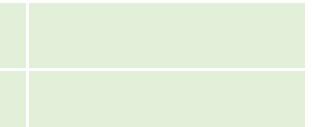
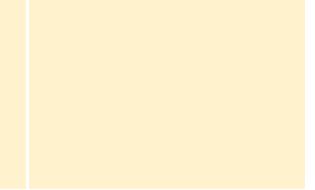
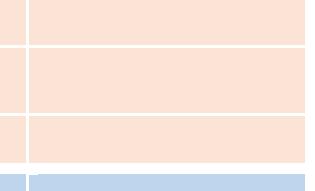
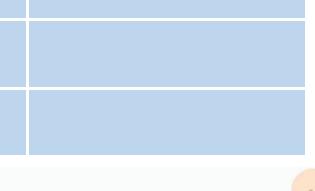
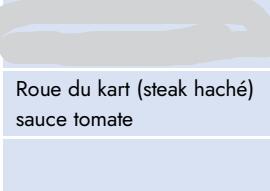
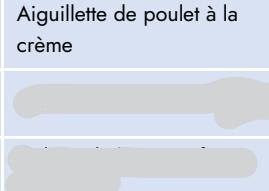
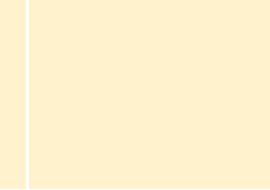
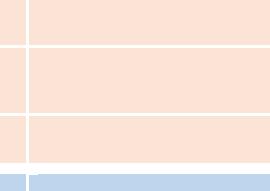
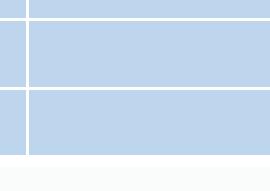
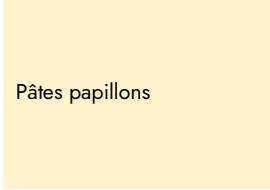
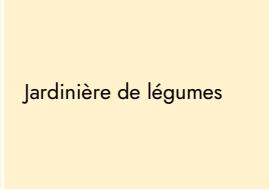
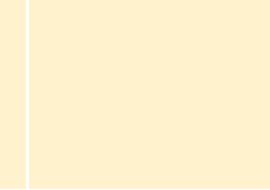
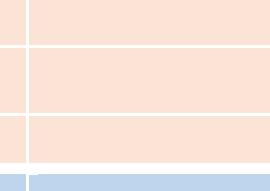
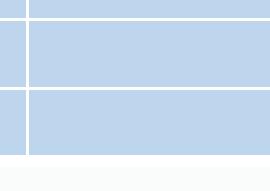
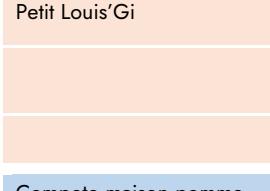
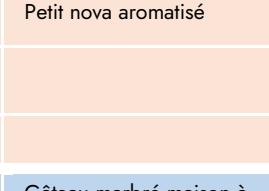
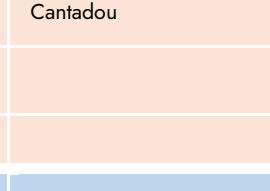
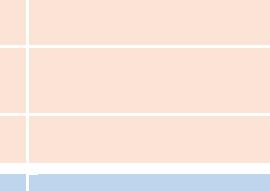
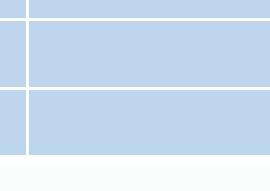
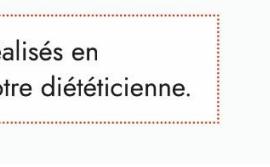
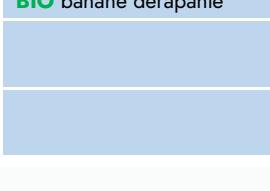
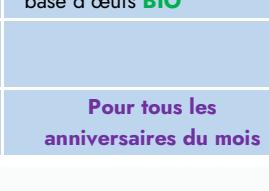
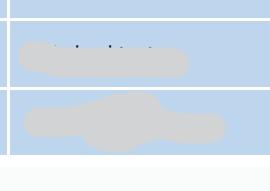
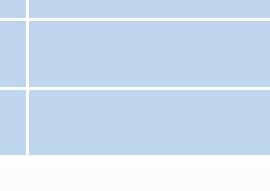
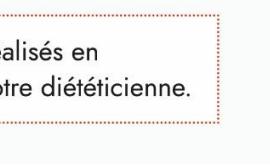


Menu BIO

Du 05/11/2025 au 26/11/2025

1 produit bio/jour

MERCREDI 05			Menu Mario			MERCREDI 12			MERCREDI 19			MERCREDI 26					
Entrées	1	Cervelas *			Salade verte aux étoiles (maïs)		Salade salpicao		Salade chinoise								
	2																
	3																
Plats	1	 Rôti de dinde au jus			Aiguillette de poulet à la crème				Colombo de poulet								
	2				Roue du kart (steak haché) sauce tomate												
	3																
Accompagnement	1	 Épinards béchamel			Pâtes papillons		Jardinière de légumes		Semoule BIO								
	2																
	3																
Laitages	1	Edam à la coupe			Petit Louis'Gi		Petit nova aromatisé		Cantadou								
	2																
	3																
Desserts	1	Banane BIO			Compote maison pomme BIO banane dérapante		Gâteau marbré maison à base d'œufs BIO		Crème dessert chocolat								
	2																
	3																

 Plat végétarien  Origine de nos viandes  Plat sans viande * Plat avec du porc  Plat complet



Ces menus ont été réalisés en collaboration avec notre diététicienne.