





LUNDI 23/03

**VEGETARIEN**

- Potage potimarron    
- Asperges vinaigrette    
- Salade verte    
- Salade de haricots verts    


Tartiflette végétale    

Fromage blanc aux fruits rouges

Yaourt bio  


Poire  

Pomme

Salade de fruits   

 Menu conseillé  Bio




 Local  Végétarien

 Aide UE à destination des écoles

MARDI 24/03

- Radis au beurre   
- Salade de mâche aux oeufs   
- Salade verte    
- Salade de chou rouge   

Blanquette de veau à l'ancienne  


Haricots verts persillés   

Fourme de montbrison 

Yaourt bio  

Kiwi  

Ananas 

Banane 

DE HARO Véronique  
Chef d'établissement

 Fait Maison




\* Assaisonnement à part



JEUDI 26/03




**GARFIELD**

Croquette de pommes de terre/  
fromage   

Salade verte     

Lasagne   

Yaourt bio  

Tiramisu au speculos   

Orange 

DA CUNHA Marc  
Chef de cuisine






VENDREDI 27/03

Galantine de volaille   



Salade verte     

Croque monsieur   




Coleslaw   


Poulet basquaise   

Pôlée de légumes   

Yaourt bio  

Fromage blanc vanille sucré   

Yaourt bio   

Clémentine 

Pomme

Poire  

