

	MONDAY 10/06	TUESDAY 11/06	WEDNESDAY 12/06	THURSDAY 13/06	FRIDAY 14/06
STARTER / SOUP	Tomato salad ^{10 - 12}	Raw vegetables ^{9 - 10 - 12}	Farfalle tomato salad ¹⁰¹	Corn salad ^{10 - 12}	pea soup
LUNCH / PLAT DU JOUR	Weinzossis with mustard sauce ^{101 - 103 - 3 - 7 - 9 - 10}	Sliced beef and his juice ^{101 - 103 - 9}	Chicken thigh	Ground beef steak with shallot ^{101 - 103 - 9}	Hake fish with white butter sauce ^{4 - 7}
	Mashed Potatoes ⁷	Pasta ¹⁰¹	Semolina ¹⁰¹	Rice pilaf	Steamed potatoes ¹²
	Sauted peppers with thyme	Salsify with parsley ⁷	couscous vegetables ⁹	Parisian carrots ⁷	Vegetables gratin ^{101 - 7 - 9}
VEGETARIAN DISH / PLAT VEGETARIEN	Organic Cheese Omelet ^{3 - 7}	Tofu Tikka Masala ^{6 - 7}	Cheese tart ^{101 - 3 - 701 - 702}	Hotpot of split peas and coral lentils	Filet de quorn sauce napolitaine ^{101 - 9}
	Mashed Potatoes ⁷	Pasta ¹⁰¹			Steamed potatoes ¹²
	Sauted peppers with thyme	Salsify with parsley ⁷	couscous vegetables ⁹		Vegetables gratin ^{101 - 7 - 9}
PASTA	Pasta with arrabiata sauce ^{1 - 101}	Pasta with chicken cajun ^{101 - 7}	Pasta tomato tuna olive ^{1 - 101 - 4}	Pasta tomato and mozza gratin ^{101 - 7}	Beef Tortellini with Neapolitan Sauce ^{1 - 3 - 9}
DESSERT 1	Chocolate rolled biscuit ^{101 - 3 - 6 - 701}	Fresh Seasonal Fruits	Cottage cheese with fruits ⁷	Yoghurt with fruit puree ⁷	Fresh Seasonal Fruits
DESSERT 2	Fresh Seasonal Fruits	Blueberry-Muffin ^{101 - 3 - 7}	Panna cotta with red fruits ⁷	Chocolate cake ^{101 - 3 - 6 - 7}	White cheese with caramel ⁷

1	Cereals containing gluten	3	Egg	5	Peanuts	7	Milk and lactose	9	Celery	11		13	Lupine
2	Crustacés	4	Fish	6	Soja	8	Nuts	10	Mustard	12	Sulfur dioxide	14	Molluscs

The information given on allergens takes into account the data collected for each ingredient in our recipes. However, we cannot guarantee the total absence of traces of other allergens.