

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	Slivered carrots and cabbage Chorizo loaf Vegetable terrine Pearl pasta seafood salad Mortadella sausage Salad Bar	Vegetable soup Grapefruit Red bean, white bean, and grilled bacon salad Country-style pâté Leeks in vinaigrette Salad Bar	Niçoise rice Endives with walnuts and apples Mackerel cooked in white wine Greek-style mushrooms Liver mousse Salad Bar	Potato, corn, and cheese salad Beetroot and herb whipped cream Grated Chinese cabbage with ham and sheep's cheese Duo of sausages Grated apple and celeriac salad Salad Bar	Hard-boiled eggs in mayonnaise Mixed vegetables White cabbage with cheese Pasta salad with tuna Broccoli in vinaigrette Salad Bar
HOT MAIN DISHES AND SIDES	Chicken fillet with barbecue spices Andouillette sausage with creamy mustard sauce Durum wheat with onions and carrots / Julienne of vegetables	Lamb meatballs with tomato sauce Fish of the day Chips / Braised fennel	Tortilla Salmon in butter sauce Green salad Lentils	Roasted pork with apples Cheese omelette Cauliflower gratin Carrots in gravy	Mexican red bean stew Breaded hake with lemon Rice / Salsifies in tomato sauce
DAIRY PRODUCT	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product
DESSERTS	Fromage blanc with raspberries Baked apple with candied raisins and gingerbread Semolina pudding Cream puff with whipped cream Fresh fruit	Fresh fruit Fruit salad Bulgarian cake with custard sauce Panna cotta with exotic fruit coulis Pudding with caramel sauce	Fruit compote with sablé Breton Pears with caramel sauce Paris-Brest Fresh fruit Floating island	Brownie Coffee tiramisu Dessert cream Fresh fruit Chocolate banana	Fruit cocktail Fresh fruit Apple sponge cake Crème brûlée Pancake with caramel sauce
	Slivered carrots and cabbage Chicken fillet with barbecue spices Durum wheat with onions and carrots / Julienne of vegetables Cheese or Dairy Product Fromage blanc with raspberries	Vegetable soup Lamb meatballs with tomato sauce Chips / Braised fennel Cheese or Dairy Product Fresh fruit	Niçoise rice Tortilla Green salad Cheese or Dairy Product Fruit compote with sablé Breton	Potato, corn, and cheese salad Roasted pork with apples Cauliflower gratin Cheese or Dairy Product Brownie	Hard-boiled eggs in mayonnaise Mexican red bean stew Rice / Salsifies in tomato sauce Cheese or Dairy Product Fruit cocktail



- 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.