

| | 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 Salad Bar ☀️ | Cheese pancake Surimi and guacamole wrap ☀️ Green salad with Edam and Gouda cheeses ☀️ Grated celeriac with old-style mustard ☀️ Pork snout in vinaigrette 🚗 Salad Bar ☀️ | Endives with apples ☀️ Fusilli pasta with ham and Mimolette cheese Eggs in mayonnaise Rillettes and pickles 🚗 Cauliflower with cocktail sauce Salad Bar ☀️ | Cream of pumpkin soup Piedmontese-style cabbage ☀️ Flammekueche Beetroot and sheep's cheese salad Chorizo and goat cheese tart Salad Bar ☀️ | Rosette sausage and pickles Country-style terrine with green peppercorn 🚗 Indian-style red lentils Grapefruit ☀️ Caesar salad (green salad, chicken, croutons & Parmesan sauce) ☀️ Salad Bar ☀️ |
| HOT MAIN DISHES AND SIDES | Reblochonnade 🍷 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 Bulghur 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 Reblochonnade 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 Bulghur 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
- 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