



# Menu for week From 6<sup>th</sup> to 10<sup>th</sup> May 2019

## Menu de la Semaine

Bon Appétit!

Starter

Dish of the day

Veggie

Dessert

### MONDAY LUNDI

### TUESDAY MARDI


### WEDNESDAY MERCREDI

### THURSDAY JEUDI


### FRIDAY VENDREDI



Pasta salad with Emmenthal and vegetables 1.3.7.10

Assorted fresh vegetables and seasonal meats 1.3.4.6.7.9.10.12  
Pork gyros with white cheese sauce 7.   
Peas  
Potatoes wedges

Quorn filet with tomato sauce 1.3  
Peas  
Potatoes wedges

Apple – peach compote   
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Green bean soup 12.


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

Vegeterian lasagna 1.7.9

Greek yogurt with layer strawberry 7.

Broth noodles 1.3.9

Assorted fresh vegetables and seasonal meats 1.3.4.6.7.9.10.12  
Cod with olive oil and tomato 4.   
Mix of spring vegetables 9.  
Rice

Cod with olive oil and tomato 4.   
Mix of spring vegetables 9.  
Rice

Fresh pineapple

Public holiday

Cucumber salad 3.7.10

**International cuisine  
Tex-Mex**


Assorted fresh vegetables and seasonal meats 1.3.4.6.7.9.10.12  
Minced beef with BBQ sauce 1.  
Zucchini  
Potatoes with paprika


Tofu with BBQ sauce 1.6  
Zucchini  
Potatoes with paprika


Brownie 1.3.6.7.8

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