



# Menu for week From 4th to 8th February 2019

## Menu de la Semaine

Bon Appétit!

Starter

Dish of the day

Veggie

Dessert

### MONDAY LUNDI

### TUESDAY MARDI

### WEDNESDAY MERCREDI

### THURSDAY JEUDI

### FRIDAY VENDREDI



Tomato soup  
1.12

Pumpkin cream soup  
7.12

Wheat salad with black olives and feta cheese  
1.3.7.10

Vegetable mini-loempia  
1.3.6.7.9  
**Pasta !**

Peas soup  
12.

**International cuisine  
ASIA**

Assorted fresh vegetables and seasonal meats  
1.3.4.6.7.9.10.12

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Veal blanquette 1.7

Fish stick tartar sauce  
1.3.4.6.7.9.10.12

Shepherd's pie puree beef 1.7

Alsatian-style spaetzles  
1.3.7

Wok of chicken with lemon 1.

Mixed vegetables 9.  
Macaroni 1.

Butter beans  
Potatoes

Quorn diced with courgette-cream sauce  
1.3.7

Spaetzle with mushroom-cream sauce  
1.3.7

Peas  
Rice

Neapolitan Macaroni 1.7

Fish stick tartar sauce  
1.3.4.6.7.9.10.12

Corn

Quinoa

Wok of haddock with lemon 1.4

Butter beans

Smoothie apple-pear-banana

Dessert cream vanilla  
3.7

Peas

Rice

Fruits yoghurt  
Luxlait 7.

White cheese 7. with Speculoos chips 1.6

Cookies 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 Fisheries