

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
STARTERS	Pizzetta Fresh grape salad (cheese, ham, green salad) ✨ Tuna mousse with chives Red beans, pineapple & corn Mushrooms in mustard cream sauce Salad Bar ✨	Beetroot and chives Raw vegetable platter ✨ Exotic durum wheat Mixed vegetables and tuna Country-style terrine with green peppercorn Salad Bar ✨	Black radish with grated apples and curry vinaigrette ✨ White cabbage and Mimolette cheese ✨ Mortadella sausage Sardine rillettes on toast Egg tartare Salad Bar ✨	Caesar-style potato salad Grated carrots à l'orange ✨ Pomelo ✨ Andouille sausage & pickles Salad with croutons ✨ Salad Bar ✨	Celeriac mimosa  ✨ Green beans in balsamic vinegar Rillettes Fresh mint tabbouleh Chef's starter Salad Bar ✨
HOT MAIN DISHES AND SIDES	Chicken with Tandoori sauce Cod fillet with dill Peas Julienne of vegetables	Lentil dahl Chicken kefta Rice / Wax beans Penne Carbonara Turkey osso bucco Green salad ✨ Penne pasta	Pork and mustard seed stew Tuna quiche Durum wheat / Creamed spinach Calamari Spanish tortilla (potato omelette) Steamed potatoes / Butternut purée		
DAIRY PRODUCT	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product	Cheese or Dairy Product
DESSERTS	Marble cake Stracciatella fromage blanc Baked apple & pear with cinnamon Fresh fruit ✨ Pudding with caramel sauce	Fresh fruit ✨ Parisian jelly Apricot Melba Fresh fruit salad ✨ Chocolate dipped coconut macarons	Baked pear with chocolate Fruit cocktail Fresh fruit ✨ Sugar pie Milk chocolate dessert cream	Applesauce with meringue Fruit mousseline Chocolate marquise with custard sauce Fresh fruit  ✨ Red berry and marscapone gratin	Fresh fruit ✨ Whipped cream with Speculoos Vanilla jelly Chocolate cake Flavoured yoghurt
	Pizzetta Chicken with Tandoori sauce Peas Cheese or Dairy Product Marble cake	Beetroot and chives Lentil dahl Rice / Wax beans Cheese or Dairy Product Fresh fruit	Black radish with grated apples and curry vinaigrette Penne Carbonara Green salad Cheese or Dairy Product Baked pear with chocolate	Caesar-style potato salad Pork and mustard seed stew Durum wheat / Creamed spinach Cheese or Dairy Product Applesauce with meringue	Celeriac mimosa Calamari Steamed potatoes / Butternut purée 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

This menu may occasionally be changed due to supplier shortages or service requirements.