



# Menu for week From 18th to 22nd March 2019

## Menu de la Semaine

Bon Appétit!

Starter

Dish of the day

Veggie

Dessert

### MONDAY LUNDI



Duo of beans  
3.7.10



Assorted fresh vegetables and seasonal meats  
1.3.4.6.7.9.10.12  
Sausage 10.  with ketchup



Mix of vegetables 9.  
Potatoes



Pasta with eggplants and tomato sauce 1.





Caramel pudding 7.





### TUESDAY MARDI

Zucchini salad with feta  
3.7.10

Assorted fresh vegetables and seasonal meats  
1.3.4.6.7.9.10.12  
Fishstick & tartar sauce  
1.3.4.6.7.9.10.12  

Broccoli  
Mashed potatoes 7.

Fishstick & tartar sauce  
1.3.4.6.7.9.10.12  

Broccoli  
Mashed potatoes 7.

Red fruit smoothie

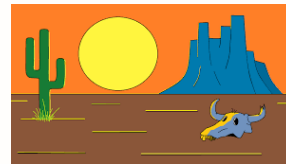
### WEDNESDAY MERCREDI

Allergens present in the starter:  
3.7.10

Assorted fresh vegetables and seasonal meats  
1.3.4.6.7.9.10.12  
Allergens present in the dish: 1.



Allergens present in the vegetarian dish: 1




Allergens present in the dessert:  
1.3.6.7

### THURSDAY JEUDI



Pumpkin soup 12.

Pasta !

Assorted fresh vegetables and seasonal meats  
1.3.4.6.7.9.10.12

Fusilli Bolognese   
pur beef 1.  
Emmental 7.

Fusilli tomato sauce 1.  
Emmental 7.

White cheese  with muesli 1.6.7.8.11 

### FRIDAY VENDREDI

Spinach soup 12.

International cuisine  
Morocco


Assorted fresh vegetables and seasonal meats  
1.3.4.6.7.9.10.12

Cod with    
chermoula sauce 1.4

Pepper strips  
Semolina 1.


Cod with    
chermoula sauce 1.4

Pepper strips  
Semolina 1.


Apple-banana compote 

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