


# Menus scolaires



Code couleur ■ bio ■ viande française ■ produit local ■ préparé ou cuisiné par la cuisine centrale

	LUNDI	MARDI	JEUDI	VENREDI
Du 15 au 19 juin	<span style="color: orange;">■</span> Salade maïs gruyère	<span style="color: orange;">■</span> Tomate thon	<span style="color: orange;">■</span> Pastèque	<span style="color: orange;">■</span> Carottes râpées
	<span style="color: orange;">■</span> Nuggets végétaux	<span style="color: orange;">■</span> Rôti de porc froid	<span style="color: orange;">■</span> Massalé de thon	<span style="color: orange;">■</span> Poisson meunière
	<span style="color: orange;">■</span> Ratatouille	<span style="color: orange;">■</span> Haricots verts vinaigrette	<span style="color: green;">■</span> Riz bio	<span style="color: orange;">■</span> Haricots beurre
	<span style="color: orange;">■</span> Fromage	<span style="color: orange;">■</span> Fromage	<span style="color: orange;">■</span> Fromage	<span style="color: orange;">■</span> Fromage
	<span style="color: orange;">■</span> Crème vanille	<span style="color: orange;">■</span> Gâteau maison	<span style="color: orange;">■</span> Glace	<span style="color: orange;">■</span> Fruit
Du 22 au 26 juin	<span style="color: orange;">■</span> Melon	<span style="color: orange;">■</span> Salade sirtaki	<span style="color: orange;">■</span> Lentilles vinaigrette	
	<span style="color: orange;">■</span> Rôti de bœuf froid	<span style="color: orange;">■</span> Rougail saucisse	<span style="color: orange;">■</span> Wrap	
	<span style="color: orange;">■</span> Carottes vichy	<span style="color: green;">■</span> Riz pilaf bio	<span style="color: orange;">■</span> Salade	
	<span style="color: orange;">■</span> Fromage	<span style="color: orange;">■</span> Kiri	<span style="color: orange;">■</span> Fromage	
	<span style="color: orange;">■</span> Banane	<span style="color: orange;">■</span> Poire au chocolat	<span style="color: orange;">■</span> Compote	<span style="color: orange;">■</span> Glace

Du 29 juin au 3 juillet	<span style="color: orange;">■</span> Betteraves	<span style="color: orange;">■</span> Melon	<span style="color: orange;">■</span> Gaspacho	 <b>Repas d'été</b> Jeunes carottes, concombres, tomates cerises Pilons de poulet froid Chips Fromage Glace
	<span style="color: orange;">■</span> Chili sin carné	<span style="color: orange;">■</span> Blanc de dinde froid	<span style="color: orange;">■</span> Salade César	
	<span style="color: green;">■</span> Semoule bio	<span style="color: orange;">■</span> Tomate mimosa	<span style="color: orange;">■</span> Fromage	
	<span style="color: orange;">■</span> Yaourt	<span style="color: orange;">■</span> Fromage frais aux fruits	<span style="color: orange;">■</span> Fromage	
	<span style="color: orange;">■</span> Fruit	<span style="color: orange;">■</span> Compote	<span style="color: orange;">■</span> Compote	



Fruits de saison



Allergènes



# Composition des menus



NOM	COMPOSITION
Ratatouille	Poivrons, tomates, courgettes, aubergines, oignons, ail, thym, jus de citron
Massalé de thon	Oignons, tomates, ail, thym, safran, thon
Poke bowl au poulet	Avocats, carottes, radis noir, mangue, céréales gourmandes, gingembre, poulet
Salade sirtaki	Concombres, tomates, feta, vinaigrette, basilic
Wrap	Galettes de blé (wrap), macédoine, œufs durs
Chili sin carne	Haricots rouges, maïs, poivrons, ails, tomates, épices à chili
Gaspacho	Concombres, tomates, ail, oignons
Salade César	Salade, poulet, parmesan, croûtons