



SEPTEMBER MENU



2024

		Wed. 4th September	Thursday 5th September	Friday 6th September
		FIRST DAY OF SCHOOL	Vegetable broth (celery)	Cucumber with chives (egg, mustard)
			Spinach & Ricotta raviolis (gluten from wheat, egg, milk), tomato passata*	Lamb navarin (gluten from wheat), seasonal veggies* (gluten from wheat), semolina* (gluten from wheat)
			Ice cream (soy, milk)	Dairy* (milk)
Monday 9th September	Tuesday 10th September		Thursday 12th September	Friday 13th September
Tomato salad*	Andalou soup		Sweet corn salad	Lentil soup
Stirfried pasta (gluten from wheat, egg) with chicken & veggies	Chipolata with meat juice (gluten from wheat), broccoli*, steamed potatoes		Fish fillet (fish), curry sauce (gluten from wheat, fish, milk), spinach* & wheat heart (gluten from wheat)	Veggie burger (gluten from wheat), raw veggies salad* & dressing (mustard, sulphites)
Fruit*	Biscuit* (gluten from wheat, milk, egg)		Fruit*	Dairy* (milk)

* = From ecological and eco-responsible agriculture and breeding



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Monday 16th September	Tuesday 17th September		Thursday 19th September	Friday 20th September
<p>Green soup (celery)</p> <p>Veal, beaugé sauce (gluten from wheat, milk, mustard, sulphites), cauliflower* & steamed potatoes</p> <p>Dairy* (milk)</p>	<p>Niçoise salad (egg, fish, mustard, sulphites)</p> <p>Ham & cheese (gluten from wheat, milk) pasta (gluten from wheat, egg)</p> <p>Fruit*</p>		<p>Veggie soup (celery)</p> <p>Greek mezze (gluten from wheat, shellfish, fish, soy, milk, mollusc), salad*, baguette* (gluten from wheat)</p> <p>Ice-cream (soy, milk)</p>	<p>Raw veggies</p> <p>Lentil veggie chili (soy, celery), yoghurt sauce (milk), cheddar (milk), oven baked potatoes</p> <p>Fruit*</p>
Monday 23rd September	Tuesday 24th September		Thursday 26th September	Friday 27th September
<p>Campagnard soup (celery)</p> <p>Rice jambalaya* with veggies & shellfish (shellfish, fish, soy, celery, mollusc)</p> <p>Fruit*</p>	<p>Tomato & mozzarella salad (milk)</p> <p>Vegetable quiche* (gluten from wheat, egg, milk) & salad* and dressing (mustard, sulphites)</p> <p>Fruit*</p>		<p>Green bean salad* (mustard, sulphites)</p> <p>Cabeza and meat juice (gluten from wheat), zucchini, mashed potatoes (milk)</p> <p>Fruit*</p>	<p>Margherita pizza (gluten from wheat, soy, milk)</p> <p>Dairy* (milk)</p>

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2024

Monday 30th September	Tuesday 1st October		Thursday 3rd October	Friday 4th October
<p>Cress soup</p> <p>Stirfried pasta (gluten from wheat, egg) with grilled vegetables & arugula</p> <p>Fruit*</p>	<p>Beet salad (mustard, sulphites)</p> <p>Stirfried beef with meat juice (gluten from wheat), salad* with dressing (mustard, sulphites), corn on the cob*</p> <p>Biscuit* (gluten from wheat, egg, milk)</p>		<p>Peach with tuna (egg, fish, mustard)</p> <p>Roasted chicken, basquaise, pepinette (gluten from wheat, egg)</p> <p>Fruit*</p>	<p>Broccoli soup (soy)</p> <p>Fish fillet (fish), fish sauce (gluten from wheat, fish, milk), carrots with thyme (milk) & steamed potatoes</p> <p>Dairy* (milk)</p>

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Bon appétit !