



APRIL MENU



2024

Monday April 8	Tuesday April 9		Thursday, 11th of April	Friday April 12th
<p>Vegetable broth</p> <p>Homemade ravioli with ricotta and spinach (wheat gluten, egg, milk), tomato passata*</p> <p>Surprise (wheat gluten, egg, soy, milk)</p>	<p>Corn salad</p> <p>Vegetable fingers, potato salad, tartar sauce (egg, mustard)</p> <p>Dairy*</p>		<p>Leek soup</p> <p>Vegetarian nuggets (wheat gluten), grilled vegetables*, baguette (wheat gluten)</p> <p>Fruit*</p>	<p>Cucumber salad (egg, mustard)</p> <p>Lentil chili (celery), basmati* rice and cheddar (milk)</p> <p>Fruit*</p>
Monday April 15	Tuesday April 16		Thursday April 18	Friday April 19
<p>Watercress Soup</p> <p>Scampis (shellfish), Asian vegetables in broth (wheat gluten, soy, sulphite), rice</p> <p>Fruit*</p>	<p>White cabbage salad with raisins (sulfite)</p> <p>Beef stew (wheat gluten), potatoes, glazed carrots (milk)</p> <p>Biscuit *(wheat gluten, egg, milk)</p>		<p>Asparagus cream soup (milk)</p> <p>cabeza, raw vegetable salad*, potatoes, meat juice (wheat gluten)</p> <p>Dairy*</p>	<p>Grated parsnip salad</p> <p>Sautéed pasta with chicken and vegetables with pesto (wheat gluten, egg, milk)</p> <p>Fruit*</p>

* = From ecological and eco-responsible agriculture and breeding



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2024

Monday April 22	Tuesday April 23		Thursday April 25	Friday April 26
<p>Andalusian soup</p> <p>Veal stew (wheat gluten, milk) , assorted vegetables (wheat gluten, milk) , potatoes</p> <p>Fruit*</p>	<p>Vegetarian tabbouleh (wheat gluten)</p> <p>Liège meatballs from free-range pork (wheat gluten, egg, milk) , homemade leek puree (milk)</p> <p>Dairy*</p>		<p>Mixed vegetables (egg, mustard)</p> <p>Cauliflower burgers with cheese (wheat gluten, egg, milk, sesame) , mixed salad, vinaigrette (mustard)</p> <p>Fruit*</p>	<p>Coconut broth (soy)</p> <p>Chicken fillet, applesauce, homemade puree (milk)</p> <p>Milky dessert</p>
Monday April 29	Tuesday April 30		Thursday 2nd of May	Friday May 3
<p>Parmentier soup</p> <p>Homemade pasta (wheat gluten, egg) with beef Bolognese, tomato passata</p> <p>Biscuit * (wheat gluten, egg, milk)</p>	<p>Raw vegetables</p> <p>Rack of veal, cream of mushrooms (wheat gluten, milk), potatoes with herbs</p> <p>Fruit*</p>		<p>Onion soup (wheat gluten)</p> <p>Greek mezze (wheat gluten, shellfish, fish, soy, milk, molluscs), lettuce*, baguette* (wheat gluten)</p> <p>Milky dessert</p>	<p>Country soup (celery)</p> <p>Vol-au-Vent (wheat gluten, fish, soy, milk, celery) , basmati rice*</p> <p>Ice cream (soy, milk)</p>

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