



Menu for week From 17th to 21st June 2019

Menu de la Semaine

Bon Appétit!


Starter

Dish of the day

Veggie

Dessert

MONDAY LUNDI

Green bean salad  3.7.10

Assorted fresh vegetables and seasonal meats 1.3.4.6.7.9.10.12

Sliced veal with mushrooms 1.
Summer vegetables Pasta 1.


Vegetable burger 1.9
Summer vegetables Pasta 1.


Greek yogurt with apricot coulis 7.

TUESDAY MARDI

Zucchini soup 12.

Assorted fresh vegetables and seasonal meats 1.3.4.6.7.9.10.12

Fried turkey with paprika 1.7
Peas  Polenta 7.



Lentil frying-pan with paprika 1.7
Peas  Polenta 7.


Fresh fruit salad

WEDNESDAY MERCREDI

Cucumber salad with cottage cheese 3.7.10

Assorted fresh vegetables and seasonal meats 1.3.4.6.7.9.10.12

Beef burger with shallot juice 1.  Broccoli  Mashed potatoes 7.

Tofu with vegetables and coconut milk sauce 1.6.7.9
Broccoli  Mashed potatoes 7.

Chocolate mousse 3.6.7

THURSDAY JEUDI

Grated carrot salad 3.7.10

Pasta !

Assorted fresh vegetables and seasonal meats 1.3.4.6.7.9.10.12

Kniddelen cream-bacon sauce 1.3.7

Kniddelen cream-mushroom sauce 1.3.7



Apple pie 1.3.7



FRIDAY VENDREDI

Tomato salad with basil 3.7.10

International cuisine
India

Assorted fresh vegetables and seasonal meats 1.3.4.6.7.9.10.12


Salmon filet marinated with turmeric 1.4
Fried carrots with olive oil and coriander  Rice 

Salmon filet marinated with turmeric 1.4
Fried carrots with olive oil and coriander  Rice 

Strawberries with whipped cream 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