

Monday 4 April 2022

LUNCH MENU

Starter : Chick pea salad with a French dressing
or Tabbouley

Main course : Veal Curry
or Fish curry with coconut milk

Rice with peas and carrots

Cheese : Organic mixed fruit yoghurt
or Organic lemon flavoured yogurt

Dessert : Granny Apple
or Pineapple in syrup

Tuesday 5 April 2022

LUNCH MENU

Starter : Pork meat paté
or hard-boiled eggs and
mayonnaise

Main course : Hake tempura
or Cordon bleu
Wheat grains and leak
fondue

Cheese : Mimolette cheese
or Roquefort blue cheese

Dessert : Organic seasonal
fruit or Organic pear

Wednesday 6 April 2022

LUNCH MENU

Starter : White cabbage
with mayonnaise

Main course : Squid in
tomato sauce

White beans in tomato sauce

Cheese : Fourme d'Ambert

Dessert : Apple and pear
compote

Thursday 7 April 2022

LUNCH MENU

Starter : Organic green salad
with croutons

or Organic grated carrots

Main course : Royal couscous
or sea couscous

Semolina and couscous
vegetables

Cheese : Organic and local
cottage cheese

or Organic and local
sweetened plain yogurt

Dessert : Apple and banana
compote

or Apple and strawberry
compote

Friday 8 April 2022

LUNCH MENU

Starter : Endive salad topped with walnuts

or Tatziki cucumbers

Main course: Vegan meatballs with tomato sauce

or Chicken breast with mustard sauce

Pasta made in Essone and broccoli

Cheese : Organic Emmental cheese

or Organic Babybel cheese

Dessert : Mille-feuilles
or Paris-Brest