






































































































# Menu

 bio

 fait maison

 local

	Lundi	Mardi	Mercredi	Jeudi	Vendredi
<b>Semaine du 29/04 au 03/05</b>	Taboulé Steak haché    Coquillettes   Yaourt   Fruit  	Salade de concombres    Blanquette de poisson   Duo de pommes de terre et carottes   Fruit  	Férié	Artichauts / betteraves   Tajine de légumes    Semoule   Pavlova aux fruits rouges   Fruit  	Sardines/ omelette à l'aillet   Sauté de volaille   Courgettes sautées  Fromage blanc confiture de fruits rouges    Fruit  
<b>Semaine du 06/05 au 10/05</b>	Betteraves    Curry de lentilles    Oeufs mollets    Fromage Fruit  	Tomates et concombres    Sauté de veau    Printanière de légumes    Crème dessert chocolat   Fruit  	Férié	Férié	Férié
<b>Semaine du 13/05 au 17/05</b>	Salade composée    Bœuf bourguignon    Pommes de terre vapeur    Fromage Fruit  	Œuf mayonnaise    Poisson à la provençale Pois cassés   Crème crumble citron    Fruit  	Menu du jour	Coleslaw   Burger Frites Glace   Fruit  	Salade de riz    Cuisse de poulet rôti Haricots verts  Panna cotta    Fruit  

Sous réserve d'approvisionnement

La Principale

O. IMBERT-CHEF  
 D'ÉTABLISSEMENT

L'Adjoint Gestionnaire,

  
 M. ANTOINE  
 COLLEGE EUGENE LEROY  
 LA GESTIONNAIRE  
 BERGERAC