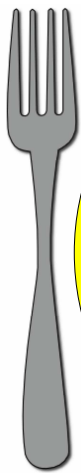


Restauration scolaire

Menu du 20 au 24 JUIN 2022

Lundi



SALADE COLESLAW D'UZEL

*

STEAK HACHÉ AU JUS

*

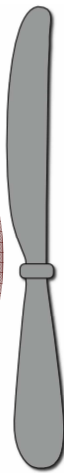
RIZ BIO

*

CAMEMBERT

*

COMPOTE DE PECHES



Mardi



BETTERAVES ROUGES

*

RAVIOLIS DE LÉGUMES BIO

*

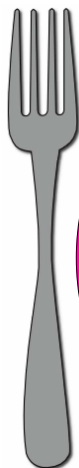
PRÉPAILLOU BIO

*

LIÉGEOIS AU
CHOCOLAT



Mercredi



RADIS BEURRE

*

ROSBEEF FROID ET
MOUTARDE

*

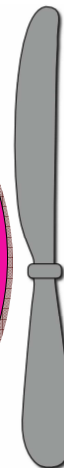
LENTILLES EN SALADE

*

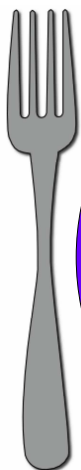
COMTÉ DE CLÉRON

*

BANANE



Jeudi



SALADE DE
TOMATES ET MAIS

*

COUSCOUS MERGUEZ

*

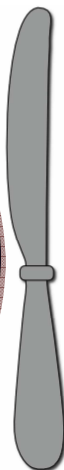
SEMOULE DU COUSCOUS

*

PETIT MOULÉ AIL ET
FINES HERBES

*

SALADE DE FRUITS



Vendredi



CREPE AU FROMAGE

*

CROUSTI DE POISSON

*

CHOU FLEUR BIO BÉCHAMEL

*

PETIT NOVA FRUIT BIO

*

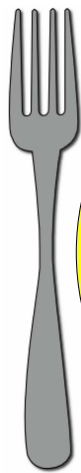
CERISES



Restauration scolaire

Menu **SANS PORC** du 20 au 24 JUIN 2022

Lundi



SALADE COLESLAW D'UZEL

*

STEAK HACHÉ AU JUS

*

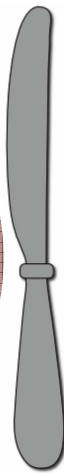
RIZ BIO

*

CAMEMBERT

*

COMPOTE DE PECHES



Mardi



BETTERAVES ROUGES

*

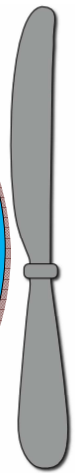
RAVIOLIS DE LÉGUMES BIO

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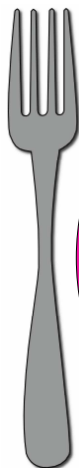
PRÉPAILLOU BIO

*

LIÉGEOIS AU
CHOCOLAT



Mercredi



RADIS BEURRE

*

ROSBEEF FROID ET
MOUTARDE

*

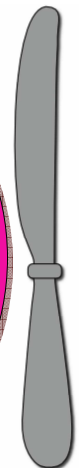
LENTILLES EN SALADE

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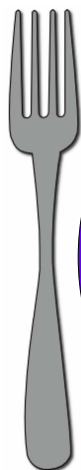
COMTÉ DE CLÉRON

*

BANANE



Jeudi



SALADE DE
TOMATES ET MAIS

*

COUSCOUS MERGUEZ

*

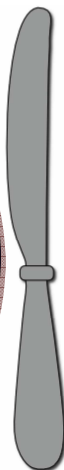
SEMOULE DU COUSCOUS

*

PETIT MOULÉ AIL ET
FINES HERBES

*

SALADE DE FRUITS



Vendredi



CREPE AU FROMAGE

*

CROUSTI DE POISSON

*

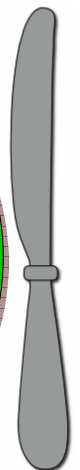
CHOU FLEUR BIO BÉCHAMEL

*

PETIT NOVA FRUIT BIO

*

CERISES



Restauration scolaire

Menu **VÉGÉTARIEN** du 20 au 24 JUIN 2022

Lundi



Mardi



Mercredi



Jeudi



Vendredi

