





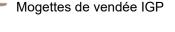


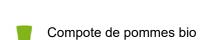
LA PAUSE MIDI

les menus

Semaine du 21/09/2020 au 25/09/2020



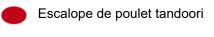




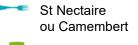
Emmental bio

mardi 22 septembre

Rillettes de saumon ou Terrine de



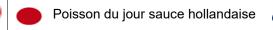


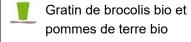


Raisin blanc ou Raisin noir

jeudi 24 septembre

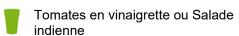
Tarte aux 3 fromages

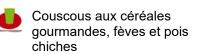






vendredi 25 septembre





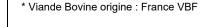
Crème dessert bio de la ferme de Gineau

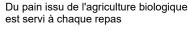


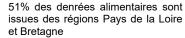


LEGENDE











BLEU S Label rouge







le label MSC garanti un poisson sauvage issu de la pêche durable

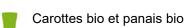


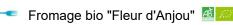
Semaine du 28/09/2020 au 02/10/2020

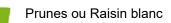
Salade piémontaise ou Salade de perles océane

lundi 28 septembre

Boeuf à l'indienne*

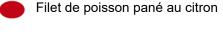


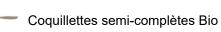




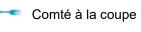
mardi 29 septembre

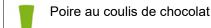
Concombres en vinaigrette ou 1/2 pomelos





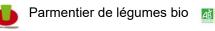


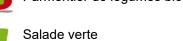




jeudi 1 octobre

Betteraves en vinaigrette issues de l'Agriculture Biologique



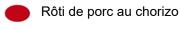


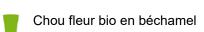
île flottante.

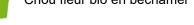
la semaine des 5 sens

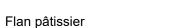
vendredi 2 octobre











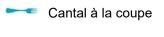
Semaine du 05/10/2020 au 09/10/2020

lundi 5 octobre

Radis beurre

Grignottes de poulet bio et sauce ketchup maison

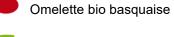
Pommes frites

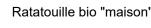


Banane

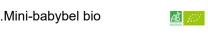
mardi 6 octobre

Haricots rouge en vinaigrette



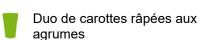


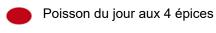
Pomme rouge

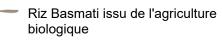




jeudi 8 octobre



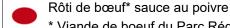


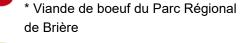


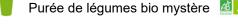
Yaourt à la noix de coco de la ferme de Mézerac

vendredi 9 octobre









Tarte au citron

AB ZZ







LES CINQ SENS