





	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	Pasta salad with surimi Greek salad Salad Niçoise Pork snout in vinaigrette  Cheese pastry roll	Rillettes and pickles  Mackerel with mustard sauce Grapefruit Trio of grated vegetables in vinaigrette  Bean salad	Eggs in mayonnaise Celeriac remoulade  Curried grated courgettes  Piedmontese salad Country-style pâté 	Green salad with Edam and Gouda cheeses  Pineapple, walnut, and apple salad  Toast with goat cheese and honey Duo of sausages  Rice salad with tuna	Grated carrots  Vegetable loaf Cucumbers in cream sauce  Salami  Exotic durum wheat
HOT MAIN DISHES AND SIDES	Grilled ham Veal sauté à la bohémienne Carrots in gravy  Chef's sauté 	Pollock fillet with cream of leek Chicken paella  Rice / Spanish-style vegetables	Stuffed tomatoes  Squid curry Durum wheat/ Green salad	Vegetarian meatballs  Roast pork with honey-mustard sauce  Semolina / Piperade	Chicken brochette with lemon & thyme  Seafood stew Mashed potatoes / Broccoli and mozzarella gratin
DAIRY PRODUCT	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product
DESSERTS	Peach cake Thick and creamy yoghurt Tiramisu Fresh fruit  Fromage blanc 	Fresh fruit   Fruit salad Dessert cream  Floating island Milk chocolate tart	Fresh fruit  Apricots in syrup Pineapple pastry Jelly  Rice pudding	Panna cotta with red berry coulis  Fruit compote Fresh fruit  Red berry soup Breton pound cake	Brownie Profiterole with pastry cream Ice cream Fresh fruit  Flavoured yoghurt
	Pasta salad with surimi Grilled ham Carrots in gravy Cheese or Dairy Product Peach cake	Rillettes and pickles Pollock fillet with cream of leek Rice / Spanish-style vegetables Cheese or Dairy Product Fresh fruit	Eggs in mayonnaise Stuffed tomatoes Durum wheat/ Green salad Cheese or Dairy Product Fresh fruit	Green salad with Edam and Gouda cheeses Vegetarian meatballs Semolina / Piperade Cheese or Dairy Product Panna cotta with red berry coulis	Grated carrots Chicken brochette with lemon & thyme Mashed potatoes / Broccoli and mozzarella gratin Cheese or Dairy Product Brownie



 **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