

Le restaurant scolaire vous propose :

## MENU



	DEJEUNER		DINER	
Lundi 14 Mars	<b>Duo saucisson sec à l'ail, cornichons</b> <b>Poulet sauce curry</b> <b>Semoule Bio</b> <b>Laitage Bio</b> <b>Brochette de fruits sauce chocolat</b>	<span style="color: red;">●</span> <span style="color: yellow;">●</span> <span style="color: red;">●</span> <span style="color: brown;">●</span> <span style="color: cyan;">●</span> <span style="color: green;">●</span> <span style="color: magenta;">●</span>	<b>Pizza jambon / champignons</b> <b>Salade verte vinaigrette</b> <b>Laitage Bio</b> <b>Mousse à l'abricot</b>	<span style="color: red;">●</span> <span style="color: red;">●</span> <span style="color: green;">●</span> <span style="color: cyan;">●</span> <span style="color: yellow;">●</span>
Mardi 15 Mars	<b>Salade niçoise</b> <b>Bœuf bourguignon</b> <b>Jardinière de légumes</b> <b>Laitage Bio</b> <b>Île flottante</b>	<span style="color: green;">●</span> <span style="color: red;">●</span> <span style="color: red;">●</span> <span style="color: green;">●</span> <span style="color: cyan;">●</span> <span style="color: cyan;">●</span> <span style="color: yellow;">●</span>	<b>Crumble de cabillaud</b> <b>Riz parfumé</b> <b>Laitage Bio</b> <b>Cocktail de fruits au sirop</b>	<span style="color: red;">●</span> <span style="color: brown;">●</span> <span style="color: cyan;">●</span> <span style="color: green;">●</span> <span style="color: magenta;">●</span>
Mercredi 16 Mars	<b>Avocat / surimi</b> <b>Longe de porc savoyarde</b> <b>Lentilles cuisinées</b> <b>Laitage Bio</b> <b>Assiette de 3 fruits</b>	<span style="color: green;">●</span> <span style="color: red;">●</span> <span style="color: red;">●</span> <span style="color: brown;">●</span> <span style="color: cyan;">●</span> <span style="color: green;">●</span>	<b>Piémontaise végétarienne</b> <b>Samoussa aux légumes maison</b> <b>Tomates à la provençale</b> <b>Laitage Bio</b> <b>Crème à la vanille</b>	<span style="color: green;">●</span> <span style="color: green;">●</span> <span style="color: red;">●</span> <span style="color: green;">●</span> <span style="color: green;">●</span> <span style="color: cyan;">●</span> <span style="color: cyan;">●</span> <span style="color: magenta;">●</span>
Jeudi 17 Mars	<b>Carottes râpées Bio</b> <b>Lasagnes végétariennes</b> <b>Laitage Bio</b> <b>Pâtisserie maison</b>	<span style="color: green;">●</span> <span style="color: red;">●</span> <span style="color: green;">●</span> <span style="color: cyan;">●</span> <span style="color: red;">●</span> <span style="color: magenta;">●</span>	<b>Jambon fumé poêlé</b> <b>Purée maison</b> <b>Laitage Bio</b> <b>Ananas / chantilly</b>	<span style="color: red;">●</span> <span style="color: brown;">●</span> <span style="color: cyan;">●</span> <span style="color: green;">●</span> <span style="color: magenta;">●</span>
Vendredi 18 Mars	<b>Friand au fromage</b> <b>Poisson frais en sauce</b> <b>Fagot haricots verts</b> <b>Laitage Bio</b> <b>Compote de pommes maison</b>	<span style="color: red;">●</span> <span style="color: yellow;">●</span> <span style="color: red;">●</span> <span style="color: green;">●</span> <span style="color: cyan;">●</span> <span style="color: green;">●</span>	<span style="color: green;">●</span> <span style="color: yellow;">●</span> : menu végétarien  De la salade verte est proposée à tous les repas	

Le Principal  
Christophe MICHEL



La Gestionnaire  
Valérie PENQUERCH

