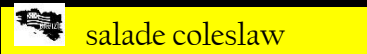
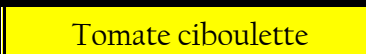


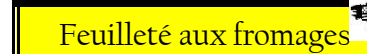
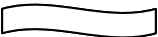
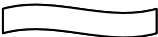
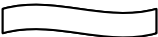
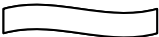
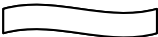
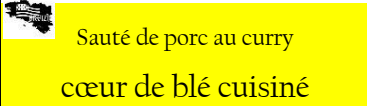
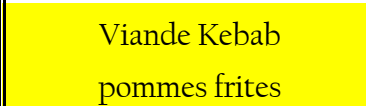
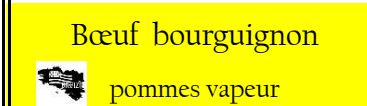

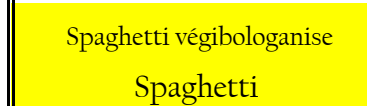
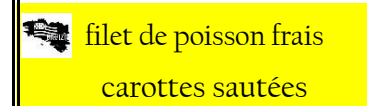






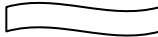
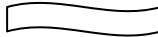
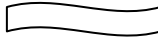
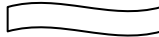
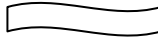
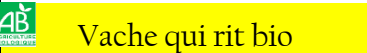



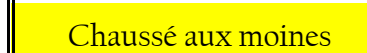

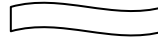
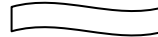
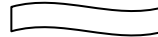
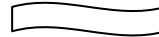
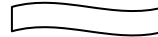




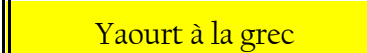




DEJEUNER

le code couleur vous indique un choix dirigé pour un repas équilibré suivant les recommandations du GEMRCN n°J5-07 du 4 mai 2007 relative à la nutrition

LUNDI	MARDI	MERCREDI	JEUDI	VENDREDI
 salade coleslaw	 Tomate ciboulette	 club sandwiches aux crudités	 salade de maïs & soja	 Feuilleté aux fromages
Terrine de légumes pomelos	Salade niçoise salade aux 2 fromages	taboulé aux légumes sardines à l'huile	betteraves aux pignons de pin pomelos	céleri rémoulade terrines de poisson
				
 Sauté de porc au curry cœur de blé cuisiné	 Viande Kebab pommes frites	 Bœuf bourguignon  pommes vapeur	 Spaghetti végibologanise Spaghetti	  filet de poisson frais carottes sautées
choux fleur salade verte 	poêlée de légumes salade verte 	haricots beurre salade verte 	salade verte 	riz salade verte 
				
  Vache qui rit bio		 Emmental	 Chaussé aux moines	
				
 Crème dessert caramel ou fruit	  Pomme  ou yaourt	 Yaourt à la grec ou fruit	 Fruit de saison ou yaourt	 Eclair ou fruit

le service de restauration se réserve le droit de modifier les menus en cas de difficultés d'approvisionnement



bleu-blanc-cœur produits de saison



produits bio label rouge



produits locaux IGP



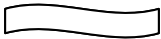
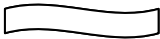
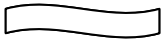
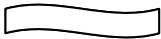




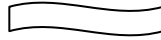

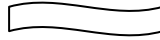

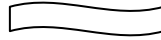

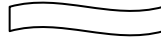



élevé sans antibiotique, nourrit aux algues bretonnes

BON APPETIT !



MEILLEUR DANS L'ASSIETTE
MEILLEUR POUR LA PLANÈTE

le code couleur vous indique un choix dirigé pour un repas équilibré suivant les recommandations du GEMRCN n°J5-07 du 4 mai 2007 relative à la nutrition

LUNDI	MARDI	MERCREDI	JEUDI
Salad' bar	Salad' bar	Salad' bar	Salad' bar
			
paella	Roti de porc Haricots blanc	Pizza maison	Beignet de calamars Pommes vapeur
★ salade verte 	★ poêlée de légumes salade verte 	★ salade verte 	★ Ratatouille salade verte 
 	 	 	 
 Fruit de saison  ou yaourt	Kouign amann ou fruit	Mousse au chocolat ou fruit	Riz au lait ou Fruit

le service de restauration se réserve le droit de modifier les menus en cas de difficultés d'approvisionnement



bleu-blanc-cœur | produits de saison



produits bio

label rouge



produits locaux

IGP



élevé sans antibiotique, nourrit aux algues bretonnes

BON APPETIT !

