

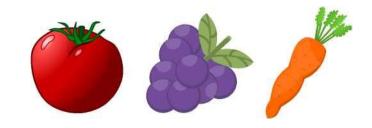
MAY MENU



2024

			Friday 10th May
May Break	May Break	May Break	May Break
Monday 13th May	Tuesday 14th May	Thursday 16th May	Friday 17th May
Cucumber salad (egg, mustard)	Courgette soup	Vegetable soup from the garden (celery)	Lentil salad
Veggie burger (wheat gluten, milk, celery, mustard, sulphite), salad*, vinaigrette (mustard, sulphite) Fruit*	Free-range pork Presia, meat juice with rosemary (wheat gluten), green peas*, homemade puree (milk) Dairy*	Fish sticks (wheat gluten, egg, fish, mustard), raw vegetables, steamed potatoes, Tartar sauce (egg mustard) Fruit*	homemade pasta with beef & veal Bolognese (wheat gluten, egg), tomato passata* Ice cream (soy, milk)

^{* =} From ecological and eco-responsible agriculture and breeding



MAY MENU



2024

Monday 20th May	Tuesday 21st May	Thursday 23rd May	Friday 24th May
Whit Monday	Asparagus cream soup (wheat gluten, milk) Lentil veggie chili (celery), baked potatoes, yogurt sauce & cheddar (milk) Biscuit* (wheat gluten, egg, milk)	Cheeseburger (milk), lettuce*, sauces, bun bread (wheat gluten, sesame) Dairy*	Countryside soup (celery) Chicken paella with vegetables (crustaceans, egg, fish, celery, molluscs), rice* Fruit*
Monday 27th May	Tuesday 28th May	Thursday 30th May	Friday 31st May
Green vegetable soup (celery)	Cauliflower cream soup (soy)	Garden veggie soup (celery)	Curried celeriac salad (egg, celery, mustard)
Quinoa veggie burger (egg, milk), raw vegetable salad*, vinaigrette (mustard, sulphite)	Homemade pasta gratin with ham & mushroom (wheat gluten, egg, milk)	Poultry Cesar salad with hard boiled eggs (egg, milk, mustard), baguette* (wheat gluten)	Fish fillet, broccoli*, steamed potatoes, fish sauce (wheat gluten, fish, milk, sulphite)
Dairy*	Fruit*	Fruit*	Biscuit* (wheat gluten, egg milk)

^{* =} Issus de l'agriculture et de l'élevage écologique et éco responsable