guacamole wrap  Green salad with Edam and Gouda cheeses  Grated celeriac with old-style mustard  Pork snout in vinaigrette 	Endives with apples  Fusilli pasta with ham and Mimolette cheese Eggs in mayonnaise Rilletes and pickles  Cauliflower with cocktail sauce	Cream of pumpkin soup Piedmontese-style cabbage  Flammekueche Beetroot and sheep's cheese salad Chorizo and goat cheese tart	Rosette sausage and pickles Country-style terrine with green peppercorn  Indian-style red lentils Grapefruit  Caesar salad (green salad, chicken, croutons & Parmesan sauce) 
HOT MAIN DISHES AND SIDES	Reblochonade  Guinea fowl with thyme Green salad  Potato gratin / Squash crumble with Parmesan	Thai minced beef Calamari à la Romaine Rice / Stir-fry vegetables	Roasted chicken fillet White pudding and apple Tatin  Spiced sweet potato patty / Country-style potatoes and vegetables	Grilled sausage Veal stew with mushrooms Lentils (local) / Wax beans 	Fish of the day with aurora 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	Fresh fruit  Duo of white cheese and compote  Rice pudding with red berry coulis  Flavoured yoghurt Muffin	Applesauce Pineapple and cinnamon pastry Poached spiced pear Vanilla caramel custard  Fresh fruit 	Custard tart  Semolina cake with caramel  Tarte Tatin Fresh fruit  Panna cotta	Pound cake with custard sauce Apricot Melba Fresh fruit  Chocolate mousse Yoghurt cake	Fresh fruit  Fruit marmalade and sponge fingers Brownie Kiwi cheesecake Caramel custard 
	Grated carrots in lemon sauce Reblochonade Green salad Cheese or Dairy Product Fresh fruit	Cheese pancake Thai minced beef Rice / Stir-fry vegetables Cheese or Dairy Product Applesauce	Endives with apples Roasted chicken fillet Spiced sweet potato patty / Country-style potatoes and vegetables Cheese or Dairy Product Custard tart	Cream of pumpkin soup Grilled sausage Lentils (local) / Wax beans Cheese or Dairy Product Pound cake with custard sauce	Rosette sausage and pickles Fish of the day with aurora sauce Bulgur with baby vegetables / Broccoli with butter sauce Cheese or Dairy Product Fresh fruit



 **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