

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	Pasta salad with surimi Greek salad Salad Niçoise Pork snout in vinaigrette Cheese pastry roll Salad Bar	Rillettes and pickles Mackerel with mustard sauce Grapefruit Trio of grated vegetables in vinaigrette Bean salad Salad Bar	Eggs in mayonnaise Celeriac remoulade Curried grated courgettes Piedmontese salad Country-style pâté Salad Bar	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 Salad Bar	Grated carrots Vegetable loaf Cucumbers in cream sauce Salami Exotic durum wheat Salad Bar
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
- 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.