



Menu for week From 4th to 8th March 2019

Menu de la Semaine

Bon Appétit!

Starter

Dish of the day

Veggie

Dessert

MONDAY LUNDI

TUESDAY MARDI

WEDNESDAY MERCREDI

THURSDAY JEUDI

FRIDAY VENDREDI



Potato salad
3.7.10.12

Broth of vermicelli
1.3.9

Leek cream
7.12

Chinese cabbage salad
3.7.10

Carrot cream soup
7.12

Pasta !

International cuisine
India

Assorted fresh vegetables and seasonal meats
1.3.4.6.7.9.10.12
Wiener sausage 9.10
with mustard 10.

Assorted fresh vegetables and seasonal meats
1.3.4.6.7.9.10.12
Chicken thigh with barbecue sauce 1.

Assorted fresh vegetables and seasonal meats
1.3.4.6.7.9.10.12
Saithe fillet with "aurore" sauce 1.4.7
Fresh courgettes
Mashed potatoes 7.

Assorted fresh vegetables and seasonal meats
1.3.4.6.7.9.10.12
Pure beef
Lasagna bolognese 1.7

Assorted fresh vegetables and seasonal meats
1.3.4.6.7.9.10.12
Tandoori poultry with spicy yoghurt sauce
1.7.10.12
Broccoli
Rice

Duo of beans
Coquillettes 1.

Peas
Quinoa

Saithe fillet with "aurore" sauce
1.4.7
Fresh courgettes
Mashed potatoes 7.

Cauliflower galette
1.3.6.7.9
Carrots
Pasta 1.

Tandoori haddock fillet with spicy yogurt sauce
1.4.7.10.12
Broccolis
Rice

Apple-peach compote

It's mardi gras !
Carnival donut
1.3.6.7.8.13

Fruits "Petits filous" 7.

Fresh fruit salad

Chocolate tartlet
1.3.6.7

1: gluten; 2: crustacean; 3: eggs; 4: fish; 5: groundnut; 6: soya; 7: dairy product; 8: tree nuts; 9: celery; 10: mustard; 11: sesame; 12: sulphites; 13: lupin; 14: molluscs
The information is only for the presence of the ingredients in the dish. We couldn't guarantee the total absence of trace of allergens.

Local products

Organic products

Fish from Sustainable Fisherie