


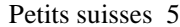





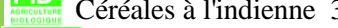
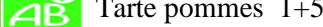

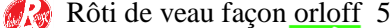

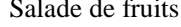

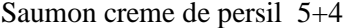
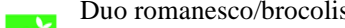
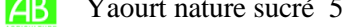



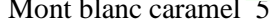

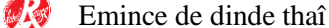
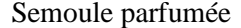
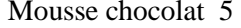

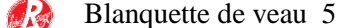
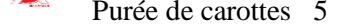
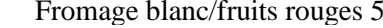





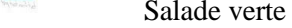



Menu du 26 fevrier au 29 mars 2024


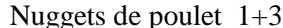

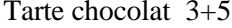

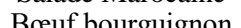




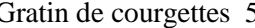
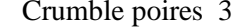






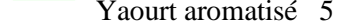
Semaine du 26 fevrier au 1 mars

 Betteraves mimolette 5  Steak haché  Haricots beurre  Petits suisses 5 <p><i>pain/babybel</i></p>	 Choux fleur vinaigrette  Omelette aux herbes 1 <p>***</p>  Liegeois chocolat 5 <p><i>Banane/biscuit</i></p>	 Pêches au thon 1+4  Sauté de porc madras  Céréales à l'indienne 3  Tarte pommes 1+5 <p><i>Gaufre</i></p>	 Soupe de potiron/chataignes  Rôti de veau façon orloff 5  Riz pilaff  Salade de fruits <p><i>Pain/chocolat</i></p>	 Paté de campagne  Saumon creme de persil 5+4  Duo romanesco/brocolis  Yaourt nature sucré 5 <p><i>Compote/biscuit</i></p>
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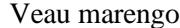
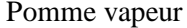






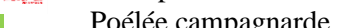
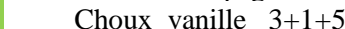


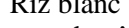
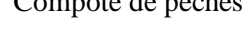

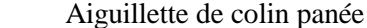
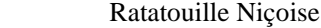
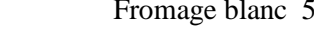
Semaine du 4 mars au 8 mars

 Salade maïs/palmier 13  chipollatas  Petits pois  Mont blanc caramel 5 <p><i>Pain , chocolat</i></p>	 Avocat vinaigrette  Emince de dinde thaï  Semoule parfumée  Mousse chocolat 5 <p><i>chocolatine</i></p>	 Saucisson à l'ail  Blanquette de veau 5  Purée de carottes 5  Fromage blanc/fruits rouges 5 <p><i>Barre de céréales/jus de fruits</i></p>	 Œufs vinaigrette 1  Pennes sauce tomate 3 <p>***</p>  Fruits de saison <p><i>Pain, babybel</i></p>	 Soupe de legumes  Brandade de de morue 4+5  Salade verte  Flan pâtissier 3+5+1 <p><i>compote de pomme/cake</i></p>
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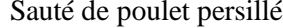

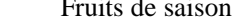


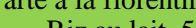

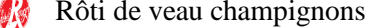

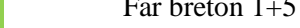


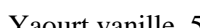

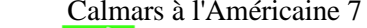

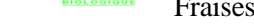
Semaine du 11 mars au 15 mars







 Carottes rapées  Nuggets de poulet 1+3  Haricots verts  Tarte chocolat 3+5 <p><i>pain/nutella</i></p>	 Salade Marocaine  Bœuf bourguignon  Purée de butternut 5  Suisses aux fruits 5 <p><i>croissant</i></p>	 Salade Niçoise 4+1  Jambon grillé  Gratin de courgettes 5  Crumble poires 3 <p><i>liegeois chocolat/biscuit</i></p>	 Endives noix/bleu  Hachis parmentier veggi <p>***</p>  Pomme <p><i>pain/fromage</i></p>	 Pomelos  Lieu à la moutarde ancienne 4+1  Riz safrané  Yaourt aromatisé 5 <p><i>Banane/biscuit</i></p>
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Semaine du 18 mars 22 mars

 Mousse de canard 5  Veau marengo  Pomme vapeur  Fruits de saison <p><i>Pain , chocolat</i></p>	 Soupe poireaux/pdt  Pizza au fromage 5 <p>***</p>  Panna cotta coulis de framboises 5 <p><i>Pain/confiture</i></p>	 Salade lardons/croutons  Filet de poulet à la crème  Poêlée campagnarde  Choux vanille 3+1+5 <p><i>Yaourt à boire/biscuit</i></p>	 Betteraves vinaigrette  Rougail de saucisse  Riz blanc  Compote de pêches <p><i>fruits/biscuit</i></p>	 Macédoine 1+11  Aiguillette de colin panée  Ratatouille Niçoise  Fromage blanc 5 <p><i>Chausson</i></p>
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Semaine du 25 mars au 29 mars

 Salade coleslaw 1+11  Sauté de poulet persillé  Purée aux 3 légumes 5  Fruits de saison <p><i>Barre de céréales/jus de fruits</i></p>	 Salade bleu et pommes 5  *Tarte à la florentine 1+5  Riz au lait 5 <p><i>Chocolatine</i></p>	 Friand au fromage 3+5  Rôti de veau champignons  Carottes à la crème 5  Far breton 1+5 <p><i>Pain/fromage</i></p>	 Concombres/maïs 13  Cassoulet <p>***</p>  Yaourt vanille 5 <p><i>pain/nutella</i></p>	 Quiche Lorraine 3+1+5  Calmars à l'Américaine 7  Torsades  Fraises <p><i>Donuts</i></p>
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 produit bio  menu végétarien	 poisson frais  label rouge	 viande bovine française  volaille française
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1	œufs	8	arachide
2	fruits à coques	9	celeris
3	gluten	10	sésame
4	poisson	11	moutarde
5	lait	12	soja
6	crustacés	13	sulfite
7	mollusques	14	lupin

l'ensemble des plats servis sont susceptibles de contenir des traces d'allergènes

Seuls les ingrédients allergènes pouvant entrer dans la composition des plats sont mentionnés sur le menu

*pour les regimes sans porc le plat de base est remplacé par des œufs ou cordon bleu

Les menus sont susceptibles de varier selon nos approvisionnements

*tarte florentine: œufs,epinards

pain bio servi tous les jours

