

MARCH MENU

2025

Monday 3 March	Tuesday 4 March	Thursday 6 March
Vegetable broth	Andalusia soup	Sweet corn salad
Homemade ravioli with ricotta & spinach (wheat gluten, egg, milk) , tomato passata*	Navarin lamb (wheat gluten, celery), assorted vegetables* (wheat gluten, celery), homemade puree (milk)	Tartiflette with pork bacon (milk)
Fruit*	Dairy*	Fruit*
Monday 10 March	Tuesday 11 March	Thursday 13 March
	Leek soup	Cucumber* with chive (egg, mustard)
Pizza Margherita (wheat gluten, soy, milk) Fruit*	Presia farmer pork, meat juice (wheat gluten) , French beans*, baked potatoes	Fish sticks (wheat gluten, egg, fish, mustard, sulphite) , salad*, steamed potatoes, Tartare sauce (egg, mustard) , vinaigrette (mustard, sulphite)
	Milky dessert (milk)	Fruit*

* = From ecological and eco-responsible agriculture and breeding



Friday 7 March WISH DAY biscuit* (wheat gluten, egg, milk) Friday 14 March Cabbage salad* Minced chicken pita style, pita bread (wheat gluten), garlic sauce (milk) Dairy*



MARCH MENU

2025

Monday 17 March	Tuesday 18 March		Thursday 20 March
Split pea soup (celery)	red cabbage*	F	Poultry creamed soup (wheat
Chicken Jambalaya with basmati rice* & vegetables with seafood (fish, soy, molluscs)	Tagliatelle Provence style (wheat gluten, egg)		gluten, egg, soy, celery) Pork chipolata, meat juice (wheat gluten), parsnip with honey, steamed potatoes
Fruit*	Fruit*		Dairy (milk)
Monday 24 March	Tuesday 25 March		Thursday 27 March
Carrot soup	French bean salad* (mustard, sulphite)		Guacamole salad
Veggie burgers* (wheat gluten), mixed salad*, sauce with herbs (egg, mustard)	Marengo pork (wheat gluten, sulphite) , vegetables* (wheat gluten, sulphite) , semolina* (wheat gluten, celery)		Homemade beef lasagna (wheat gluten, egg, milk)
Fruit*	Fruit*		Biscuit* (wheat gluten, egg, milk)

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



