




# MENUS - Semaine du 6 au 10 avril 2026


Lundi

ferié

Mardi

coleslaw   


calamars à la romaine



courgettes persillées 


yaourt  madeleine


Mercredi


Jeudi

oeuf mimosa ,tomate cerise

boulette d' agneau  

sauce champignons 



pâtes 


pâtisserie 

Vendredi









decouverte fromage: le brie

bouchée au brie

tarte au brie  

salade verte 

fruit

 AOP IGP LABEL ROUGE HVE CE2  BIO  FAIT MAISON  LAIT FRANCAIS  LEGUME FRANCAIS  OEUF DE FRANCE  PRODUIT LOCAL  VIENDE FRANCAISE

Pain bio servi tous les jours - Menus susceptibles de modifications