

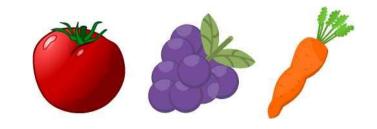
## **APRIL MENU**



## 2025

Monday, March 31	Tuesday, April 1	Thursday, April 3	Friday, April 4
Asparagus soup (milk)  Chicken fillet, herbed foultry juice (wheat gluten, milk), green salad*, ears of corn*  Fruit*	milk malluses) lettuce*	Tabbouleh (celery)  Homemade pasta grati with vegetables (whea gluten, egg, milk)  Fruit*	/ I ark cabeza, meac
Monday, April 7	Tuesday, April 8	Thursday, April 10	Friday, April 1
Andalusian velouté (milk)  Scampi (crustaceans) in tagine (celery), semolina* (wheat gluten, celery)  Milky dessert (milk)	Cauliflower soup  Lorraine quiche with pork bacon (wheat gluten, egg, milk), organic arugula, vinaigrette (mustard, sulphite)  Fruit*	Grilled Vegetable Salad  Pork spareribs, mixed salad*, baguette (wheat gluten), barbecue sauce  Easter Surprise* (wheat gluten, egg, milk)	Homemade pasta (was gluten, egg), with zue cream and herbs (was gluten, milk)

<sup>\* =</sup> From ecological and eco-responsible agriculture and livestock farming



## **APRIL MENU**



## 2025

Monday 14 / 21 April	Tuesday 15/22 April	Thursday 17/24 April	Friday 18/25 April
Easter holidays	Easter holidays	Easter holidays	Easter holidays
Monday, April 28	Tuesday, April 29	Thursday, May 1	Friday, May 2
Beetroot salad (mustard, sulphite)  Homemade ravioli with ricotta and spinach (wheat gluten, egg, milk), tomato coulis*  Fruit*	Tomato cream (soya)  Veal blanquette (wheat gluten, milk), vegetable sticks (wheat gluten, milk), homemade mashed potatoes (milk)  Fruit*	May 1st 1st of May	Cucumber salad (egg, mustard)  Fish fillet (fish), coconut curry sauce (wheat gluten, fish), Asian vegetables* (soya), basmati rice*  Fruit*

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