Week	17 - Menu proposa	al - MENU OTR Pres	school and primary		Dussmann	
	MONDAY 22/04	TUESDAY 23/04	WEDNESDAY 24/04	THURSDAY 25/04	FRIDAY 26/04	
STARTER / SOUP	Quinoa salad with vegetables	Seasoned coleslaw salad 3 - 7 - 10 - 12	Parsnip cream 7-12	Cucumber dip's 7	Cauliflower potage 7	
	Roasted chicken thighs with thyme jus	Tartiflette 7 - 12	Marengo veal 101 - 103 - 9	Sliced beef and his juice	Hake filet breaded, remoulade sauce 101 - 3 - 4 - 7 - 10	
LUNCH / PLAT DU JOUR	Potatoes rostis		Pasta 101	White rice	Steamed potatoes ¹²	
	Garlic broccoli	Green salad Vinaigrette 10 - 12 Dressing	Saber beans with savory 7	Leeks with cream ^{101 - 7}	Peas and carrots 7	
	Vegetarian Tagine	Chopped tofu with rosemary sauce 101 - 6 - 7 - 9	Quorn chop suey ³	Falafels curry sauce 1 - 101 - 7	Hard-boiled eggs Florentine 101 - 3 - 7	
VEGETARIAN DISH / PLAT VEGETARIEN		Steamed potatoes ¹²	Pasta ¹⁰¹	White rice	Steamed potatoes ¹²	
		Green salad Vinaigrette ^{10 - 12} Dressing	Saber beans with savory 7	Leeks with cream ^{101 - 7}		
PASTA	Gnocchi with 4 cheese sauce	Pure Beef Bolognese Lasagna 101 - 3 - 7	Ravioli with meat and ham cream 101 - 3 - 6 - 7 - 9	Pasta with salmon and dill	Pasta chicken and curry ^{101 - 7}	
DESSERT 1	Fresh Seasonal Fruits	Chocolate chip muffins 101 - 3 - 6	Cottage cheese with fruits 7	Sliced pineapple in syrup	Blueberry Jogurt 7	
DESSERT 2	Apple-pear crumble 101 - 3 - 7	Fresh Seasonal Fruits	Chocolate pudding 7	Lemon cake 1-3-7	Sweet crepes 101 - 3 - 7	

1 Cereals containing gluten	3	Egg	5	Peanuts	7	Milk and lactose	9	Celery	11	Sesame seeds	13	Lupine
2 Crustacés	4	Fish	6	Soja	8	Nuts	10	Mustard	12	Sulfur dioxide	14	Molluscs

The information given on allergens takes into account the data collected for each ingredient in our recipes. However, we cannot guarantee the total absence of traces of other allergens.