

« The chef and his team are pleased to cook everyday for you »



Les menus sont applicables sous réserve d'approvisionnement

Monday 24nd

Tuesday 25rd

Wednesday 26th

Thursday 27th

Friday 28th

Starter

Tomato salad oil and vinegar dressing



Grated carrots salad with cumin and orange juice

Batavia lettuce salad with diced emmental cheese

Cheese pizza

Celery remoulade

Breaded chicken fillet



Lamb meatballs with tomato sauce



Chicken thigh with brown gravy

Merguez, beef and mutton with brown gravy

Flan of vegetables

OR

OR

OR

OR

OR

Toulouse sausage with brown gravy



Beef meatballs with tomato sauce



Roast veal with brown gravy

Stir fried beef paprika sauce

Saithe served with chopped basil, caper, tomato and olive oil sauce

Garnish

Garlic diced potato

Texas style vegetable skillet

Flageolet beans with tomato

Duo of parsley carrots

Mashed carrots and potatoes

Cheese



Holy nectary



Creamy soft white cheese and sugar

Cow's milk soft cheese (coulommiers)



Cow's milk pressed cheese (cantal)



Cow's milk soft cheese (gouda)

Dessert

Apricot halves in light syrup

French sponge mini cakes



Vanilla pudding



Crushed apple and pear sauce cup



Pear

Snacks



Smooth fruity and creamy cheese



Chocolate cake



Smooth and creamy cheese



Crushed apple and peach sauce cup



Bread

Nursery school



Banana fruit



Milk

Soft lemon cake

Apricot cake
Plain yoghurt



Milk chocolate bar
Milk

« Organic bread is delivered to us everyday, directly from our baker »

